Just say "YES CHEF" \$55pp

menu designed for your party to share as a banquet

- Beetroot hummus, goats curd, hazelnut dukkah, 1816 sourdough
- Salt Kitchen Wagyu bresaola, house pickles
- Gin, beetroot and orange cured salmon gravlax w/ capers, dill, cucumber, pepper berry
- Polenta chips w/ mojo mayo
- Middle eastern roast pumpkin, black sesame tahini, pepitas, chickpeas, cranberry, herbs, pine nuts
- Chef's main dish, prepared with seasonal produce

To Start

Warm marinated Mt. Zero olives Potato mille-feuille, salmon tarte, creme fraiche, horseradish, Yarra Valley salmon caviar, chives Beetroot hummus, goats curd, hazelnut dukkah, 1816 sourdough Small To Share Mortadella from Salt Kitchen, grissini, ricotta salata Salt Kitchen Wagyu bresaola, house pickles. Garlic bread fermented black garlic, Meredith goats feta, truffled honey. Polenta chips with mojo mayonnaise Shaw river buffalo mozzarella, shaved zucchini, yellow squash, lemon, mint, chilli and basil pangratatto Bigger To Share Middle eastern roast pumpkin, black sesame tahini, pepitas, chickpeas, cranberry, herbs, pine nuts Stuffed Garfish baked with caponata, nduja, herb crumb, and salsa verde. Waubra beef brisket, roast cauliflower puree, caramelised onion, charred radicchio Slow roasted Waubra lamb shoulder, white bean puree, freekah, Lebanese eggplant,	Fromage du Jura crisps	4
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\$20 Lunch Special Wed - Sat 12pm - 3pm

Potato gnocchi w/ pork shoulder, salt kitchen ham hock, tomato, capsicum, basil ragout

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Dessert and Cheese

Petit caramel cups, four sweet bites	7
Vanilla bean yoghurt panna cotta, balsamic blackberries, ginger crisps	15
Spiced poached pear, flourless chocolate fondant, whipped neufchâtel,	
cocoa nibs	15

Cheese - select from hard, soft or blue cheese your cheese will be accompanied with walnuts, quince paste and crackers.

(our waiters can provide more detail about the cheeses available today)

1 piece \$12

2 pieces \$24.

3 pieces \$36

Please communicate any major dietary allergy

6oml Pours	Glass Price
MV MH Blanc #1 - Sauvignon Blanc	10
2015 Ratafia - Pinot Noir	10
2006 Welshman's Reef 'Botrytis' - Semillon	14
MV Pennyweight - Rutherglen Muscat	12
2018 Scion 'After Dark' Duriff.	12

Feature Wine:

2022 Latta 'Glenhope' Malbec, Macedon Ranges 15gl/67btl

Second generation winemaker Owen Latta is not only one of Ballarat's most exciting and talented winemakers, he's a previous Gourmet Traveller Young Winemaker of the Year recipient. His '22 Malbec is a juicier, more quaffable expression of the grape; aromas of lavender, star anise, dark berries and blood plum lead onto a palate of mulberries and balsamic strawberries with plenty of sweet spice while gentle on the tannins. A second glass is almost inevitable.

WHAT'S ON AT MH:

Taste Barossa - Thursday 15th June - \$120pp

Go to www.mitchellharris.com.au for more info about events or scan the OR

