

the mill

food joint | bar & lounge

OPEN from 4pm Tuesday - Saturday
+ Opening hours temporary while COVID restrictions in place
** Event space available all times upon request
03 5480 1619 | www.themillechuca.com | f t i

HAPPY HOUR 4-6PM
\$6 craft beer schooners
\$7 house wine or fizz
\$10-\$15 Cocktail of the week

NEW RETAIL SPACE
PACKAGED BEER OR WINE
Available take-away until 11pm
Beers - buy a mixed half dozen

SMALL PLATES

- TRIO OF DIPS** – spiced pumpkin, capsicum, beetroot served with house made bread
SCALLOPS (3) – bacon jam, purple cauliflower, apple watercress salad
FREE RANGE PORK BELLY – black garlic, strawberry, caramel sauce
FRIED WHITEBAIT – chilli lime aioli
PORTUGUESE SAUSAGE – colored cauliflower, pickled radish, pistachio crumb
HOUSEMADE DUMPLINGS (3) – vegan, sticky soy sauce

- 14 (vg)(v)
18 (gf)
16 (gf)
13 (gf)(df)
17 (gf)
12 (vg)(v)(df)

SIDES

- SPICED PUMPKIN** – balsamic, pistachio crumb, sheep's mill
SQUID INK CAPSICUM – parmesan, arborio, pistachio crumb
HOUSEMADE CHIPS – garlic aioli
PARMESAN BROCCOLI – confit garlic, chilli

- 14 (gf)(v)
15 (gf)(v)
8 (gf)(v)(vg*)
9 (v)(vg*)

MAINS

- KANGAROO FILLET** – smoked roots, carrot cream, watercress, jus
DUCK BREAST – smoked carrot, chard, parsnip cream, purple bliss, jus
SCOTCH FILLET – BMS 3, pumpkin cream, heirlooms, potato, szechuan jus (250gm)
GRILLED OCTOPUS – radish, housemade sausage, textures of cauliflower
PORTERHOUSE WAGYU – BMS 4-5, pumpkin cream, heirlooms, potato, szechuan jus (250gm)
MURRAY COD – lemon dill mash, grilled lime, croquette, asparagus, beetroot curd
HOUSEMADE SQUID INK FETTUCCINE – prawn, bacon, cream, habanero, scallion, onion

- 33 (gf)(df*)
38 (gf)(df*)
MP (gf)(df*)
35 (gf)(df*)
MP (gf)(df*)
42 (gf)
26 (gf)(vg*)

DESSERT

- VEGEMITE MACARON** – white choc bark, raspberry choc soil, edible flowers 16 (v)
SEMIFREDDO – chocolate semifreddo, banana ice-cream, white choc bark, dark choc soil 16 (v)
WHITE CHOCOLATE FONDANT – fresh figs, strawberry glaze, burnt fig 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*)

Pair your dessert with one of our delicious dessert wines

– please see our wine list, available by the glass

PLEASE INFORM WAIT STAFF OF ANY DIETARY REQUIREMENTS

DIETARY CODES – (gf) Gluten Free (v) Vegetarian (vg) Vegan (df) Dairy Free * on request
MP - Market Price

We thank-you for your understanding for the changes we have made in the restaurant to ensure all staff and customers are safe. Our capacity has been reduced so we need to carefully manage times, tables and health & safety. If you or any of your party are feeling unwell, please let us know ASAP so we can manage your booking.

THANK YOU

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