

## SUMMER 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	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. <i>(Ask the team about today's cheese selection)</i>		
1 piece \$12	2 pieces \$24	3 pieces \$36

## DESSERT WINES

	60ml Glass
MV MH Blanc #1 - Sauvignon Blanc	10
2015 Ratafia - Pinot Noir	10
2013 Schild Estate Lorrainé Semillon	11
MV Pennyweight - Rutherglen Muscat	12
MV Cardinal Cisneros Pedro Ximenez	13

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## FEATURE WINE:

### Mitchell Harris Sauvignon Blanc Fumé Moonambel, Pyrenees VIC

The MH Sauvignon Blanc Fumé is made for discerning wine drinkers who dislike the cheap and cheery, tutti-frutti and herbaceous styles.

Subtle pineapple and passionfruit notes from the vineyard marry seamlessly with the almond meal and savoury spice characters derived from fermentation and maturation in French oak barrels.

The perfect accompaniment to our Pork belly and tuna ceviche salad, or crisp calamari.

13g/52b

## WHAT'S ON AT MH:

Go to [www.mitchellharris.com.au](http://www.mitchellharris.com.au) for more info about our venue and events

