



Mitchell Harris Wines

Summer

Warm marinated Mt. Zero olives	8
Lamb empanada with currants, apple, rocket and pistachio	8
House made tostada, pulled jackfruit, red slaw, pickled jalapeño salsa, coriander and smoky vegan dressing	13
Dips with warm Turkish bread and hazelnut dukkah	15
Polenta chips with mojo mayonnaise	17
Golden potato pizza, aged cheddar, crisp herbs and truffle oil	17
Tuna Poke, ginger soy dressing, red radish, cucumber, crisp wontons and sriracha wasabi Japanese mayonnaise	24
Heirloom tomato salad, green olive tapenade, basil, snow pea shoots and cardamom yogurt dressing	16
Vitello Tonnato with tuna mayonnaise, kipfler potato, caper berries, dill, rocket and truffle pecorino	28
Grazing board - olives, dip, house made pickles, hazelnut dukkah and local charcuterie with warm bread	43
DESSERT AND CHEESE	
Petit caramel cups, four sweet bites	7
White chocolate mango bavarois with a coconut, macadamia white chocolate crumble and almond tuiles	16
Warm chocolate hazelnut torte, house made nutella, strawberries and franjelico cream	16
Cheese - selection of three cheeses, walnuts, quince paste and a selection of crackers	

Small 150g 28

Large 240g 43

Please communicate any major dietary allergy.



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Summer Bar Graze

Dishes from our main menu, designed to share - perfect for groups of two plus, recommended for larger groups

\$35 PER PERSON

Grazing board	All the good bits! A selection of charcuterie, olives, house made pickles, bread and accompaniments
Polenta chips	Polenta goodness with mojo aioli
Potato pizza	Crisp potato, sage, rosemary pizza with parmesan and truffle oil
Chef's menu addition	A seasonally focused entree to share

\$45 PER PERSON

Grazing board	All the good bits! A selection of charcuterie, olives, house made pickles, bread and accompaniments
Tuna Poke	Ginger soy dressing, red radish, cucumber, crisp wontons and sriracha wasabi Japanese mayonnaise
Heirloom tomato salad	Green olive tapenade, basil, snow pea shoots and cardamom yogurt dressing
Lamb empanada	With currants, apple, rocket and pistachio
Chef's menu addition	A seasonally focused main course to share

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