

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 Smokehouse – Smoked goods	Seymour
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

LUNCH & DINNER

Grain sourdough, picual olive oil & estate vinegar *	8
Mount Zero olives & pickles *	10
Oyster Coast natural oysters, lemon *	6
Blistered padron peppers, hummus, sumac	12
Antipasto - Taurus smoke house small goods, pickles, olives, cheese, quince, toast, crisp breads *	44
Corn & manchego croquette, baby corn, corn aioli	18
Roasted cauliflower, romesco, native zat'ar, mint, coriander	19
Dabyminga bone marrow, parsley, lemon, pickled shallot, brioche	19
Kingfish ceviche, coconut, avocado, chilli, kaffir lime	21
Aquna Murray Cod, lemon myrtle, wild fruits, fennel blossom	22
Heritage carrot and citrus tart, Mitchelton garden herbs, cashew fetta	35
Roasted chicken breast, spiced eggplant, fire roasted beans, jus gras	37
Coal grilled Tasmanian salmon, fragrant herbs, chilli and lime dressing	38
Kangaroo backstrap, roasted beetroot, Warrigal greens, game meat sauce	38
Chilli and fennel crumbed pork cutlet, apple mustard, organic leaves	43
Wood fired butchers cut of beef, charred silverbeet, sauce bordelaise	MP
Triple cooked potatoes, black pepper, chives *	12
Somerset salad, CW batch verjus vinaigrette	12
Charred sprouting broccoli, sweet soy, crisp garlic	13
Brussels sprouts, Taurus smoked bacon, buttermilk	13
Burnt honey cheesecake, honeycomb, citrus *	16
Dark chocolate & Mitchelton Tawny tart, plum, mascarpone *	16
Fire-roasted strawberries, berry sorbet, black pepper meringue *	16
Victorian cheese, muscatels, quince, crisp breads *	36
Dessert/Fortified/Sherry	
Campbell's Muscat	10
2019 Blackwood Park Late Harvest Riesling	50
NV Thomas Mitchell Tawny 500ml	12 / 70

* Denotes all day menu

SUMMER AT MITCHELTON

With the first month of 2022 now behind us the grape harvest is just around the corner. Central Victoria has experienced near ideal conditions for summer so far, that being average rainfall and generally mild temperatures.

Most varieties on the estate are now well into the Veraison stage of growth. Veraison is when the small hard green berries change to either larger soft red berries or just become softer larger green berries in the case of white varieties. Veraison typically takes around 7 -10 days to complete.

From our most recent vineyard inspection, Chardonnay is leading the charge of development. The ripest berries show a hint of tropical flavours from the ripest clones selected in the field. The vineyard crew are busy picking Chardonnay grape samples which will be analysed and assessed during the day.

What do we need now? Daytime temperatures of 25 – 30C, overnight temperatures of 10 -15C, and no more than 10-15mm of rain in any one week, and we will have a perfect season!

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 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

White

2020 Blackwood Park Riesling	12 / 50
2021 Preece Riesling	45
2021 The Bend Sauvignon Blanc	9 / 40
2020 VTW Mornington Peninsula Sauvignon Blanc	65
2021 Preece Pinot Grigio	10 / 45
2020 Gabriella Possum Yarra Valley Chardonnay	60
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
2017 Mitchelton Airstrip	12 / 50

Red

2021 Preece Nagambie Grenache Rosé	40
2021 Mitchelton Estate Single Vineyard Rosé	10 / 45
2020 Gabriella Possum Nagambie Rosé	60
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
2020 Gabrielle Possum Heathcote Shiraz	60
2018 Mitchelton Estate Grown Heathcote Shiraz	65
2018 Mitchelton Toolleen Single Vineyard Shiraz	95
2018 Mitchelton Spring Single Block Shiraz	120
2018 Mitchelton Print Shiraz	140
2015 Mitchelton Print Shiraz	140
2013 Mitchelton Print Shiraz	150
2012 Mitchelton Print Shiraz	160

Non Alcoholic

Carlton Zero	8
Lyre's Gin + Tonic	10
Lyre's Amalfi Spritz	10

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

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
Espresso Martini - 3608 Vodka, Kahlua, espresso	20
Straight Outta Thyme - 3608 gin, ruby grapefruit, thyme syrup	20
