

# MITCHELTON

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## GROUP DINING

Group Dining menus apply to groups of 10 adults or more.  
For all group bookings, please contact [chey.emery@mitchelton.com.au](mailto:chey.emery@mitchelton.com.au) who  
will assist with organising your reservation.

\$85 FEASTING

### First

Grain sourdough, picual olive oil  
Taurus smoked smallgoods, pickles, olives

### Second

Aquna Murray cod, kipfler potato, pine nut, olive, asparagus, capers  
Golden beetroot, goats cheese, watercress, walnut

### Third

Black Angus beef cooked over red wine oak, caramelised shallot puree  
parsley, radish  
Goulburn River Trout, fennel soubise, braised fennel, artichoke

Chef's selection of sides

### Fourth

Burnt honey cheesecake, honeycombe, citrus  
Fire roasted strawberries, berry sorbet, black pepper meringue

\* Please note that this is an indicative menu and is based off the current Muse offer and availability



## 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](http://mitchelton.com.au/register)

## LUNCH & DINNER

Grain sourdough & picual olive oil *	8
Mount Zero olives & pickles *	10
Oyster Coast natural oysters, lemon *	6
Antipasto- Taurus smokehouse small goods, pickles, olives, cheese, quince paste, toast, crisp breads *	44
Golden beetroot, goats cheese, watercress, walnut	18
Foir de latte, heirloom tomatoes, sea herbs, wild fennel	19
Beef tartare, chive, pickled mushroom, horseradish, rye crisps	18
Kingfish ceviche, coconut, avocado, chilli & kaffir lime	21
Aquna Murray Cod, kipfler potato, pine nut, olive, asparagus, capers	22
Risotto of last seasons tomatoes, crisp basil, smoked bocconcini	32
Roasted chicken breast, spiced eggplant, fire roasted beans, jus gras	37
Tasmanian King salmon, fennel soubise, braised fennel, artichoke	38
220g grass fed Angus eye fillet, cafe de paris butter, parsley, radish, shallots	46
350g Porterhouse, shiraz sauce, parsley, radish, shallots	44
12 hour slow roasted lamb shoulder, spiced labneh, pomegranate	38/72
Crisp pork belly, roasted apple, fennel & daikon salad	36/68
Triple cooked chips, garlic, rosemary *	12
Somerset organic leaves, CW batch ver jus vinaigrette	12
Char grilled greens, manchego	13
Heritage zucchini, lemon, mint	13
Burnt honey cheesecake, honeycomb, citrus *	16
Dark chocolate & Mitchelton tawney tart, plum, mascarpone *	16
Fire roasted strawberries, berry sorbet, black pepper meringue *	16
Victorian cheese, muscatels, quince, crisp breads *	36

\* Denotes all day menu

## SPRING AT MITCHELTON

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### 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.

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### 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.

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### 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

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### Sparkling

NV Billiecart-Salmon Brut Reserve Champagne	180
Billiecart-Salmon Brut Rose Champagne	220
NV Mitchelton Cuvee Blanc de Blancs	10 / 50
2020 The Bend Moscato	9.5 / 45
NV The Bend Sparkling Shiraz	40
NV Preece Prosecco	9.5 / 45

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### White

2020 Blackwood Park Riesling	12 / 50
2021 Preece Riesling	45
2020 The Bend Sauvignon Blanc	9 / 40
2020 VTW Mornington Peninsula Sauvignon Blanc	65
2021 Preece Pinot Grigio	10 / 45
2019 Preece Yarra Valley Chardonnay	45
2020 VTW Yarra Valley Chardonnay	65
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

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### Red

2021 Preece Nagambie Grenache Rosé	40
2020 Mitchelton Estate Single Vineyard Rosé	10 / 45
2019 AER 114 Pinot Noir	16 / 65
2019 AER 115 Pinot Noir	120
2019 Mitchelton Estate Cabernet Sauvignon	10 / 45
2019 VTW Great Western Cabernet Sauvignon	65
2018 Preece Bendigo Cabernet Sauvignon	45
2018 Preece Heathcote Shiraz	45
2019 Mitchelton Single Vineyard Shiraz	12 / 50
2018 Mitchelton Estate Grown Heathcote Shiraz	65
2018 Mitchelton Toolleen Single Vineyard Shiraz	95
2018 Mitchelton Spring Single Block Shiraz	120
2015 Mitchelton Print Shiraz	140
2013 Mitchelton Print Shiraz	150
2012 Mitchelton Print Shiraz	160

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### Dessert/Fortified/Sherry

Chambers Muscat	10
2019 Blackwood Park Late Harvest Riesling	50
NV Thomas Mitchell Tawny 500ml	12 / 70

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### Beer/Cider

Nagambie Pale Ale	9
Furphy Refreshing Ale	9
Peroni	10
Carlton Draught	9
Carlton Zero	8
Great Northern Original	9
James Boags Light	9
Pipsqueak Apple Cider	10

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### 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 vermouh	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

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