



mitchell harris wines

MENU

Spring

SMALL BITES

Warm marinated Mt. Zero olives	8
Dips with warm Turkish bread and hazelnut dukkah	14
Crispy polenta chips with roasted capsicum and coriander aioli	16
Rocket, radicchio, walnut and pear salad with balsamic glaze and Parmesan Reggiano	15

FOR A FEW

Saganaki - grilled Kefalograviera cheese, rocket, hazelnut dukkah and toasted Turkish bread	18	
Pulled pork mole soft tacos, pickled paw paw, coriander, bourbon barbecue sauce and jalapeño	15	
Crispy golden potato pizza, aged cheddar, crisp herbs and truffle oil	17	
Cauliflower karaage with furikake and miso mayonnaise	20	
Vitello Tonnato - poached veal girello, tuna aioli, rocket, parmesan, crispy sage and capers	21	
Cheese - selection of three cheeses, walnuts, quince paste and a selection of crackers		
	150g small 27	240g large 37

A LITTLE BIGGER

Grazing board - olives, dip, house made pickles, terrine, hazelnut dukkah and local charcuterie with warm bread	42
Korean fried chicken, red cabbage slaw, pickled daikon and sesame garlic honey sauce	26
18 hour braised Provenir beef brisket, green beans, crisp polenta, radicchio, garlic labneh, sumac and pistachio gremolata	35

Please communicate any major dietary allergy.