

## WELCOME

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

For our team, a great menu begins with outstanding produce. In our search for sustainable, we seek out seasonal (and forage our own), build friendships with farmers we trust and follow every footstep of our food, in it's journey to our kitchen.

Mitchelton is a truly unique place. We are not a fine dining restaurant, but we are a restaurant that's on first name basis with our farmers and producers. We do not have hats, but we do have pride in our country heritage. We are not an establishment of white linen, but we are passionate, considered and committed to providing you with a provincial, casual and memorable experience.

We hope that you will find joy in celebrating these as much as we do.

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!

## OPENING HOURS

Visit [mitchelton.com.au](http://mitchelton.com.au) for our latest COVID-19 opening hours



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](http://mitchelton.com.au/register)

## BREAKFAST

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Higgins sourdough toast, jam	10
Seasonal fruit salad	12
Bircher muesli, pears, maple syrup, cinnamon	14
Brioche French toast, creme fraiche, spring berries	18
Breakfast salad, poached egg, goat cheese, croutons	16
Smoked salmon bagel, cream cheese, dill, capers	18
Breakfast burger - bacon, beef sausage, fried egg, tomato sauce	15
Grilled asparagus, Avenel mushroom duxelles, poached egg, Higgins sourdough	18
Big breakfast - bacon, beef sausage, mushroom, house beans, hash brown, fried eggs	24
Free range eggs your way, Higgins sourdough	12

### Add

Extra egg	2
Hash brown	4
Taurus thick cut bacon	5
Taurus beef sausage	5
Avenel mushroom	5
Goats cheese	6
Smashed avocado	6
Smoked salmon	6

### Drinks

Harcourt apple juice	5
Emma & Tom's orange juice	6
Coffee by Niccolo	4.5
Tea by Love Tea	5

### Add on

Virgin Mary	12
Bloody Mary	22

## LUNCH/DINNER

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### Entrée

House baked bread, Lisadurne Hill olive oil	8
Warm Lisadurne Hill olives	8
Roasted beetroot, macadamia, whipped goats curd, confit garlic, endive	16
Goulburn River trout, shaved fennel, pickled cucumber, Mitchelton garden herbs, sauce vierge	17
Tartare of kangaroo, native spices, saltbush, wattleseed lavosh	17
Braised lamb croquette, minted pea, jus gras	18
Antipasto - The Meat Room salamis, cheddar, Mitchelton garden pickles, olives, charred house sourdough	39

### Main

Roasted barramundi, fennel puree, charred cos, walnut crumb	36
Spring vegetable tart of asparagus, peas, broadbeans and ricotta	32
Ballotine of chicken, Avenel mushroom duxelle, asparagus, truffled cauliflower, puree, jus gras	34
300gr pasture fed Porterhouse, Mitchelton garden herb salad, green peppercorn sauce	35

### Sides

Triple cooked chips, garlic, rosemary	12
Truffled mash with spring onions	12
Summerset garden salad, CW Batch pinot vinaigrette	12
Brussel sprouts, Serrano ham, mint, buttermilk dressing	12

### Dessert

Banana & passionfruit parfait, white chocolate aero, sable crumb, caramelised banana	15
Lemon myrtle tart, clotted cream, toasted meringue	15
Dark chocolate mousse, Blackwood Park Riesling blackberries, tuile	15
Petit fours (selection of 4 macarons)	12
Selection of cheese, fruit preserve, walnut crisp	36

**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 yo	16
Balvenie Doublewood 17 yo	22

**American Whisky**

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

**Rum**

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

**Vodka**

3608 experimental series – Rye Vodka	10
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**

Campari	10
Okar Australian Amaro	10
Maidenii Sweet Vermouth	10
Frangelico Hazelnut Liqueur	10
Kahlua Coffee Liqueur	10
Pimm No.1	10
Aperol	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 & Tom's orange juice	6
Lemonade, pepsi, pepsi max, soda water, tonic water, ginger ale	6
Coffee by Niccolo	4.5
Tea by Love Tea	5