

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

With the close of Autumn, flowering buds and shoots go into hibernation. In the kitchen Winter excites us as we get to explore a darker side to our cooking, hearty braises, roasts and from the earth influences the ideas around what is put on the plate.

Brassicas pop up across the menu as will Victorian winter truffles, comfort cooking and dishes kissed by the fire. The fireplace in the restaurant is lit daily, we encourage you to sit by it and enjoy a night cap or pre dinner drink. Winter lamb and beef are more flavourful as they have a higher marbling.

Farmed saltwater Barramundi from Humpty Doo takes on such a unique flavour over winter, it showcases Australian seafood at its finest. It is a season of cooking the classics and returning to basics which bring along with it a feeling of home. We hope you get to experience the warm hospitality our teams are known for.

Mitchelton Kitchen Team

OUR VINEYARD



OUR SUPPLIERS

- Calendar Cheese - Cheese
- Eli & Sun - Cakes
- Higgins Bakery – Bread and baked goods
- Lisadurne Hill – Olives and olive oil
- Sevens Creek Wagyu – Beef
- Somerset Farm – Organic Vegetables
- Taurus Smokehouse – Smoked goods

WINE

Sparkling

NV Mitchelton Cuvee Blanc de Blancs	14 / 49
White jasmine florals and grapefruit notes coupled with toasted almonds, brioche and creamy nougat	
NV Mitchelton Sparkling Rose	14 / 49
Delicate strawberries and crunchy red apple aromas coupled with subtle toasted almonds	
2020 The Bend Moscato	35
Lovely fresh aromatics of rose petal, orange blossom and honeysuckle	
2023 NV Preece Prosecco	13 / 44
Fresh green apples, key limes and honeydew melon aromas along with a hint of elderflower	
NV Laurent-Perrier La Cuveé Champagne, France	179
Laurent-Perrier Cuveé Rosé Brut Champagne, France	248

White

2023 Preece Riesling	13 / 44
Bright apple acidity with flavours of limes, lemon myrtle, grapefruit and rosemary	
2023 Preece Sauvignon Blanc	13 / 44
A note of tropical fruits, passionfruit and light stone fruit	
2023 Preece Pinot Grigio	13 / 44
Abundant taste of pear, citrus flower, Feijoa, wildflower honey and lifted jasmine notes	
2023 Mitchelton Single Vineyard Chardonnay	14 / 49
Elegant and fresh palate of yellow peaches and nectarine against a backdrop of biscuit and nougat	
2020 Mitchelton Single Vineyard Marsanne	14 / 49
Fresh lemons, limes, apple blossoms, honeysuckle and thyme spice	

Red

2022 Preece Nagambie Rosé	13 / 44
Layered aromas of citrus, redcurrant, sour cherry, rosemary and ginger scents	
2020 Mitchelton Estate Cabernet Sauvignon	14 / 49
Lifted aromas of dark black fruits, cedar, bay leaf, and spicy oak	
2021 Mitchelton Single Vineyard Shiraz	14 / 49
Dark brooding black fruits and lifted pepper spice with ripe mulberry and black plum flavours	
2023 Preece Nouveau Red	13 / 44
Crunchy red blend of Merlot and Cabernet Sauvignon, a light style red wine	
2022 Preece Pinot Noir	13 / 44
Sweet fruit mid palate and savoury overtones, approachable yet structured	
2020 AER Pinot Noir	75
Bright aromatics of red and black cherry together with floral notes, allspice and French oak	
2019 Mitchelton Toolleen Single Vineyard Shiraz	75
Layers of blood plum, blackberry, oak spice and complex savoury flavours	
2018 Mitchelton Print Shiraz	136
Multiple layers of blackberry, dark plum, mulberry, Asian five spice and complex minerality	

Please note that 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 Brewery Lager	8
Peroni	12
Carlton Draught	12
Great Northern Super Crisp	10
James Boags Light	10
Alpine Sweet Apple Cider	12
Alpine Dry Apple Cider	12

