

## WELCOME

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At the center of our menu is the land and our region, The Goulburn Valley.

In our search for sustainability, we seek out seasonally farmed and wild sourced produce. Our kitchen garden helps to connect our land to the food and our kitchen team to the land, from which we harvest.

We take pride in being on a first name basis with the local farmers and producers that help shape our menu.

A key feature of our kitchen is our wood fired grill and roasting pit. Here we cook a variety of different foods directly over Goulburn River redgum coals and use different fruit woods for smoking. Our wood choices are not only a fuel and heat source, they are considered a seasoning ingredient as well. Heat and fire, smoke and aroma, these all help transform the flavour of our food.

We hope you enjoy the flavour of our menu just as much as we have enjoyed cooking it for you.

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

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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)

## LUNCH/DINNER

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House baked bread, smoked butter, Murray River salt	8
Olives and pickles	10
Oysters and CW Batch verjus	5
Antipasto - The Meat Room salamis, S&G Brie, pickles, olives, focaccia	39

Lightly pickled sardines, CW batch red wine vinegar, toast	18
Charred barramundi collar, grapefruit, roasted palm sugar dressing	18
Kangaroo tartare, native spices, mountain pepper mayo, wattleseed lavosh	18
Chicken liver parfait, mirabelle plum jelly, baguette	16
Tomatoes and seaherbs, olive oil	16
Baked halloumi, fire roasted figs, black pepper	17
Barbequed lamb T-bone, saltbush, mint jelly	14

Cherry wood barbecued Murray cod, smoked bone and cherry sauce	36
250gr Sirloin steak, cooked over red wine oak, truffle mustard, parsley and shallots	36
Barbecued lamb roast, Warrigal greens, mint chimichurri	34
Somerset Farm organic zucchinis, buckweat, wild fennel	33

### 2 or more

Half or whole roast chicken, sweetcorn, tomato, endive	32/62
400gr Pork belly porchetta, cucumber, apple and fennel remoulade	70
450gr Slow cooked lamb shoulder, roast peppers, mint chimichurri	66

Triple cooked potatoes, garlic, rosemary	12
Somerset farm mixed leaves, verjus dressing	12
Coal grilled greens, manchego	12
Medley tomatoes, pickled shallots, dried basil	12

### Dessert

Cacao and avocado mousse, rhubarb, tuille	16
Lime tart, meringue, native lime, mint	16
Cherry parfait, dark chocolate, cherry compote	15

Victorian cheese, honeycomb, crackers	36
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## 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
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 Lager	9
Hargraeves Hill Pale Ale	10
Holgate Mt Macedon Pale Ale	10
Tooborac Amber Ale	10
White Rabbit Dark Ale	10
Grand Ridge Almighty Light	8
Co-Op Apple 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 Coffey 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

## 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, Preece Prosecco, Soda	18
Old Fashioned - Bourbon, Angostura bitters, sugar syrup	21
Negroni - 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 Dimattina	4.5
Tea by Love Tea	5