

SPRING BANQUET

Stracciatella, broad beans, pistachio, mint, 1816 sourdough

Salt Kitchen mortadella with ricotta salata

Crisp calamari, sobrasada, cherry tomato escabeche, basil

Polenta chips w/ mojo mayo

Spring Salad cucumber, chickpeas, buckwheat, freekeh, pistachio, dill, mint, red onion, barrel aged feta, beetroot hummus, lemon

Chef's main dish, prepared with seasonal produce

A banquet to share as a party

59 pp

SMALL PLATES TO SHARE

Salt Kitchen mortadella with ricotta salata. 17

Black Garlic bread with Meredith goats feta and truffled honey 19

Polenta chips with mojo mayonnaise 19

Crisp calamari, sobrasada, cherry tomato escabeche, basil 25

MH Ploughman's - salami cotto, aged cheddar, sourdough, pear relish, house pickle, rocket 25

Spring Salad - cucumber, chickpeas, buckwheat, freekeh, pistachio, dill, mint, red onion, barrel aged feta, beetroot hummus, lemon 22

TO START

Fromage du Jura crisps 5

Warm marinated Mt. Zero olives 8

House smoked salmon, creme fraiche, capers, dill, cucumber, chives on potato mille-feuille (2 pieces) 18

Stracciatella, broad beans, pistachio, mint, 1816 sourdough 18

Pollastrini sardines, 1816 sourdough, pickles 20

LARGE PLATES TO SHARE

Pan fried gnocchi, tomato, basil, buffalo mozzarella, chilli pangrattato. 29

Tender grilled pork belly, yellow fin tuna ceviche, red onion, cucumber, tomato, coriander, herb salad, calamansi, chilli. 29

Steak frites - 300g Waubra scotch steak, pomme frites, cafe de Paris butter, rocket, house pickles. 56

Please communicate any major dietary allergies



DESSERTS AND CHEESE

Petit caramel cups, four sweet bites

7

Caramel leche flan on flourless orange almond sponge, w/
bitter orange coulis

15

Xangos -Mexican fried doughnuts filled with cream cheese,
rolled in cinnamon sugar, cocoa hazelnut w/ warm chocolate
ganache dipping sauce
(3 pieces)

15

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

(Ask the team about today's cheese selection)

1 piece \$12

2 pieces \$24

3 pieces \$36

DESSERT WINES

MV MH Blanc #1 - Sauvignon Blanc

2015 Ratafia - Pinot Noir

2013 Schild Estate Lorrainé Semillon

MV Pennyweight - Rutherglen Muscat

MV Cardinal Cisneros Pedro Ximenez

60ml
Glass

10

10

11

12

13

FEATURE WINE

2020 Franco Mondo Barbera D'Asti. Asti, Piedmont, Italy

Barbera is one of northern Italy's most versatile and food-
friendly red grape varieties, and the silkiest examples come
from Asti in Piedmont. Raised in concrete (non oak) we see
trademark black cherry and dried herbs with a touch of
licorice. Medium bodied, it's fresh and vibrant enough to
enjoy frivolously, but with enough structure and complexity to
reward a closer look.

15gl / 68btl

WHAT'S ON AT MH:

Go to www.mitchellharris.com.au for more info about our
venue and events

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