

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}

6 sharing plates	49pp
6 sharing plates + 2 sharing desserts	59pp

SMALL PLATES

TRIO OF DIPS – chef selection served with housemade turkish bread	14 (gf) (v)
ARANCINI (3) – roast pumpkin, sage, mozzarella, with garlic aioli	13 (v)
FRITTERS (3) – vegan corn fritters, with black bean salsa	14 (vg)
DUMPLINGS (3) – pork and prawn, coriander, ginger, served with chilli soy dipping sauce	14
CHICKPEA SALAD – roast sweet potato, cumin, baby tomatoes, coriander & cashews (+ chicken \$6)	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, macadamias & feta	28 (v)
CALAMARI – five spiced pineapple cut calamari, spring onion, chilli & lime mayonnaise	15 (gf)
BEEF CARPACCIO – rare eye fillet, chives, pinenuts, parmesan, truffle oil, rocket & lemon	16 (gf)
KEFALOTYRI – olive, cucumber & tomato salsa	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 – zucchini, wild mushroom, thyme, shaved goats cheese (option + chicken)	28 (gf)(v)
OVEN BAKED CHICKEN BREAST – pumpkin puree, broccolini, button mushrooms & cashew cream	36
VENISON BACKSTRAP – cauliflower puree, wild mushroom & shallot duxelles, cherry tomatoes, grilled asparagus	36 (gf)
SCOTCH FILLET – duck fat potatoes, char grilled corn, zucchini salad with mill jus choice of: Black Angus (250gm) 42 OR Wagyu (300gm) 55	42/55 (gf)
SNAPPER – grilled fillet, moroccan spiced cous cous salad, twice cooked garlic potatoes, chimichurri	36
PORK STRIPLOIN – mustard croquette, fennel cream, roast shallot and apple salad	34 (gf)
HOUSEMADE GNOCCHI – sweet potato gnocchi, cherry tomatoes, sage butter sauce, macadamias & feta	28 (v)

DESSERT

CHURROS (4) – warm butterscotch	14
CHEESECAKE – vegan blueberry & coconut cheesecake, magical vegan caramel sauce	17 (vg)
PANNA COTTA – mango & orange, candied orange, orange syrup & raspberry sorbet	15
CHOCOLATE BROWNIE – served warm with cherryripe & white chocolate grenache & cherryripe kahlua ice-cream	15
NUTELLA SURPRISE – nutella mousse, toffee pretzels, mini oreo's, salted caramel, chocolate soil	15
LEMON MERINGUE TART – mill style	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

15% Public Holiday surcharge applies

THANK YOU

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