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## SHARED

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### HAND STRETCHED FLATBREAD \$9 (V)

Confit garlic & herb butter, parmesan floss

### KFC \$16 (DF) (VG)

Korean fried cauliflower, yuzu pepper glaze, togarashi

### TRUFFLE MUSHROOM ARANCINI (4) \$18 (VG)

Field mushroom, arborio rice, black truffle paste, vegan truffle aioli

### SZECHUAN SALT & PEPPER SQUID \$19 (GF)

Chilli mayo, lemon, coriander, shallots

### MARINATED CHARGRILLED OCTOPUS \$22

Pancetta, harissa, pickled fennel

### BARRUMUNDI CEVICHE \$22 (GF) (DF)

Mango & lime dressing, chilli oil, sesame rice cracker

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

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

### MEZZE PLATE \$30

Burrata, spicy pepperoni, pickles, marinated olives, assorted dips, freshly baked flat bread

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## SALADS

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### CHAR GRILL OCTOPUS \$25 (GF)

Mixed grain salad, marinated roasted cauliflower, kale, feta, harissa dressing

### SEARED LAMB SALAD \$25 (GF)

Baba ghanoush, roasted cauliflower, dill, walnuts, charred cabbage, smoked labneh

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## SIDES

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

### BRUSSEL SPROUTS \$14 (GF) (V)

Crispy brussel sprouts, dill, dukkah, feta, sherry dressing  
Add bacon +\$3

### 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) (VGO)

Served with aioli

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## BURGERS

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### VEGGIE BURGER \$22 (V)

Veggie pattie, lettuce, aioli, pickles, beetroot relish

### GRILLED ACHIOTE CHICKEN BURGER \$22

Grilled achiote chicken, mozzarella, jalapeno, slaw, chipotle mayo

### THE MILL ANGUS BURGER \$22

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

*All burgers served with fries*

*Add extra patty +\$6; Add bacon +\$3; Add GF/Vegan bun +\$5*

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## PIZZA

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### ALL'AGLIO \$16 (V)

Garlic, fior de latte, parsley, truffle oil

### NAPOLI PIZZA \$19 (V)

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

### TARTUFO FUNGI PIZZA \$22 (V)

Fior di latte, black truffle paste, field mushrooms, cultured cream, truffle oil

### SPICY GAMBERI PIZZA \$28

Fior di latte, fermented chilli tomato sauce, prawns, basil, pancetta

### DON'T TELL NONNA \$22

Fior di latte, sugo, cured ham, pineapple

### CAPRICIOSA \$24

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

### ALLA SALSICCIA PIZZA \$23

Fior di latte, sugo, Italian sausage, red onion, roast peppers

### PEPPERONI \$23

Spicy pepperoni, fior di latte, mushroom, oregano

*Gluten free base +\$4; vegan cheese +\$3*

*Add meat or chicken +\$3; Add prawns +\$4*

*Add burrata +\$9*

*Add toppings +\$2*

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## MAINS

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### CHAR SUI CAULIFLOWER STEAK \$23 (VG)

Grilled marinated cauliflower, mixed grains, cauliflower hummus, pickles, furikaki

### 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

### PRAWN TAGLIATELLE \$31

Marinated prawns, tomato, chilli, white wine, sugo, basil, pangrattato, parmesan

*Add GF pasta +\$3*

### 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)*

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## GRILL

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### ANGUS GRAIN FED RUMP 250GM, MBS 2+ \$30

