

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** – house made dips and bread 15 (gf*) (v)
- ARANCINI (3)** – three cheeses with garlic aioli 14.5 (gf) (v)
- QUAIL** – spiced, purple cauliflower puree, sweet cranberry sauce 19.5
- LAMB CUTLETS (2)** – sweetbread, carrot puree red wine jus 25 (gf)
- PRAWNS (2)** – butterflied, slaw, aioli, bacon 18 (gf)
- SCALLOPS (3)** – creamed corn, blood orange, buttered lemon, micro herbs 18 (gf)
- PORK BELLY** – apple puree, strawberry vinaigrette, buttered kale 18 (gf)
- PICKLED BEETS** – herbed goats' cheese, arugula, spicy pistachio, avocado puree, radish 16 (gf) (v) (vg*)

SIDES

- AZTEC CORN** – spiced aztec, paprika, butter, labna 12.5 (gf) (v) (vg*)
- BLACKENED CAULIFLOWER** – cumin spiced, lemon zest, clotted cream 11 (gf) (v) (vg*)
- PATATAS BRAVAS** – garlic aioli, spiced sauce 12 (gf) (v) (vg*)
- GRILLED BROCCOLI** – parmesan, chili, almonds, garlic 12 (gf) (v) (vg*)
- CHIPS** – confit garlic aioli 8 (v) (vg*)

DIETARY CODES

PLEASE INFORM WAIT STAFF OF ANY DIETARY REQUIREMENTS

(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

MAINS

- PORK LOIN** – walnut puree, grilled cherries, sweetened apple, pig head croquette, jus 34 (gf)
- DUCK BREAST** – sweet potato, broccolini, cherry medley 38 (gf)
- LAMB RUMP** – wild carrots, spiced purple cauliflower puree, aztec corn, mint jelly 38 (gf)
- SCOTCH FILLET WAGYU +6 SCORE** – paris mash, parmesan broccoli, red wine Jus (250gm) 50 (gf)
- CRISPY SKINNED SALMON** – lemon mash, black olive sauce, prosciutto, asparagus 28.5 (gf)
- SOBA NOODLES** – snowpeas, carrot, coriander, chili, fried shallots with asian dressing 24 (vf)
- HOUSEMADE GNOCCHI** – wild mushroom, lemon & thyme compound butter 28 (v)

DESSERT

- PANNA COTTA** – rainbow vanilla bean, chocolate soil, mint, vanilla oil, blueberries 15.5 (gf) (v)
- COCONUT TAPIOCA** – pudding, macerated berries, mango glaze, flowers 14 (gf) (v)
- SEMIFREDDO** – banana, chocolate aero, housemade coconut ice-cream, raspberries 16 (gf) (v)
- ETON MESS** – aquafaba meringue done two ways, housemade pistachio ice-cream, pomegranate glaze 16 (gf)
- CHOCOLATE FONDANT** – sweetened berries, strawberry glaze, mint, housemade cherry ice-cream 16 (v)
- AFFOGATO** – espresso with house made vanilla bean ice cream, your choice of liqueur 15

CHEESE BOARD – 3 cheeses -55g each, quince paste, water crackers & breads 29 (gf*)

OR purchase individually (served with accompaniments):

- Bleu Des Basque - France (60g) **\$13**
- Cabot Cheddar - U.S.A (60g) **\$13**
- Triple Cream Brie - Woombye, Queensland (60g) **\$13**

Pair your dessert with one of our delicious dessert wines - available by the glass

– please 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*