

WELCOME

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!

Mitchelton respectfully acknowledges the Taungurung People as the Traditional Custodians of the land on which we live and work. The First People of this country named this land Nagambie, meaning "lagoon or still waters". Please visit our Aboriginal Art Gallery which celebrate Australia's Indigenous culture.

OPENING HOURS

Visit 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

LUNCH/DINNER

Entrée

House baked bread, Lisadurne Hill olive oil	8
Warm Lisadurne Hill olives	8
Pickled 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
Roasted bone marrow, shallots, capers, parsley, toasted brioche	17
Fiori di burrata, smoked cherry tomato, basil, pangrattato	16
Antipasto - The Meat Room salamis, cheddar, Mitchelton garden pickles, olives, charred house sourdough	39

Main

Roasted barramundi, romesco, shaved fennel, anise herbs	36
Asparagus, garden pea, pine nut risotto, whipped ricotta	32
Ballotine of chicken, Avenel mushroom duxelle, asparagus, truffled cauliflower, puree, jus gras	34
Crispy skin pork belly, apple puree, sprouting broccolini, jus gras	35
300gr pasture fed Porterhouse, Mitchelton garden herb salad, green peppercorn sauce	38

Sides

Triple cooked chips, garlic, rosemary	12
Roasted heirloom carrots, sumac, labneh	12
Somerset garden salad, CW Batch pinot vinaigrette	12
Broccolini, frangipane, tarragon butter, salted ricotta	12
Charred cos lettuce, cafe de paris butter, lemon	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
2019 The Bend Pinot Gris	9 / 35
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
1997 Mitchelton Print Shiraz	190
1995 Mitchelton Print Shiraz	220
1990 Mitchelton Print Shiraz	370

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
Nikka Coffee Grain	18
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
English Harbour 5 yo	12
Ron Zacapa XO	22

Vodka

3608 experimental series – Rye Vodka	10
Hippocampus	10
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
3608 Navy Strength	14
Four Pillars Bloody Shiraz	14
Brookies Byron Dry	12

Brandy

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

Aperitivo/Digestive

Okar Australian Amaro	10
Regal Rogue Wild Rose	10
Regal Rogue Daring Dry	10
Frangelico Hazelnut Liqueur	10
Kahlua Coffee Liqueur	10
Maidenii Nocturne Vin Amer	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 Thyme - 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