

# WELCOME

---

Perched on the banks of the Goulburn River, Mitchelton has been built with a love of food, wine, art and Australian hospitality.

Throughout our long history, we have proudly built a reputation of bringing people together. At Mitchelton, our focus is to continue this legacy, now and into the future, as we provide experiences that create memories not only for our family but for countless friends, locals and visitors, from near and far.

Should your travels lead you to the Yarra Valley, Hubert Estate is waiting to welcome you with its hero restaurant, Quarters, Indigenous Art Gallery and sprawling grounds.

Located in St Kilda, you can find The Prince, one of St Kilda's longest standing venues with a hotel, public bar, restaurant, European wine bar, events space and the legendary Prince Bandroom.

Or if you are looking for something a little more local, Nagambie Brewery and Distillery is just 10 minutes away, perfect for enjoying our house-made beer, gin and vodka, overlooking Lake Nagambie.

On behalf of Mitchelton, thank you for joining us.

Andrew Ryan, Executive Director.

---

## MITCHELTON IN SEASON

---

In line with the natural seasonal shift from Winter to Spring, our menus and cooking style also change. Our menus are driven by the season and inspired by the local produce of the Goulburn Valley.

Spring is the season of blossoming, flowering and sprouting vegetables - asparagus, broad beans, snow peas and green beans, which all feature on our Spring menus. Spring is also the season for Australian morel mushrooms, which grow wild in our region. Our experienced kitchen team can often be found outside the kitchen foraging for wild ingredients and inspiration for our menus.

It is the season when the wild trout run the Goulburn River and spring lamb is on the market. Both will feature on our new season menus as well.

Our kitchen utilises the custom-made wood fired grill for cooking and smoking while finding balance between raw and fresh ingredients on the menu, showcasing the taste of spring. With lighter dishes designed for sharing amongst friends and family, always save room for dessert.

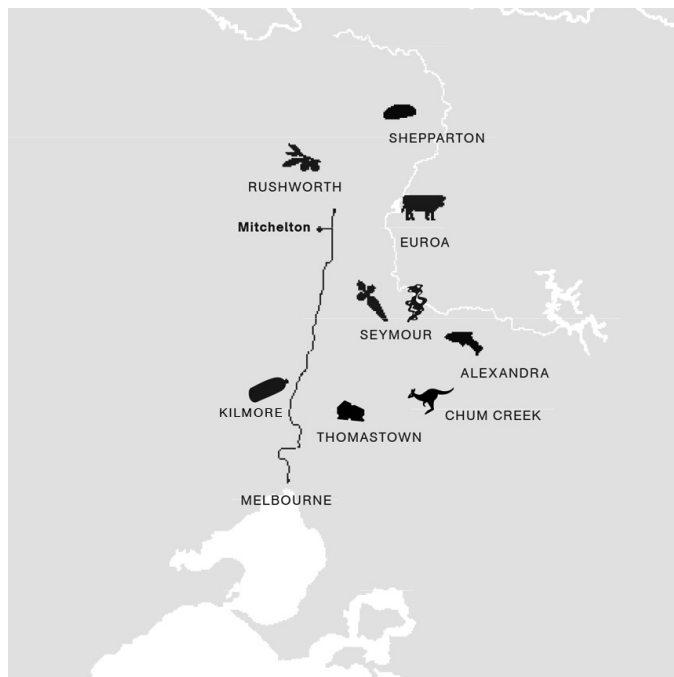
We hope you enjoy our Spring menu as much as we have enjoyed preparing it for you.

Mitchelton Kitchen Team

---

## OUR SUPPLIERS

---



Higgins Bakery – Bread and baked goods

Lisadurne Hill – Olives and olive oil

Sevens Creek Wagyu – Beef

Somerset Farm – Organic Vegetables

Taurus Smokehouse – Smoked goods

The Meat Room – Small goods

That's Amore Cheese - Cheese

Yarra Valley Game Meats – Game meats

---

# WINERY UPDATE

With vintage 2023 well underway, autumn is always an exciting time at Mitchelton.

