

## CHEF'S GOT THIS

It's easy, decide on the level of hunger around the table and if you would 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}**

<b>6 sharing plates</b>	<b>49pp</b>
<b>6 sharing plates + 2 sharing desserts</b>	<b>59pp</b>

## SMALL PLATES

<b>TRIO OF DIPS</b> – chef selection served with housemade turkish bread	<b>15 (gf) (v)</b>
<b>ARANCINI (3)</b> – roast pumpkin, sage, mozzarella, with garlic aioli	<b>14 (v)</b>
<b>FRITTERS (3)</b> – vegan corn fritters, with black bean salsa	<b>14 (vg)</b>
<b>DUMPLINGS (3)</b> – pork and prawn, coriander, ginger, served with chilli soy dipping sauce	<b>14</b>
<b>CHICKPEA SALAD</b> – roast sweet potato, cumin, baby tomatoes, coriander & cashews (+ chicken \$6)	<b>15 (gf) (v) (vg)</b>
<b>PORK BELLY (3)</b> – slow braised with parsnip puree, bok choy, star anise reduction	<b>18 (gf)</b>
<b>HOUSEMADE GNOCCHI</b> – sweet potato gnocchi, cherry tomatoes, sage butter sauce, macadamias & feta	<b>28 (v)</b>
<b>CALAMARI</b> – five spiced pineapple cut calamari, spring onion, chilli & lime mayonnaise	<b>15 (gf)</b>
<b>BEEF CARPACCIO</b> – rare eye fillet, chives, pinenuts, parmesan, truffle oil, rocket & lemon	<b>18 (gf)</b>
<b>KEFALOTYRI</b> – goji berries, saltanas, macadamia crumb, lemon	<b>14 (gf) (v)</b>

## SIDES

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

## 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

<b>RISOTTO</b> – zucchini, wild mushroom, thyme, shaved goats cheese (option + chicken)	<b>28 (gf)(v)</b>
<b>OVEN BAKED CHICKEN BREAST</b> – pumpkin puree, broccolini, button mushrooms & cashew cream	<b>36</b>
<b>VENISON BACKSTRAP</b> – cauliflower puree, wild mushroom & shallot duxelles, cherry tomatoes, grilled asparagus	<b>38 (gf)</b>
<b>SCOTCH FILLET</b> – duck fat potatoes, char grilled corn, zucchini salad with mill jus choice of: Black Angus (250gm) <b>42</b> OR Wagyu (300gm) <b>55</b>	<b>42/55 (gf)</b>
<b>SNAPPER</b> – grilled fillet, moroccan spiced cous cous salad, twice cooked garlic potatoes, chimichurri	<b>37</b>
<b>PORK STRIPLOIN</b> – mustard croquette, fennel cream, roast shallot and apple salad	<b>36 (gf)</b>
<b>HOUSEMADE GNOCCHI</b> – sweet potato gnocchi, cherry tomatoes, sage butter sauce, macadamias & feta	<b>28 (v)</b>

## DESSERT

<b>CHURROS (4)</b> – warm butterscotch	<b>14</b>
<b>CHEESECAKE</b> – vegan blueberry & coconut cheesecake, magical vegan caramel sauce	<b>17 (vg)</b>
<b>PANNA COTTA</b> – mango & orange, candied orange, orange syrup & raspberry sorbet	<b>15</b>
<b>CHOCOLATE BROWNIE</b> – served warm with cherryripe & white chocolate grenache & cherryripe kahlua ice-cream	<b>15</b>
<b>NUTELLA SURPRISE</b> – nutella mousse, toffee pretzels, mini oreo's, salted caramel, chocolate soil	<b>15</b>
<b>LEMON MERINGUE TART</b> – deconstructed lemon meringue tart	<b>16</b>
<b>AFFOGATO</b> – espresso with house made vanilla bean ice cream, your choice of liqueur	<b>15</b>
<b>ASSIETTE</b> – chefs selection of 4 desserts	<b>35</b>
<b>CHEESE BOARD</b> – 3 cheeses -50g each, quince paste, water crackers & breads	<b>29</b>
<b>OR purchase individually (served with accompaniments):</b>	
Bleu De Laqueuille - Auvergne, France (75g)	\$13
West Country Farmhouse Cheddar - Somerset, England (75g)	\$13
Triple Cream Brie - Woombye, Queensland (75g)	\$13

**Pair your dessert with one of our delicious dessert wines - available by the glass** – see our wine list

15% Public Holiday surcharge applies

## THANK YOU

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