

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".

Our Suppliers

Higgins Bakery – Bread and baked goods	Shepparton
Lisadurne Hill – Olives and olive oil	Rushworth
Sevens Creek Wagyu – Beef	Euroa
Somerset Farm – Organic Vegetables	Seymour
Taurus Smoke House – Smoked goods	Seymour
Goulburn River Trout – Rainbow trout	Alexandra
The Meat Room – Small goods	Kilmore
That's Amore Cheese	Thomastown
Yarra Valley Game Meats – Game meats	Chum Creek



Please note that a 15% surcharge applies on public holidays



Due to COVID restrictions, all customers must check in. You can use the QR code to the left to check in or the URL: mitchelton.com.au/register

LUNCH & DINNER

Today's bread, smoked butter, Murray River salt *	8
Mount Zero olives & house pickles *	10
Oyster, CW batch red wine vinegar *	5
Antipasto - Salami selection, double cream brie, house pickles, olives, crisp breads, toast *	39
Roasted and pickled beetroots, goats cheese, crispy basil *	16
Handmade burrata, braised leeks	18
Corner Inlet calamari, smoked chilli jam, wild wood sorrel	18
Goulburn River trout, watercress, charcuterie X.O	17
Kangaroo tartare, capers, mountain pepper mayo, wattleseed lavosh	19
Pork & freshwater crayfish dumplings, chilli vinegar	16
Victorian sambar skewer, native za'atar, riberry	15
Winter vegetable tart, cashew feta, wild herbs	28
Wood-fired Murray cod, bok choy, red chilli & ginger sauce	36
Barbecued lamb roast, Warrigal greens, heritage carrots	34
Roasted pork belly, parsnip & caramelised apple	35
Half roast chicken, wild mushrooms, smoked bacon	32
Grass fed Black Angus steaks, cooked over red wine oak Served with smoked celeriac, roasted pearl onions, fresh herbs	
200g Eye Fillet	42
350g Sirloin	38
1kg Ribeye	125
Triple cooked potatoes, garlic, rosemary *	12
Winter lettuce, golden raisin & mustard dressing	12
Brussels sprouts, maple vinaigrette, walnut	12
Heritage carrots, sesame, carraway	12
Whipped dark chocolate, hazelnut, mandarin *	16
Rhubarb crumble, toasted oats, vanilla bean ice-cream *	16
Apple & raisin galette, frangipane, crème anglaise *	28
Victorian cheese, honeycomb, crisp breads *	36

* Denotes all day menu

WINTER AT MITCHELTON

An escape to the country, embracing all that is Mitchelton this winter. Crackling fires, long lunches, family dinners and good food and wine. Simple pleasures to warm the soul. A new season brings the opportunity to shake up our menu. Our winter menu at The Muse is bursting with delicious new dishes and a few old favourites that all pair best with an open fire and nowhere to be.

Cellar Door

Our award-winning cellar door is the perfect place to get to know our wines and the philosophy behind our regional winemaking. Seated wine tastings are available every day, with bookings highly recommended.

Open 10am - 5pm Monday to Thursday

10am - 6pm Friday to Sunday.

Gallery

Our gallery displays works from more than 15 different art centres and communities throughout Australia, including our local Taungurung Clan. We are honoured to contribute to the culture of our region through the celebration and commemoration of its history, for people of today and for future generations.

Located in the basement of the Ashton Tower.

Open daily from 10am - 4pm.

Ashton Tower

Soaring 55 metres above the vineyards, the iconic tower has become a symbol synonymous with Mitchelton Wines. Take the lift to the Observation Deck for panoramic views of the property and surrounding region.

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DRINKS

Sparkling

NV Mitchelton Cuvee Blanc de Blancs	10 / 50
2019 The Bend Moscato	9 / 35
NV The Bend Sparkling Shiraz	9 / 35
NV Preece Prosecco	9.5 / 45

White

2020 Blackwood Park Riesling	12 / 50
2019 The Bend Sauvignon Blanc	9 / 35
2021 Preece Riesling	10 / 45
2019 Preece Yarra Valley Chardonnay	10 / 45
2021 Preece Pinot Grigio	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 VTW Mornington Peninsula Sauvignon Blanc	17 / 65
2020 VTW 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
2019 Great Western Cabernet Sauvignon	17 / 65
2018 Preece Bendigo Cabernet Sauvignon	10 / 45
2018 Preece Heathcote Shiraz	10 / 45
2019 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

Dessert/Fortified/Sherry

Chambers Muscat	10
2019 Blackwood Park Late Harvest Riesling	11/50
NV Thomas Mitchell Tawny 500ml	12 / 70
Campbells Liquid Gold Topaque	14

Beer/Cider

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

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, bitter style aperitif, sweet vermouth	22
Whisky Sour - Bourbon, lemon, Angostura bitters, sugar syrup	20
Espresso Martini - 3608 Vodka, Kahlua, espresso	20
Straight Outta Thyme - 3608 gin, ruby grapefruit, thyme syrup	20

Spirits and non-alcoholic drinks also available
