
SHARED

HAND STRETCHED FLATBREAD \$9 (V)

Confit garlic & herb butter, parmesan floss

WILD MUSHROOM BRUSCHETTA \$18 (DF) (V)

(VG ON REQUEST)

Sautéed wild mushrooms on sour dough, pickled onions, truffle oil

KFC \$16 (DF) (VG)

Korean fried cauliflower, yuzu pepper glaze, togarashi

BURRATA & HEIRLOOM TOMATOES \$24 (V)

100g burrata with ripe heirloom tomatoes, basil, extra virgin olive oil, balsamic glaze, served with fresh baked garlic & rosemary bread

SZECHUAN SALT & PEPPER SQUID \$18 (GF) (DF)

Spicy mayo, lemon, coriander, shallots

ACHIOTE CHICKEN SKEWERS (3) \$19 (GF)

Marinated achiote chicken thigh, chipotle mayo, parmesan, pickled red onion

CHEESEBURGER SPRING ROLLS (3) \$18

Angus beef, pickles burger cheese, served with special sauce

SALADS

CONFIT DUCK SALAD \$25 (DF) (GF ON REQUEST)

Pickle fennel, orange, roasted dutch carrot, pearl barley, petite panache, sherry dressing

SEARED LAMB RUMP SALAD \$25 (DF) (GF ON REQUEST)

Rocket, roasted pumpkin, freekeh, feta, green goddess

SIDES

GARDEN LEAF SALAD \$8 (DF) (GF) (VG) (V)

BRUSSEL SPROUTS \$14 (GF) (V)

Crispy brussel sprouts, dill, dukkah, feta, sherry dressing

RUSTIC FRIES \$11 (GF) (V) (VG ON REQUEST)

Served with aioli

TRUFFLE FRIES \$13 (GF) (V)

Parmesan, truffle mayo

SWEET POTATO FRIES \$13 (GF) (V)

(VG ON REQUEST)

Served with aioli

GARLIC & ROSEMARY POTATOES \$14 (GF) (DF)

Served with aioli

BURGERS

TRUFFLE MUSHROOM BURGER \$21 (V)

Crumbed portabella mushroom, rocket, truffle mayo, pickles, parmesan

CHICKEN KARAAGE BURGER \$21

Karaage chicken thigh fillet, American cheese, bacon jam, chipotle mayo, jalapeno, slaw, pickles

THE MILL ANGUS BURGER \$21

Mill signature blend, Angus patty, American cheese, pickles, lettuce, tomato, special sauce

All burgers served with fries

Add extra patty +\$5 / bacon +\$3

KIDS MENU

PASTA NAPOLITANA \$13

Fresh linguine pasta, sugo tomato sauce, parmesan

BABY MILL BURGER \$13

Mill signature blend, Angus patty, cheese, pickles, aioli

CHICKEN SCHNITZEL & CHIPS \$13

Lemon, fries, ketchup

FISH & CHIPS \$13

Market fish, chips, lemon

MARGHERITA PIZZA \$13 (V)

Buffalo mozzarella, fior di latte, tomato, garden basil

PIZZA

NAPOLI PIZZA \$19 (V)

Napolitana sauce, fresh buffalo mozzarella, olive oil, garden basil

FUNGI PIZZA \$21 (V)

Napolitana sauce, field mushrooms, fior di latte, truffle oil

GAMBERI \$27

Prawns, fior di latte, cherry tomatoes, red peppers, salsa verde, chilli

POLLO TOSCANO \$23

Fior de latte, marinated chicken, spinach, roast capsicum, zucchini, basil, pesto

CAPRICIOSA \$24

Fior di latte, smoked ham, mushroom, black olives, artichoke

PEPPERONI \$23

Spicy pepperoni, fior di latte, mushroom, oregano

LAMB PIDE \$26

Spiced lamb mince, cumin, lemon, yoghurt, pine nuts, feta

Gluten free base +\$4 / vegan cheese +\$3

Add meat or chicken +\$3 / Add prawns +\$4

Add toppings +\$2

MAINS

ROASTED EGGPLANT \$24 (VG) (GF ON REQUEST)

Roast eggplant, silver beat & spinach puree, mix grain & herb salad

WILD FUNGI LINGUINE \$26 (V)

Wild mushroom ragout, thyme, pangrattato, truffle oil

FISH & CHIPS \$26

Market fish, chips, mashed peas, tartare, lemon

BARRAMUNDI \$35 (DF)

Poached barramundi fillet, prawn tortellini, Asian greens, white soy broth, ginger & shallots, truffle oil

PANKO CRUMBED CHICKEN SCHNITZEL \$24

Parmesan & herb panko crumbed chicken, lemon, gravy, fries, mixed leaf salad

Add +\$4 parmigiana with double smoked ham, mozzarella, Napolitana sauce

DUCK PIE \$28

Iron cast slow braised duck ragu, thyme, porcini, creamy mash potato, jus

Add poutine +\$5 (rustic fries, melted mozzarella, mushy peas, gravy)

GRILL

ANGUS GRAIN FED RUMP 250GM, MBS 2+ \$31

ANGUS GRAIN FED SIRLOIN 250GM \$38

CHOICE OF ONE; Mashed potato, chips or garlic & rosemary potatoes

CHOICE OF SAUCE; red wine jus; gravy; mushroom

FAMILY MEAL

Feeds up to 4 people

WHOLE FREE RANGE CHICKEN \$70

(Please allow up to 25 min to be served)

Served with garlic & rosemary potatoes, roast veg medley, leaf salad, red wine jus & chimichurri

DESSERT

STICKY DATE PUDDING \$13

Served with butterscotch sauce, strawberries compote, vanilla ice-cream

[VG] VEGAN [V] VEGETARIAN [GF] GLUTEN FREE [DF] DAIRY FREE