



mitchell harris wines

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## MENU

Winter 2019

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### SMALL BITES

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Sea salt potato crisps	5
Warm marinated Mt. Zero olives	7
Edamame with miso chilli sambal	8
Abalone braised with Pamplona chorizo, tomato, olives, saffron and coriander	12
Dips with warm Turkish bread and hazelnut dukkah	14
Crispy polenta chips with roasted capsicum and coriander aioli	16

### FOR A FEW

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Oyster mushroom chips with chilli vinegar	14
Baked Charleston brie with honey, pistachios and toasted baguette	25
Barbecued Filipino chicken skewers with chilli and coriander sinamek	18
Cauliflower gratin with truffle, aged cheddar, béchamel, parmesan and herbed bread crumbs	18
Tiger prawns in XO butter, coriander and red onion with mini bao buns	27
Grazing board - olives, dip, house made pickles, hazelnut dukkah and local charcuterie with warm bread	38
Cheese - selection of three cheeses, walnuts, quince paste and a selection of crackers	
	50g <i>small</i> 27
	80g <i>large</i> 37

### A LITTLE BIGGER

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Crispy golden potato pizza, aged cheddar, crisp herbs and truffle oil	17
Pork belly bao with asian slaw salad and hoisin ginger sauce	20
Sourdough steak sandwich, medium rare with mushroom duxelle, pickled onion, red wine jus and a Reggiano, rocket and radicchio salad	25
Lamb mole nachos with chimichurri, sour cream and aged cheddar	20