

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
Tuesday-Friday
\$6 craft beer schooners
\$7 house wine or fizz

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

SMALL PLATES

GREEN TEA TEMPURA OCTOPUS – radish, candied chilli, chard	16 (gf)(df)
HALF SHELL SCALLOPS (3) – reaper chilli oil, zest, radish, housemade venison kabana (Scallops extremely hot, can be requested without the reaper oil)	16 (gf)
BACON & EGG ARANCINI (4) – housemade romesco	16 (gf)
HOUSEMADE CHARCOAL TORTILLA (4) – crispy thigh, avocado puree, egg cream, rocket	16
HOUSEMADE BRIOCHE SLIDER (3) – caramel pork, rocket, aioli	16
VEGETARIAN SPRING ROLLS (3) – housemade sweet chilli	16 (v)(vg)

MAINS

SOUS-VIDE LAMB RUMP – housemade creme fraiche, young carrot, mint, baby beets, pumpkin cream	38 (gf)(df*)
PORK STRIPLOIN 300G – maple reduction, sesame, creamed cauliflower, broccolini, kale	38 (gf)(df*)
SOUS-VIDE CHICKEN BREAST – skin on, potato fondant, wild mushroom, bacon asparagus	36 (gf)
MURRAY COD – Beetroot cream, asparagus, cod croquette, charred limem radish	38 (gf)(df)
CONFIT DUCK MARYLAND – orange glaze, candied walnut, pear prosciutto, mushroom croquette	38 (gf)(df)
WAGYU SCOTCH FILLET 350G – paris mash, burnt onion, spiced pumpkin, red wine glaze	52 (gf)
MARINATED TOFU – buttered mushroom, black onion, satay	30 (v)(vg*)

SIDES

HOUSEMADE RUSTIC CHIPS – garlic aioli	8 (v)(vg*)(df)
SPICED DUCK FAT POTATOES -egg cream	14 (gf)(v)(df)
SPICED CHARRED CORN –paprika spiced, lime dressing	14 (gf)(v)

DESSERTS

AFFOGATO – espresso with housemade vanilla bean ice cream, your choice of liqueur	15 (v)
ORANGE CREME BRULEE – housemade chocolate ice-cream, flowers	16 (v)(gf)
CHILLI CHOCOLATE FONDANT – housemade fig ice-cream, raspberry jelly, white chocolate soil	16 (v)
JAPANESE PANCAKES – grilled banana, chocolate curls, housemade vanilla ice-cream, cinnamon sugar	16 (v)(gf)
PORT POACHED PEAR – hard set chocolate, vanilla cream, orange sorbet	16 (v)(gf)
VEGAN DOUGHNUT – vegan chocolate, coconut sorbet, cinnamon, mint	16 (v)(vg)
3 CHEESE BOARD – three cheeses 40 grams, crackers, bread, fruit, nuts, quince paste	40 (v)

PLEASE INFORM WAIT STAFF OF ANY DIETARY REQUIREMENTS

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

HELP US COMPLY WITH GOVERNMENT COVID-19 REGULATIONS

Please scan the QR Code above with your phone to register your details.
Your details are solely collected for this purpose and will be deleted after 56 days.



THANK YOU

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