

MITCHELTON

GROUP DINING

Group Dining menus apply to groups of 10 adults or more.
For all group bookings, please contact restaurant@mitchelton.com.au
who will discuss our various menu options with you.

\$55 FEASTING

TWO COURSE

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|--------|---|
| First | Sourdough bread, Rushworth olive oil
Victorian charcuterie, olives, pickles |
| Second | Pasture fed Porterhouse, herb salad, green peppercorn sauce
Roasted barramundi, fennel puree, charred cos, walnut crumb
Chef's selection of sides |

\$70 FEASTING

FOUR COURSE - PICK TWO ITEM PER

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| First | Sourdough bread, Rushworth olive oil
Victorian Charcuterie collection, olives, pickles |
| Second | Tartare of kangaroo, native spices, saltbush, wattle seed lavosh
Goulburn river trout, shaved fennel, pickled cucumber, garden herbs, sauce vierge
Pickled beetroot, macadamia, whipped goats curd, confit garlic, endive |
| Third | Pasture fed Porterhouse, herb salad, green peppercorn sauce
Roasted barramundi, fennel puree, charred cos, walnut crumb
Spring vegetable tart of asparagus, peas, broadbeans and ricotta
Chef's selection of sides |
| Fourth | Banana & passionfruit parfait, white chocolate aero, sable crumb, caramelised banana
Dark chocolate mousse, Blackwood park Riesling blackberries, langue de chat
Lemon myrtle tart, clotted cream, toasted meringue |

