



mitchell harris wines

MENU

Summer

SMALL BITES

Freshly shucked Pacific oyster with watermelon gazpacho	5
Warm marinated Mt. Zero olives	8
Salad of apple, radicchio, grapes, strawberry, maple roasted nuts and raspberry vinaigrette	12
Dips with warm Turkish bread and hazelnut dukkah	15
Polenta chips with mojo aioli	17
Moritz lager fried cauliflower bites, malt vinegar, truffle salt and Parmesan	16

A LITTLE BIGGER

Tuna ceviche with cucumber, red radish, miso grapefruit dressing and sesame nori crackers	21
Crispy golden potato pizza, aged cheddar, crisp herbs and truffle oil	17
Chicken Karaage, Japanese miso mayonnaise, pickled carrot and daikon with furikake	18
Grazing board - olives, dip, house made pickles, terrine, hazelnut dukkah and local charcuterie with warm bread	43

DESSERT AND CHEESE

Petit caramel cups, four sweet bites	7
Chocolate walnut brownie with whipped Neufchâtel cheese	14
Basque burnt cheesecake, lemon curd and seasonal berries	15
Cheese - selection of three cheeses, walnuts, quince paste and a selection of crackers	
	150g small 27 240g large 37