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**OPEN FOR LUNCH & DINNER  
FROM 12PM TUESDAY - SATURDAY**

Bookings via website, phone or email  
Take-away: pickup available

**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	70
FOUR SAVOURY COURSES + ONE DESSERT COURSE	70
VEGAN / VEGETARIAN - FIVE COURSES	70

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## SMALL PLATES

MISO PUMPKIN – lup chong dukkah, wonton crisps (v*)	15
HALLOUMI – tomato kasundi & pickled zucchini (gf, v)	15
'FIRECRACKER' SPRING ROLLS (4) – jumbo tiger prawns, pickled shallot aioli (df)	25
POTATO GNOCCHI – mushroom & lentil ragu, dried enoki & radish (v, vg, df)	18
SEV PURI (4) – cauliflower & potato curry, date, peanuts & crisp bread (v, vg, df)	18
MILL FRIED CHICKEN (2) – korean BBQ sauce & kimchi aioli	18
BRAISED 8+ WAGYU BEEF – massaman sauce & pickles (gf)	21
CHICKEN & WATER CHESTNUT BAO BUN (1) – our own soy sauce	11
BEEF MENCHI KATSU ROLL (1) – milk bun, bulldog sauce & cabbage	11
STEAMED MUSSELS – xo sauce & jasmine rice (gf, df)	21
SAMOSAS (2) – potato, pea & cashew, mango chutney (v, vg, df)	16
LAMB KOFTA (2) – tamarind & date chutney, buttermilk churri (gf)	17

## LARGER PLATE

CHAR SIU PORK BELLY – chilli caramel, fragrant noodles (gf)	43
DUCK CONFIT – braised red cabbage, roasted kiplfers, poached pear & jus (gf)	43
LAMB SHANK – tomato & coconut curry, celeriac, potato & crispy onions (gf, df)	43
SALMON – miso corn, potato dumplings, brown butter & chive vinaigrette	43
CHAR GRILLED SCOTCH FILLET – crisp potato, cucumber kimchi & ssamjang (gf, df)	65

## SIDES

BRUSSEL SPROUTS – lup chong, cashews & parmesan (gf, v, vg*, df*)	16
MARKET GREENS – udon noodles, spiced sweet soy (v, vg, df)	16
FRIES – confit garlic aioli (v, vg, df)	10

## DESSERTS

AFFOGATO – espresso with vanilla bean ice cream, your choice of liqueur	16
CHOCOLATE & HAZELNUT BROWNIE – raspberry sauce & toasted coconut ice cream	18
WARM DATE CAKE – salted caramel & honeycomb semifreddo	18
BASQUE CHEESECAKE – nougat ice cream & vanilla custard	18
CHEESE PLATE – three premium cheeses, crackers, dried fruit, nuts, quince	46

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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*

