



2 COURSE SHARED GROUP DINING MENU

60pp

First

House baked ciabatta roll, schmaltz butter

Taurus smoke house ham, salami, pastrami, house pickles, cornichons

Second

Wood fired Black Angus rump cap, carrot remoulade, shiraz sauce

Saltwater barramundi, leek & lovage cream, scallion, wild fennel

Chef's selection of sides

Group Dining menus apply to groups of 10 adults or more.

For all group bookings, please contact restaurant@mitchelton.com.au who will assist with organising your reservation.



4 COURSE SHARED GROUP DINING MENU

85pp

First

House baked ciabatta roll, schmaltz butter

Taurus smoke house ham, salami, pastrami, house pickles, cornichons

Second

Goulburn River trout, kutjera vinaigrette, succulents, wild fennel

Corn croquettes, baby corn, corn aioli

Third

Wood fired Black Angus rump cap, carrot remoulade, shiraz sauce

Saltwater barramundi, leek & lovage cream, scallion, wild fennel

Chef's selection of sides

Fourth

Chocolate fondant tart, raspberry, cocoa

Apple clafoutis, chardonnay syrup, chantilly

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