Cocktails

Mitchelton Mimosa	
<i>Mitchelton NV cuvee, orange and grapefruit juices, 3608 classic dry gin</i>	17
Preece Gin Spritz	
<i>3608 classic dry gin, preece riesling, lemonade, mint</i>	20
Goulburn Garden	
<i>3608 vodka, apple, lemon myrtle, Mitchelton verjuice, cucumber</i>	20
Espresso Martini	
<i>3608 vodka, kahlua, dimattina espresso</i>	20
Margarita	
<i>Olmecca reposado tequila, cointreau, lime juice</i>	20
Saturn #2	
<i>Rum diary spiced rum, local honey & passionfruit syrup, lemon, foraged flowers</i>	20
3608 Gin Martini	
<i>3608 classic dry gin, dolin dry vermouth</i>	22
3608 Vodka Martini	
<i>3608 vodka, dolin dry vermouth</i>	22
Native Negroni	
<i>3608 classic dry gin, maidenii rouge vermouth, okar bitter</i>	22
Tawny Old Fashioned	
<i>Starward two-fold whiskey, Thomas Mitchell tawny, roasted wattleseed bitters</i>	22

After dinner drinks

Hennessy V.S.O.P	17
St Agnes Brandy	13
Montenegro	13
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, croutes, ciabatta rolls	50
House baked ciabatta roll, parmesan butter	3
Oyster Coast natural oysters, lemon	6
Mount Zero olives & pickles	10
Sevens Creek wagyu salami and bresaola, pickled mustard seeds, cornichons	24
Corn & manchego croquettes, baby corn, corn aioli	20
Heirloom beetroot, cashew and almond cream, candied walnuts, sorrel	20
Trout torchon, kutjera, savoy, nori, trout roe, chives, lemon myrtle	24
Kangaroo backstrap, sunflower relish, MW shiraz jus, mountain pepper	26

The Main Course

Gnocchi, foraged pine mushrooms, Victorian truffles, aged parmesan, pine nuts, sage	42
Saltwater barramundi, saffron koji, soy, celeriac, warrigal greens, chive oil	44
Roasted chicken breast, smoked pork lardons, lentils, tomatoes, tarragon	44
Chilli and fennel crumbed pork cutlet, MW apple mustard, parmesan	42
300gm Angus MB2+ sirloin, pine mushroom ketchup, pepper leaf, MW shiraz jus	58
200/400gm slow cooked Dorper lamb shoulder, chestnut cream, chard, olive, lamb jus	45/85

Sides

Triple cooked potatoes, black pepper, chives	13
Somerset organic leaves, mustard and CW white vinegar dressing	13
Brussel sprouts and brassicas, green goddess dressing	13
Broccolini, black garlic ravigote, capers	13
Roasted heirloom carrots, orange vinaigrette, tarragon, pistachio	13

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 available for dinner.

To Finish

Baked chocolate tart, raspberry, hazelnut praline, sour cream ice cream	18
Passionfruit curd, sable, meringue, wattle cream, smoked macadamia	18
Bread and butter slice, orange, strawberry gum anglaise, vanilla bean ice cream	18

Victorian cheese, muscatels, quince, crisp breads

Maffra Cheddar/ Semi hard/ Maffra, Gippsland	15
L'Artisan Extravagant/ Triple cream brie/ Mortlake, Western Plains	15
Tarwin Blue/ Blue mould/ Berrys Creek, Gippsland	15

Please note that a 15% surcharge applies on public holidays.

HAPPENINGS AROUND THE ESTATE

The Provedore

Breakfast Monday - Friday 8am-11am, Saturday - Sunday 8am-11.30am

Lunch Monday - Friday 12pm-2.30pm

Loved our Parmesan Butter or MW Apple Mustard? Both are available to purchase from the cafe, along with a selection of delicious house made products and locally sourced items.

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 essential.

Monday - Friday 11am - 5pm

Saturday, Sunday & Public Holidays 10am - 5pm

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 - 4pm



MITCHELTON