

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

THE MILL FUNCTION ROOM
--- PRIVATE DINING ROOM ---
Exclusive bar upstairs
Perfect for every occasion

Special Occasions | Corporate
AV facilities + Connect your own music
Variety of menu & drinks packages
events@themillechuca.com

SMALL PLATES

GREEN TEA TEMPURA OCTOPUS – radish, candied chilli, carrot tops	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
IMPORTED BUG – wine cream, crispy moroccan rice, grilled lime	18 (gf)

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 lime radish	38 (gf)(df)
CONFIT DUCK MARYLAND – orange glaze, candied walnut, pear prosciutto, mushroom croquette	38 (gf)(df)
WAGYU SCOTCH FILLET 350G – truffle 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)
COCONUT BRULEE – housemade chocolate ice-cream, flowers	16 (v)(gf)
CHILLI CHOCOLATE FONDANT – housemade fig ice-cream, raspberry jelly, white chocolate soil	16 (v)
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.
Can't scan? Download the Service Victoria app or visit: go.vic.gov.au/check-in
Open the app and enter our location code: ARF LFK



THANK YOU

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

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HAPPY HOUR 4-6PM
Tuesday-Friday
 \$6 craft beer schooners
 \$7 house wine or fizz

MILL BEVERAGE TAKEAWAY
 PACKAGED BEER OR WINE
 Available take-away until 11pm
 Beers - buy a mixed half dozen

BY THE GLASS

n.v.	Balgownie Brut	Yarra Valley	VIC	11
n.v.	Villa Jolanda Prosecco	Italy		10
2018	De Bortoli Moscato	King Valley	VIC	10
2018	La Boheme Pinot Gris	Yarra Valley	VIC	10
2018	3 Tales Sauvignon Blanc	Marlborough	NZ	10
2018	Carriages Chardonnay	Echuca	VIC	10
2017	Les Peyrautin Chardonnay	France		11
2018	Villages Pinot Noir	Yarra Valley	VIC	10
2015	Carriages Merlot	Echuca	VIC	10
2016	Condie The Gwen Shiraz	Heathcote	VIC	11
2018	Rutherglen Estates Rosé	Rutherglen	VIC	11
2019	Wizardry Grenache	Heathcote	VIC	11
2018	Fairbank Cabernet Merlot	Bendigo	VIC	11

CIDER - \$9

My Mates Apple Cider

BOTTLES

USUAL BEERS BY THE BOTTLE - \$9

Asahi	Crown lager
Corona	Peroni
Carlton Dry	

LIGHT BEER - \$7

Cascade Light	James Boags Premium Light
Carlton light	xxxx Gold

ON TAP | AUSTRALIAN BREWED CRAFT BEER & CIDER

	POT	SCH	PINT
Tooborac Shearers Lager	7	10	13
Balter Captain Sensible (mid strength 3.5%)	7	10	13
Bridge Road Little Bling Session IPA (mid strength 3.4%)	7	10	13
Tooborac Gunslingers American Pale Ale	7	10	13
Beechworth Pale Ale	7	10	13
Stone & Wood Pacific Ale	7	10	13
Balter XPA	7	10	13
Carlton Draught	7	9	12
Carlton Dry	7	9	12
Great Northern	7	9	12
Billson's Ginger Beer	7	10	13
Harcourt Apple Cider	7	10	13

CRAFT BEERS BY THE BOTTLE - \$10

1710 Pilsner	1710 Raspberry Wheat
1710 Pale Ale	1710 Mid Strength
1710 Amber Ale	Stone and Wood Pacific Ale
Bridge Road Beechworth Pale Ale	

See bar for the full range of craft beers by the bottle

ALL WINES AND PACKAGED BEERS AVAILABLE TAKEAWAY

Buy a bottle while you are dining and take the remaining home
 (please advise wait staff if this is the plan)