

WELCOME

A love of great food, wine, art and Australian hospitality has brought us to this special spot on the banks of the Goulburn River.

Mitchelton has established a reputation over its 45 year history of bringing people together. Our focus is to continue this legacy into the future as we provide experiences that create memories not only for our family but for countless friends, locals and visitors, from near and far.

Recently we have spread our wings a little further afield with the opening of Nagambie Brewery and Distillery on High Street, Nagambie. For a different perspective of the region and unparalleled views of Lake Nagambie make sure to pop in for a brew or two.

Enjoy!

Open hours

Muse Restaurant // 7 days, from 12pm
Cellar Door // 7 days, 10am - 4pm
Gallery of Aboriginal Art // Saturday - Sunday, 10am - 4pm
Day Spa // 6 days, Closed Tuesday - By appointment only
Hotel // 7 days
Provedore // Closed until further notice
Tours // Closed until further notice



Due to COVID restrictions, all customers must check in. You can use the QR code to the left to check in or the below URL mitchelton.com.au/register

BREAKFAST

Higgins sourdough toast, jam	10
Hotcake, whipped ricotta, poached pear, local honey	18
Free range eggs and thick cut bacon on toast	16
Smoked salmon bagel, cream cheese, dill, capers	18
Avenal sauteed mushroom on toast, gruyere, poached egg	18
Big breakfast- bacon, beef sausage, mushroom, house beans, hash brown, fried eggs	24
Add	
Thick cut bacon	5
Beef sausage	5
Mushroom	5
Goats cheese	6
Avocado	6
Extra egg	2
Hash brown	4

Have here or take away

Fruit salad	10
Blueberry oatmeal porridge	12
Breakfast burger - bacon, sausage, egg, tomato sauce	15
Smoked salmon bagel, cream cheese, dill, capers	18

Drinks

Harcourt Apple juice	5
Emma and Toms orange juice	6
Coffee by Niccolo	4.5
Tea by Love Tea	5

Add on

Virgin Mary	12
Bloody Mary	22

LUNCH/DINNER

Entrée

House baked bread, olive oil	8
Warm Lisadurne hill olives	8
Roasted & pickled beetroots, coconut and garlic cream, walnut crumb	16
Goulburn River trout, shaved fennel, pickled cucumber, garden herbs, beurre blanc	17
Wild venison carpaccio, parsnip crisp, parmesan, horseradish	17
Octopus, pickled purple carrot puree, sorrel	18

Main

Roasted barramundi, tomato braised white beans, chorizo, shaved fennel	36
Pear & shallot tarte tatin, whipped goats cheese, garden herbs	32
Coq au vin, pearl onions, mushroom and bacon	34
300gr pasture fed Porterhouse, herb salad, green peppercorn sauce	35

Side

Triple cooked chips, garlic, rosemary	12
Truffled mash with spring onions	12
Mitchelton garden salad, CW Batch pinot vinaigrette	12
Roasted broccoli, almonds and oat cream	12

Dessert

Creme caramel pistachio biscotti	15
Wattleseed fondant, choc biscuit, espresso mascarpone	15
White choc mousse, meringue shards, freeze dried raspberry	15
Petit fours (selection of 4 macarons)	12

WINE**Sparkling**

NV Preece King Valley Prosecco	9.5 / 45
NV Mitchelton Cuvee Blanc de Blancs	10 / 50
2019 The Bend Moscato	9 / 35
NV The Bend Sparkling Shiraz	9 / 35

White

2019 Blackwood Park Riesling	12 / 50
2019 Preece King Valley Pinot Grigio	10 / 45
2019 The Bend Sauvignon Blanc	9 / 35
2017 Mitchelton Heathcote Collection Vermentino	11 / 45
2018 Preece Yarra Valley Chardonnay	10 / 45
2018 Mitchelton Single Vineyard Chardonnay	12 / 50
2017 Mitchelton Single Vineyard Marsanne	12 / 50
2019 Mitchelton Single Vineyard Roussanne	12 / 50
2016 Mitchelton Airstrip	12 / 50

