

## 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 - Cheese	Thomastown
Yarra Valley Game Meats – Game meats	Chum Creek



Please note that a 15% surcharge applies on public holidays

## LUNCH & DINNER

House baked ciabatta roll, parmesan butter *	3
Mount Zero olives & pickles *	10
Oyster Coast natural oysters, lemon *	6
Antipasto - Taurus Smokehouse small goods, pickles, olives, cheese, quince, toast, crisp breads *	44
Corn & manchego croquette, baby corn, corn aioli	18
Heirloom beetroot, cashew and almond cream, candied walnuts, sorrel	20
Wild venison backstrap, wood ear mushrooms, potato rosti, mountain pepper	22
Soft shell crab doughnut, tarragon mayonnaise, pickled shallot	24
Aquna Murray Cod, crispy chilli oil, cucumber, citrus	22
Chickpea flatbread, sprouting chickpeas and legumes, new season vegetables	35
Saltwater barramundi, green tomatoes, watercress, wild fennel, almond hummus	40
Roasted chicken breast, charred spring greens, butter lettuce, jus gras	38
Chilli and fennel crumbed pork cutlet, apple mustard, organic leaves	43
Spring lamb tomahawk & slow cooked shoulder brik, asparagus, cauliflower cream	44
Wood fired 250gm scotch fillet, spring onion, red wine sauce	48
Triple cooked potatoes, black pepper, chives *	12
Estate garden salad, CW batch verjus vinaigrette	12
Roasted carrots, cumin yoghurt, sesame	13
Roasted Japanese pumpkin, curry sauce, chickpeas, curry leaf	13
Honey joy cheesecake, poached rhubarb, honeycomb *	16
70% dark chocolate mousse, feuilletine, raspberry jelly, rose petal	16
Red wine poached quince clafoutis, spiced syrup, cinnamon creme chantilly *	18
Victorian cheese, muscatels, quince, crisp breads *	38
<b>Dessert/ Fortified/ Sherry</b>	
Rutherglen Muscat	10
2019 Blackwood Park Late Harvest Riesling	50
NV Thomas Mitchell Tawny 500ml	12 / 70

\* Denotes all day menu

## WINTER AT MITCHELTON

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With vintage season behind us, our plants having finished their production cycle can finally rest. Their metabolism slows and for some months our vines enter a state of deep rest.

As with humans, rest is crucial for vines. This is when all their energy reserves are restored for the next year of grape production.

It is during the winter months that our dedicated vineyard team brave the cold to perform the important task of pruning. Pruning is the process of cutting the canes that are in excess from the plant, leaving only the ones that are meant to bud and then produce fruit. This process will generally continue throughout winter, starting in June and ending in early August, but depending on average weather patterns and the location of the vineyard this process can vary.

Our food ethos at Mitchelton through these months is all about hearty flavours and robust, low and slow cooking. It's a great season to showcase wild game and wild harvested produce. Our chefs are often found in the Strathbogie Ranges and beyond, foraging for wild ingredients. Our kitchen team take a lot of inspiration from the land when planning our menus and winter is an exciting season for chef and guest alike.

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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.

Daily from 10.30am - 5pm (tastings)

5.30pm - 8.30pm Friday & Saturday (casual bar service)

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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

2021 Gabriella Possum Ancestral Riesling	58
NV Billecart-Salmon Brut Reserve Champagne	178
Billecart-Salmon Brut Rose Champagne	240
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

2021 Blackwood Park Riesling	12 / 55
2021 Preece Riesling	48
2021 The Bend Sauvignon Blanc	9 / 40
2020 VTW Mornington Peninsula Sauvignon Blanc	65
2021 Preece Pinot Grigio	11 / 48
2020 Gabriella Possum Yarra Valley Chardonnay	60
2019 Preece Yarra Valley Chardonnay	48
2020 VTW Yarra Valley Chardonnay	65
2020 Mitchelton Single Vineyard Chardonnay	12 / 50
2019 Mitchelton Single Vineyard Marsanne	12 / 50
2020 Mitchelton Single Vineyard Roussanne	12 / 50
2017 Mitchelton Airstrip	58

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### Red

2021 Preece Nagambie Grenache Rosé	48
2021 Mitchelton Estate Single Vineyard Rosé	12 / 50
2020 Gabriella Possum Nagambie Rosé	60
2019 AER 114 Pinot Noir	78
2019 AER 115 Pinot Noir	138
2019 Mitchelton Estate Cabernet Sauvignon	12 / 50
2019 VTW Great Western Cabernet Sauvignon	65
2018 Preece Bendigo Cabernet Sauvignon	48
2018 Preece Heathcote Shiraz	48
2020 Mitchelton Single Vineyard Shiraz	12 / 50
2020 Gabriella Possum Heathcote Shiraz	60
2021 Gabriella Possum Yarra Valley Pinot Noir	14 / 60
2018 Mitchelton Estate Grown Heathcote Shiraz	78
2018 Mitchelton Toolleen Single Vineyard Shiraz	95
2018 Mitchelton Spring Single Block Shiraz	120
2018 Mitchelton Print Shiraz	140
2015 Mitchelton Print Shiraz	190
2013 Mitchelton Print Shiraz	190

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### Non Alcoholic

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

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### Beer/Cider

Nagambie Pale Ale (Draught)	9
Furphy Refreshing Ale	10
Peroni	11
Carlton Draught	10
Great Northern Original	10
James Boag's Light	10
Pipsqueak Apple Cider	11

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### 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