



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. {whole table only}

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, honey, hazelnut dukkah & grissini (v) 14

HALOUMI – peppered fruits & pickled zucchini (gf, v) 12

TASMANIAN SALMON – tomato curry, baba ganoush, smoked vanilla labne (gf) 19

CHICKEN KARAAGE (2) – spicy teriyaki & furikake 14

SEAFOOD PAKORAS (2) – almond chutney (gf) 14

LAMB KOFTA (2) – tamarind & date chutney, buttermilk churri (gf) 14

PORK & PRAWN BAO BUN (1) – xo & hoisin sauce 9

KOREAN BEEF MEATBALLS (4) – nuoc mam cham & pickles 14

BAKED STICKY RICE (1) – nori, peanuts, miso & sesame (gf, v, vg, df) 8

SAMOSAS (2) – mango chutney (v, vg, df) 12

LAMB SHAWARMA PASTILLA (1) – maple beetroot & yoghurt 12

LARGER PLATES

CHAR SIU PORK BELLY – chilli caramel, fragrant noodles (gf) 38

DUCK CONFIT – massaman curry, roasted kipflers, coconut salad, jasmine rice 38

BRAISED BEEF RENDANG – carrot puree, corriander pesto & fried cassava (gf, df) 38

SALMON – roast kipfler salad, black hummus, mustard & lime dressing (gf) 38

CAULIFLOWER – turkish paste, smoked eggplant, sumac & pistachio (gf, v, vg*, df*) 28

BBQ BEEF BULGOGI – grain fed scotch fillet, crisp potato, leek & ssamjang (gf, df) 52

SIDES

BROCCOLI – broccoli cream, smoked almonds & parmesan (gf, v, vg*, df*) 14

MARKET GREENS – udon noodles, spiced sweet 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 & mango ice cream 16

VIETNAMESE COFFEE PANNA COTTA – bitter chocolate sorbet, biscotti 16

BASQUE CHEESECAKE – nougat ice cream & vanilla custard 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 :)

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

Follow our socials to keep up to date with what's happening

& don't forget to tag us in your posts @themillechuca

