

MITCHELTON RESTAURANT

Winter Menu



ENTRÉE

Marinated prawns with coconut sauce

Blackwood Park Riesling

Roast tomato, leek and fetta tart with pear and walnut salad

Preece Sauvignon Blanc

Lamb fillet with pea puree and red capsicum and corn relish

Preece Cabernet Sauvignon

Pork and fennel terrine served with chargrilled asparagus and tomato chutney

Mitchelton Chardonnay

\$14.00 or \$20.00 with winemakers recommended matched glass of wine

Shared plate – great for two

Anti pasto style with cured meats, pickled vegetables and condiments

\$26.00

Soup of the day

\$9.00

MAIN

Crusted chicken breast and roasted pumpkin risotto

Mitchelton Chardonnay

Beef medallions (cooked medium) with potato and lentil cake & eggplant relish

Mitchelton Shiraz

Salmon fillet served on a bed of mustard mash, wilted spinach and asian soy and sesame dressing

Mitchelton Viognier

Breast of duck with parsnip and saffron puree and caramelised red cabbage

Mitchelton Crescent

Handmade gnocci and semi dried tomato pesto

Mitchelton Viognier

\$29.50 or \$36.50 with winemakers recommended matched glass of wine

DESSERT

Apple and rhubarb crumble with Mitchelton vanilla icecream

Baileys cre`me brulee with marinated berries

Chocolate and apricot tart with Mitchelton cardamon and pastachio icecream

Wine recommendation for all desserts Preece Moscato

\$9.50 or \$14.50 with suggested glass of wine

Platter of premium Australian cheeses, including award winning Donnybrook and locally produced Locheilan Cheeses, with water crackers and Mitchelton's own Rhubarb Jelly

\$20.00