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## THE MUSE

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"

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### Open hours

Muse Restaurant // 7 days, from 8am - late  
Cellar Door // 7 days, 10am - 5pm  
Gallery of Aboriginal Art // Friday - Monday, 11am - 3pm  
Day Spa // 7 days, 9am - 5pm - By appointment only  
Hotel // 7 days  
Provedore // Closed until further notice  
Tours // Closed until further notice

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Please note that a 15% surcharge applies on public holidays

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## BREAKFAST

Higgins Bakery toast, jam, Tatura butter	10
Winter berry & coconut granola, honey, mint	14
Wilted greens, avocado, Avenel mushroom, toasted nuts & seeds	16
Meredith Dairy goats cheese and chive omlette, toast	17
Breakfast burger, bacon, beef sausage, fried egg, tomato sauce	15
Big breakfast - bacon, beef sausage, mushroom, house beans, hash brown, fried eggs	24
Dalhousie Farm eggs, Higgins Bakery toast	12

### Extras

Extra egg	2
Hash brown	4
Taurus thick cut bacon	5
Avenel mushroom	5
Smashed Avocado	6

### Add on

Mimosa - NV Mitchelton Cuvee Blanc de Blancs, orange juice	12
Bellini - Peach, Cremé de Peche, Preece Prosecco	18

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## LUNCH/DINNER

### Entrée

Char grilled octopus, kipfler potato, olives, capers	18
Handmade burrata, braised leeks	18
Goulburn River trout, rhubarb, walnut	17
Victorian sambar skewers, mountain spices, smoked yoghurt	16

### Main

Woodfired Murray cod, bok choy, red chilli & ginger sauce	36
Half roast chicken, wild mushroom, smoked bacon	32
Winter vegetable tart, cashew feta, wild herbs	28
Butchers cut Black Angus steak, cooked over red wine oak Served with truffle mustard, parsley, shallot	<b>MP</b>

### Side

Triple cooked potatoes, garlic, rosemary	12
Gem lettuce, golden raisin & mustard dressing	12
Heritage carrots, sesame, carraway	12
Brussels sprouts, maple vinaigrette, macadamia	12

### Dessert

Whipped dark chocolate, hazelnut, mandarin	16
Rhubarb crumble, toasted oats, vanilla bean ice-cream	16
Apple & raisin galette, frangipane, cremé anglaise	28
Victorian cheese, honeycomb, crispbreads	36

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**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**

2020 Blackwood Park Riesling	12 / 50
2019 The Bend Sauvignon Blanc	9 / 35
2019 Preece Yarra Valley Chardonnay	10 / 45
2019 Mitchelton Single Vineyard Chardonnay	12 / 50
2018 Mitchelton Single Vineyard Marsanne	12 / 50
2020 Mitchelton Single Vineyard Roussanne	12 / 50
2016 Mitchelton Airstrip	12 / 50
2020 Mornington Peninsula Sauvignon Blanc	17 / 65
2020 Yarra Valley Chardonnay	17 / 65

**Red**

2019 The Bend Rosé	9 / 35
2020 Preece Nagambie Grenache Rosé	10 / 45
2020 Mitchelton Estate Single Vineyard Rosé	10 / 45
2020 Preece Yarra Valley Pinot Noir	10 / 45
2019 Mitchelton Estate Cabernet Sauvignon	10 / 45
2018 Preece Bendigo Cabernet Sauvignon	10 / 45
2018 Preece Heathcote Shiraz	10 / 45
2018 Mitchelton Single Vineyard Shiraz	12 / 50
2019 AER 114 Pinot Noir	17 / 65
2018 Mitchelton Estate Grown Heathcote Shiraz	17 / 65
2018 Mitchelton Toolleen Single Vineyard Shiraz	22 / 95
2018 Mitchelton Spring Single Block Shiraz	25 / 120
2019 AER 115 Pinot Noir	120
2015 Mitchelton Print Shiraz	140
2013 Mitchelton Print Shiraz	150
2012 Mitchelton Print Shiraz	160
1990 Mitchelton Print Shiraz	370

**Grappa Eau De Vie**

Tenuta san Guido & Jacop Poli Grappa Sassica 2009	28
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**Dessert / Fortified / Sherry**

Chambers Muscat	10
2019 Blackwood Park Late Harvest Riesling	11/50
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
Redbreast 15 yo	15
Bunnahabhain 12 year old	16
Nikka Coffey Grain	18
Balvenie Doublewood 17 yo	22

**American Whisky**

Buffalo Trace	11
Gentleman Jack	12
Hudson Baby Bourbon	22

**Rum**

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

**Vodka**

Hippocampus	10
3608 Experimental Series	11
Hartshorn Sheep Whey	13
Manly Spirits Marine Botanical	14

**Beer/Cider**

Nagambie Pale Ale	9
Furphy Refreshing Ale	9
Peroni	10
Carlton Draught	9
Great Northern Super Crisp	9
James Boags Light	9
Pipsqueak Apple Cider	10

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**Gin**

3608 Classic Dry	11
3608 Bartenders Cut	13
3608 Navy Strength	15
Four Pillars bloody Shiraz	15

**Brandy**

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

**Aperitivo/Digestivo**

Okar Australian Amaro	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
Galliano Amaretto	10
Averna	11

**Cocktails**

French 75 - 3608 gin, cuvee, lemon, sugar syrup	18
Aperol Spritz - Bitter sweet aperitif, Preece Prosecco, soda	18
Old Fashioned - Bourbon, Angostura bitters, sugar syrup	21
Negroni - 3608 gin, nitter style aperitif, sweet vermouth	22
Whisky Sour - Bourbon, lemon, Angostura bitters, sugar syrup	20
Espresso Martini - 3608 Vodka, Kahlua, espresso	20
Straight Outta Time - 3608 gin, ruby grapefruit, thyme	20

**Other**

Harcourt apple juice	5
Emma and Tom's orange juice	6
Soft drinks - Pepsi, Pepsi Max, Lemonade, Solo, Gingerale	6
Coffee by Dimanttina	4.5
Tea by Love Tea	5