As the weather shifts, autumn for me means finding my love for red wines once again, particularly a nice Cabernet Sauvignon. If you're a white wine lover, a Chardonnay or Marsanne are lovely choices for this time of year.

In the background, we are busily bottling new vintages of The Print, Mitchelton Shiraz and Cabernet as well as the 2021 Mitchelton Marsanne.

Take a look through our collection and select the perfect wine to compliment your meal.

Natalie Cleghorn, Mitchelton Chief Winemaker

## OUR VINEYARD



## WINE

---

### Sparkling

2021 Gabriella Possum Ancestral Riesling	50
NV Billecart-Salmon Brut Reserve Champagne	178
Billecart-Salmon Brut Rose Champagne	240
NV Mitchelton Cuvee Blanc de Blancs	14 / 49
2020 The Bend Moscato	12 / 35
NV The Bend Sparkling Shiraz	35
NV Preece Prosecco	13 / 39

---

### White

2021 Blackwood Park Riesling	14 / 49
2021 Preece Riesling	39
2023 Preece Sauvignon Blanc	13 / 39
2020 VTW Mornington Peninsula Sauvignon Blanc	60
2021 VTW Nagambie Lakes Arinto	16 / 60
2022 Preece Pinot Grigio	13 / 39
2020 Gabriella Possum Yarra Valley Chardonnay	50
2020 Preece Yarra Valley Chardonnay	39
2020 VTW Yarra Valley Chardonnay	60
2021 Mitchelton Single Vineyard Chardonnay	14 / 49
2020 Mitchelton Single Vineyard Marsanne	14 / 49
2022 Mitchelton Single Vineyard Roussanne	14 / 49
2017 Mitchelton Airstrip	49

---

### Red

2022 Preece Nagambie Grenache Rosé	39
2021 Mitchelton Estate Single Vineyard Rosé	14 / 49
2021 Gabriella Possum Nagambie Rosé	50
2020 Mitchelton Estate Cabernet Sauvignon	14 / 49
2019 VTW Great Western Cabernet Sauvignon	60
2019 Preece Bendigo Cabernet Sauvignon	39
2020 Preece Heathcote Shiraz	39
2021 Mitchelton Single Vineyard Shiraz	14 / 49
2020 Gabriella Possum Heathcote Shiraz	50
2023 Preece Nueveau Red	13 / 39
2022 Gabriella Possum Yarra Valley Pinot Noir	15 / 50
2022 Preece Pinot Noir	39
2020 AER Pinot Noir	75
2019 Mitchelton Estate Grown Heathcote Shiraz	67
2018 Mitchelton Toolleen Single Vineyard Shiraz	75
2018 Mitchelton Spring Single Block Shiraz	80
2018 Mitchelton Print Shiraz	136

Please note that a 10% surcharge applies on the weekends and a 15% surcharge applies on public holidays

---

## DRINKS

---

### Non Alcoholic

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

---

### Beer/Cider

Nagambie Pale Ale (Draught)	9
Furphy Refreshing Ale	11
Peroni	12
Carlton Draught	11
Great Northern Original	11
Great Northern Super Crisp	10
James Boag's Light	10
Asahi Super Dry	12
Pipsqueak Apple Cider	12

---

### Cocktails

Mitchelton Mimosa	
Mitchelton NV cuvee, orange and grapefruit juices, 3608 Classic Dry gin	17
Blackwood Park Spritz	
3608 Classic dry gin, Blackwood Park Riesling, lemon squash, mint	20
Goulburn Garden	
3608 Vodka, apple, lemon myrtle, Mitchelton verjuice, cucumber	20
Saturn #2	
Rum Diary Spiced rum, local honey & passionfruit syrup, lemon, foraged flowers	20
Native Negroni	
3608 Classic Dry gin, Maidenii rouge vermouth, Okar bitter	22
Tawny Old Fashioned	
Starward Two-Fold whiskey, Thomas Mitchell Tawny, roasted wattleseed bitters	22

---

### Dessert/Fortified/Sherry

Rutherglen Muscat	14
2019 Blackwood Park Late Harvest Riesling	14 / 50
NV Thomas Mitchell Tawny 500ml	14 / 60

