

AUTUMN 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

Salad - Beetroot hummus, topped with torn buffalo mozzarella, cherry tomatoes, parsley, mint, walnuts and 1816 sourdough

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

Salad - Beetroot hummus, topped with torn buffalo mozzarella, cherry tomatoes, parsley, mint, walnuts and 1816 sourdough 24

TO START

Fromage du Jura crisps 5

Warm marinated Mt. Zero olives 8

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

Pollastrini sardines, 1816 sourdough, pickles 20

Crisp potato and prawn bravas, la Boqueria chorizo, black garlic, chilli 22

LARGE PLATES TO SHARE

Pan fried gnocchi, roast butternut pumpkin, pancetta, ricotta, crisp sage, pine nuts 29

Crispy pork belly, pickled sour apple, watercress and coriander salad, harissa 32

Medium rare Waubra eye fillet, tiger prawns, sweet potato, truffle ponzu butter, crispy onions 46

Please communicate any major dietary allergies



DESSERTS AND CHEESE

Petit caramel cups, four sweet bites	7	
Apple pecan brown butter crumble w/ Neufchâtel	16	
Dark chocolate truffle cake w/ hazelnut cocoa crunch	16	
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

MV MH Blanc #1 - Sauvignon Blanc	60ml Glass	10
2015 Ratafia - Pinot Noir		10
MV Chambers - Rutherglen Muscat		11

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 for more info about our venue and events

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