Red

2019 The Bend Rosé	9 / 35
2019 Preece Nagambie Grenache Rosé	10 / 45
2019 Preece Yarra Valley Pinot Noir	10 / 45
2017 Mitchelton Crescent	13 / 55
2018 Preece Bendigo Cabernet Sauvignon	10 / 45
2018 Preece Heathcote Shiraz	10 / 45
2018 Mitchelton Single Vineyard Shiraz	12 / 50
2017 Mitchelton Estate Grown Heathcote Shiraz	17 / 65
2017 Mitchelton Toolleen Single Vineyard Shiraz	22 / 95
2017 Mitchelton Spring Single Block Shiraz	25 / 120
2012 Mitchelton Print Shiraz	140
2013 Mitchelton Print Shiraz	160
1991 Mitchelton Print Shiraz	220

Beer/Cider

Nagambie Pale Ale	9
Holgate Mt Macedon Pale Ale	10
Cricketers Arms Lager	10
Tooborac Amber Ale	10
Sample Gold Ale	10
Grand Ridge Almighty Light	8
Co-Op Cider	10

SPIRITS**Dessert / Fortified / Sherry**

Chambers Muscat	10
2019 Blackwood Park Late Harvest Riesling	11/50
Cardenal Romate PX	11
Campbells Liquid Gold Topaque	14

Whisky

Dewar's White Label	10
Talisker 10 yo, Isle of Skye	12
Glenmorangie Nectar D'Or	13
Auchentoshan 3 Wood	14
Starward Wine Cask	14
Macallan 15 yo Fine Oak	15
Redbreast 15 yo	15
Bunnahabhain 12 year old	16
Balvenie Doublewood 17 yo	22

American Whisky

Buffalo Trace	11
Gentleman Jack	12
Jim Beam Signature Craft 12yo	14
Hudson Baby Bourbon	22

Rum

Havana club 3yo Anos	10
Adelaide Hills 'Gunnery Australian spiced'	11
The Rum Diaries Spiced	11
English Harbour 5yo	12
Ron Zacapa XO	22

Vodka

Hippocampus	10
Belvedere	11
Hartshorn Sheep Whey	13
Manly Spirits Marine Botanical	14

Grappa Eau De Vie

Tenuta san Guido & jacop Poli Grappa Sassica 2009	28
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SPIRITS/COCKTAILS**Gin**

3608 Classic Dry	10
Bombay Sapphire	10
Four Pillars Rare Dry	11
Brookies Byron Dry	12

Brandy

Hennessy VSOP	13
Co-op Cider Brandy	22
Hennessy XO	22

Aperitivo/Digestivo

Frangelico Hazelnut Liqueur	10
Regal Rogue Lively White	10
Regal Rogue Bold Red	10
Kahlua Coffee Liqueur	10
Pimm No.1	10
Aperol	10
Regal Rogue Daring Dry	10
Montenegro	10
Averna	11

Cocktails

Bellini - Peach, Creme de Peche, Preece Prosecco	18
Aperol Spritz - Bitter sweet aperitif with soda, Preece Prosecco	18
Old Fashioned - Bourbon, Angostura bitters, sugar syrup	21
Negroni - Australian Bitter style aperitif, sweet vermouth, gin	22
Whisky Sour - Bourbon, lemon, Angostura bitters, sugar syrup	20
Espresso Martini - Australian Vodka, Kahlua, espresso	20
Straight outta Time - 3608 gin, ruby grapefruit and thyme	20

Other

Harcourt Apple juice	5
Emma and Toms orange juice	6
Freshly squeezed orange juice	8
Hepburn Springs - Cola, lemonade, blood orange, soda, ginger beer	6
Coffee by Niccolo	4.5
Tea by Love Tea	5