---

## SPIRITS

---

### **Vodka**

3608	13
Arktika Vanilla	14
Belvedere	16
Grey Goose	18

### **Gin**

3608 Classic	13
3608 Bartenders	15
3608 Navy	18
Bombay Dry	13
Bombay Sapphire	14
Brookies Dry	15
Four Pillars Bloody Shiraz	16
Four Pillars Dry	16

### **Rum**

Barcardi Carta Blanca	13
English Harbour 5Yo	17
Havana Club Blanco 3Yo	13
Rum Diary Spiced	13

### **Bourbon**

Buffalo Trace	13
Gentleman Jack	15

### **Whiskey**

Auchentoshan 3 Wood	22
Balvenie Caribbean	28
Bunnahabhain 12Yo	26
Chivas Regal 12	17
Dewars White Label	13
Glenmorange Nectar	24
Jamesons	13
Nikka Coffee Grain	29
Starwood Two Fold	18
Talisker 10Yo	21

---

## LUNCH & DINNER

---

### To Start

Antipasto	
Taurus Smokehouse small goods, pickles, olives, cheese, quince, toast, crisp breads	44
House baked ciabatta roll, schmaltz butter	3
Oyster Coast natural oysters, lemon	6
Mount Zero olives & pickles	10
Sevens Creek wagyu salami and bresaola, pickled mustard seeds, cornichons	22
Corn & manchego croquettes, baby corn, corn aioli	18
Heirloom beetroot, cashew and almond cream, candied walnuts, sorrel	20
Rainbow trout tartare, kutjera, sea succulents, seaweed crisps	24
Venison loin, mushroom ketchup, enoki, shimeji, red wine sauce	24

---

### The Main Course

Potato gnocchi, broadbeans, heirloom tomato, saffron, native spinach, pinenuts	40
Barramundi, mussels, peas, bronze fennel, chive beurre blanc	42
Half roasted chicken, wild garlic and tarragon butter, chicken jus gra	40
Chilli and fennel crumbed pork cutlet, MW apple mustard, parmesan	40
250gm Angus MB2+ sirloin, shiraz jus, horseradish creme	55
500gm Angus MB2+ scotch fillet, shiraz jus, horseradish creme	90
250/500gm Slow cooked Dorper lamb shoulder, spinach cream	40/78

### Sides

Triple cooked potatoes, black pepper, chives	12
Somerset organic leaves, mustard and verjus dressing	12
Cos lettuce, green goddess, salted ricotta, dill, radish	12
Jarrahdale pumpkin, miso, cracked pumpkin seeds	12
Roasted heirloom carrots, carraway, orange, pistachio	12

**Can't decide what to eat? Let us decide for you - ask our team about our 4 course Chef's selection menu. \$75 per person**

---

### To Finish

Baked chocolate tart, raspberry, hazelnut praline, sour cream ice cream	17
Meyer lemon curd, sable, meringue, 3608 gin infused blackberries	17
Caramelised apple, wild fennel ice cream, oat crumb, apple pearls	17
Victorian cheese, muscatels, quince, crisp breads	
Maffra Cheddar/ Semi hard/ Maffra, Gippsland	14
L'Artisan Mountain Man/ Washed rind/ Mortlake, Western Plains	14
Tarwin Blue/ Blue mould/ Berrys Creek, Gippsland	14

---

## HAPPENINGS AROUND THE ESTATE

---

### **The Provadore**

Daily breakfast Monday - Sunday. Weekday lunch Monday - Friday

Weekday Wine-down - \$45 lunch special including a glass of wine

Open 8.00am - 3pm Monday - Friday ; 8am - 12pm Saturday and Sunday

---

### **Mitchelton Day Spa**

Book in for one of our specialty treatments to relax, unwind and refresh at Mitchelton Day Spa. Located in Mitchelton Hotel and open daily by appointment.

---

### **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.

Monday - Thursday 11am - 5pm

Friday 11am - 6pm

Saturday, Sunday & Public Holidays 10am - 6pm

---

### **Art 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.

Monday - Sunday from 10am - 5pm

---





**MITCHELTON**