### ANGUS GRAIN FED SIRLOIN 250GM \$38

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

CHOICE OF SAUCE; red wine jus; gravy; mushroom, pepper

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## DESSERT

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### CHOCOLATE BROWNIE \$12

Salted caramel sauce, vanilla ice-cream

# Cocktails

## COCKTAILS ON TAP

<b>ESPRESSO MARTINI</b>	\$16
<b>PORNSTAR MARTINI</b>	\$16

## CLASSIC COCKTAIL

<b>APEROL SPRITZ</b> Prosecco, Aperol, Soda	\$17
<b>CHAMBORD SPRITZ</b> Chambord, Prosecco, Elderflower	\$17
<b>THE MULE</b> Jameson Orange, Triple Sec, Bundaberg Ginger Beer	\$18
<b>AMARETTO SOUR</b> Dissaronno, Lemon Juice, Cherry Bitters, Egg White	\$19
<b>WHISKEY SOUR</b> Maker's Mark, Lemon Juice, Egg White	\$19
<b>FRENCH MARTINI</b> Vodka, Chambord, Pineapple Juice	\$19
<b>NEGRONI</b> Gin, Campari, Sweet Vermouth	\$19
<b>OLD FASHIONED</b> Makers Mark, Bitters, Sugar	\$19
<b>MOJITO</b> White Rum, Mint, Lime, Sugar	\$19
<b>BLOODY MARY</b> Vodka, Tomoto Juice, Lemon Juice, Worcestershire, Tabasco, Pepper	\$19
<b>SOURS- AMARETTO &amp; WHISKEY</b> Lemon Juice, Sugar Bitters, Egg White	\$19
<b>LYCHEE MARTINI</b> Vodka, Lychee Liqueur, Lime Juice	\$19
<b>PINA COLADA</b> White Rum, Pineapple Juice, Coconute Cream	\$19
<b>MIDORI SPLICE</b> Midori, Malibu, Pineapple Juice & Cream	\$20
<b>LONG ISLAND ICED TEA</b> Vodka, Cointreau, White Rum, Tequila, Gin, Lemon Juice, Cola	\$22
<b>PIMMS</b> With seasonal fruits	G\$12 J\$35

## MARGARITAS

<b>CLASSIC MARGARITA</b> Tequila, Cointreau, Lime, Sugar	\$20
<b>TOMMY'S MARGARITA</b> Tequila, Agave, Lime (served on ice)	\$20
<b>SPICY MARGARITA</b> Chilli Infused Tequila, Agave, Lime	\$20
<b>SMOKEY MARGARITA</b> Mezcal, Tequila, Agave & Lime	\$20

# Wine List

## SPARKLING WINE

<b>GARFISH PROSECCO</b> , McLaren Vale, SA	\$10	\$47
<b>STONEFISH BRUT CUVÉE</b> , Margaret River, WA	\$10	\$47
<b>MUMM GRAND CORDON</b> , Reims, FR	\$17	\$109
<b>VEUVE CLICQUOT</b> , Reims, FR		\$140

## ROSÉ

<b>DOMAINE DU GRAND DESTRE</b> , Touraine, FR	\$10	\$16.5	\$47
<b>VALLON DES CIGALES</b> , Provence, FR			\$60

## WHITE WINE

<b>STONEFISH SAUVIGNON BLANC</b> , Margaret River, WA	\$10	\$15.5	\$47
<b>STONEFISH CHARDONNAY</b> , Margaret River, WA	\$10	\$15.5	\$47
<b>GRANT BURGE PINOT GRIGIO</b> , Barossa, SA	\$10.5	\$17	\$50
<b>JIM BARRY RIESLING</b> , Clare Valley, SA	\$11	\$18	\$50
<b>OPAWA PINOT GRIS</b> , Marlborough, NZ	\$11.5	\$19	\$55

## RED WINE

<b>STONEFISH MERLOT</b> , Margaret River, WA	\$10	\$15.5	\$47
<b>STONEFISH CABERNET SAUVIGNON</b> , Margaret River, WA	\$10	\$15.5	\$47
<b>GRANT BURGE BENCHMARK SHIRAZ</b> , Barossa, SA	\$10.5	\$17	\$50
<b>FINCA EL ORIGEN MALBEC</b> , Mendoza, AR	\$10.5	\$17	\$50
<b>OPAWA PINOT NOIR</b> , Marlborough, NZ	\$12.5	\$20.5	\$60
<b>HEIRLOOM VINEYARD SHIRAZ</b> , Barossa, SA	\$13	\$21	\$62