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**OPEN FROM**  
**4PM TUESDAY - SATURDAY**

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

**CLUB 1881**

12 month member drink deals  
\$50 birthday voucher  
Complimentary beverage weekly  
Free entry into footy tipping

**EVENT SPACE**  
**PRIVATE DINING ROOM**

Corporate, Special Events  
Projector, complimentary Wi-Fi

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**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.*

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## Can't Decide?... Hungry?... Let our chef's choose for you!

*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, price is per person}**

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

VEGAN / VEGETARIAN - FIVE COURSES 59

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## SMALL PLATES

MISO PUMPKIN – lup chong dukkah, wonton crisps (v\*) 12

HALLOUMI – tomato kasundi & pickled zucchini (gf, v) 12

'FIRECRACKER' SPRING ROLLS (4) – jumbo tiger prawns, pickled shallot aioli (df) 22

POTATO GNOCCHI – mushroom & lentil ragu, dried enoki & radish (v, vg, df) 15

SEV PURI (4) – cauliflower & potato curry, date, peanuts & crisp bread (v, vg, df) 16

MILL FRIED CHICKEN (2) – korean BBQ sauce & miso aioli 14

BRAISED WAGYU BEEF – cauliflower puree & spicy korean radish (gf) 18

CHICKEN & WATER CHESTNUT BAO BUN (1) – housemade soy sauce 9

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

STEAMED MUSSELS – xo sauce & jasmine rice (gf, df) 18

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

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

## 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, coriander pesto & potato crisps (gf, df) 38

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

CHAR GRILLED SCOTCH FILLET – grain fed beef, crisp potato, leek & ssamjang (gf, df) 55

## 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 & HAZELNUT BROWNIE – raspberry sauce & toasted coconut ice cream 16

WARM DATE CAKE – salted caramel & honeycomb semifreddo 16

BASQUE CHEESECAKE – nougat ice cream & vanilla custard 16

CHEESE PLATE – three premium cheeses, crackers, dried fruit, nuts, quince 42

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## PLEASE INFORM WAIT STAFF OF ANY DIETARY REQUIREMENTS

### DIETARY CODES -

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

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## 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*

