

## CHEF'S GOT THIS

Its easy, decide on the level of hunger around the table, and if you'd like dessert. The kitchen will serve a selection of their favorite dishes. Some dishes will be from our menu and some created especially for our tasting menu....

### {whole table only}

6 sharing plates **49pp**

6 sharing plates + dessert **59pp**

## SMALL PLATES

TRIO OF DIPS – chef selection served with housemade turkish bread	14 (gf) (v)
ARANCINI (3) – cauliflower, spring onion with seeded mustard aioli	13 (v)
FISH CAKES (3) – fresh lime, sweet chilli sauce	12
DUMPLINGS (3) – pork and prawn, coriander, ginger, served with chilli soy dipping sauce	14
MOROCCAN CHICKPEA SALAD – roasted pumpkin, beetroot, spring onion, fetta, tomato, toasted almonds	14 (gf) (v) (vg)
PORK BELLY (3) – slow braised with parsnip puree, bok choy, star anise reduction	17 (gf)
HOUSEMADE GNOCCHI – Sweet potato gnocchi, cherry tomatoes, sage butter sauce, macadamian & feta	28 (v)
CALAMARI– crispy fried calamari, tumeric vermicelli noodle salad, shallots, black sesame & lime	14
SCALLOPS (3)- pea puree, bacon dust & mint oil	15 (gf)
KEFALOTYRI – tomato salsa, fresh basil & basil oil	12 (gf) (v)

## SIDES

CHIPS – confit garlic aioli	7 (v) (v*)
SEASONED VEGETABLES – steamed	10 (v) (gf) (v*)
BROKEN DUCK FAT POTATOES – rosemary salt, confit garlic aioli	10 (v) (gf)

## DIETARY CODES

(gf) Gluten Free (v) Vegetarian (vg) Vegan (df) Dairy Free (df\*) Dairy Free on request (gf\*) Gluten Free on request (v\*) Vegetarian on request (vg\*) Vegan option on request

PLEASE INFORM WAIT STAFF OF ANY DIETARY REQUIREMENTS

## MAINS

RISOTTO – creamy leek, pea, red capsicum, goats cheese, crispy prosciutto (add chicken + 5)	28 (gf) (v)
OVEN BAKED CHICKEN BREAST – pumpkin puree, broccolini, button mushrooms & cashew cream	36
VENISON BACKSTRAP – potato fondant, silverbeet, pinenuts, cherry tomatoes & mill jus	36 (gf)
SCOTCH FILLET – duck fat potatoes, spinach, corn, jus choice of: Black Angus (250gm) <b>42</b> OR Wagyu (300gm) <b>55</b>	42/55 (gf)
SALMON – grilled fillet, carrot puree, blackend cauliflower, bok choy & radish	36
PORK STRIPLOIN – spiced cauliflower puree, chorizo, asparagus & lime glaze	34 (gf)

## DESSERT

CHURROS (4) – warm butterscotch	14
CHEESECAKE- deco strawberry cheesecake, chocolate mint, strawberry coulis	16
PANNA COTTA – redskin infused vodka, candied popcorn with cola sugar syrup	15
CHOCOLATE BROWNIE – served warm with cherryripe & white chocolate grenache & cherryripe kahlua ice-cream	15
NUTELLA SURPRISE– nutella mousse, toffe pretzels, mini oreo's, salted caramel, chocolate soil	15
DECONSTRUCTED LEMON TART – berries, chocolate, biscuit, persian fairy floss, vanilla bean ice-cream	16
AFFOGATO – espresso with house made vanilla bean ice cream, your choice of liqueur	15
CHEESE BOARD – 3 cheeses, quince paste, water crackers & breads	24
ASSIETTE – chefs selection of 4 desserts	34

## DESSERT WINES

### FORTIFIED (\$ by glass)

n.v.	Campbells Muscat	Rutherglen	VIC	8
n.v.	Campbells Tokay	Rutherglen	VIC	8
n.v.	Galway Pipe 12 yr old Tawny Port		SA	8
n.v.	Pedro Ximenez	Andalucia	Spain	9

## THANK YOU

*thank you for visiting us, be sure to  
 check out our socials & keep up to date #themillechuca*

15% Public Holiday surcharge applies