



**OPEN FROM
4PM TUESDAY - SATURDAY**

Bookings via website, phone or email
Take-away: delivery & pickup 5:00-8:30

**HAPPY HOUR FROM
4PM - 6PM TUESDAY - FRIDAY**

\$6 craft beer schooners
\$7 house wine or fizz

**EVENT SPACE
PRIVATE DINING ROOM**

Corporate, Special Events
Projector, complimentary Wi-Fi

**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.



A vibrant neighbourhood gathering space in the heart of the town where rustic charm and industrial glam collide.

Your ultimate home-grown destination to eat, drink, unwind and be entertained.

Cant Decide?... Hungry?

Let our chefs curate a delicious & unique dinner menu.

Your menu may be compiled of one off dinner specials, plus dishes taken from our À la carte menu.

Please advise our staff of any dietary requirements and/or food allergies. Enjoy!

FEED ME

FIVE SAVOURY COURSES	59
FOUR SAVOURY COURSES + ONE DESSERT COURSE	59

SMALL PLATES

WHIPPED RICOTTA – goats cheese, hazelnut dukkah & grissini (v)	14
SAGANAKI – peppered wild figs (gf, v)	18
CHAR SIU PORK BELLY – chilli caramel, fragrant salad, (gf)	18
TASMANIAN SALMON – tomato curry, baba ganoush, smoked vanilla labne (gf)	19
CHICKEN KARAAGE – togarashi & lime honey	18
XO PORK & PRAWN (1) – bao buns, hoisin sauce, five spice salt	8
GUM SMOKED OCEAN TROUT – quinoa rice, avocado, chilli tomato relish (gf, df)	19
BBQ STICKY RICE – nori, peanuts, miso & sesame (gf, v, vg, df)	16
CALAMARI – chorizo, white beans, pangritata (gf*)	18
BRAISED LAMB BRICK – rocket, pickled onion, tomato relish (df)	18

LARGER PLATES

DUCK CONFIT – massaman curry, roasted kiplers, coconut salad, jasmine rice	38
BRAISED BEEF CHEEK – creamy paris mash, currents, grapes, red wine jus (gf)	33
SALMON – roasted potato, pancetta, olives, asparagus & mustard vinaigrette	38
CAULIFLOWER – turkish paste, smoked eggplant, sumac & pistachio (v, vg*, df*, gf)	28

SIDES

BROCCOLI – broccoli cream, smoked almonds & parmesan (gf, v, vg*, df*)	14
MARKET GREENS – udon noodles, sriracha & soy (v, vg, df)	14
FRIES – confit garlic aioli (v, vg, df)	8

DESSERTS

AFFOGATO – espresso with vanilla bean ice cream, your choice of liqueur	15
CHOCOLATE PAVE – chocolate crumbs & passionfruit sorbet	16
RED SKIN PANNA COTTA – meringue, house made lemon ice cream (gf)	16
DOUGHNUT – chilli honey sauce, cinnamon, fairy floss	16
CHEESE PLATE – three premium cheeses, crackers, dried fruit, nuts, quince	42

PLEASE INFORM WAIT STAFF OF ANY DIETARY REQUIREMENTS

DIETARY CODES -

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

THANK YOU

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

Check out our retail space for a delicious beer or wine take-away or a gift for yourself or a loved one...

Scan QR code with your phone's camera to place an order for food or beverages. Select restaurant section & enter table number

