



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

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

CLUB 1881 MILL MEMBER

12 month member drink deals
\$50 birthday voucher

**EVENT SPACE
PRIVATE DINING ROOM**

Corporate, Special Events
Projector, complimentary Wi-Fi

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.

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

Our chefs have curated a delicious & unique dinner menu for your whole table to enjoy!

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

FEED ME

MEZE' – falafel, dips, olives & bbq pita

SALMON & RED CURRY CROQUETTES – confit garlic aioli

MILL FRIED CHICKEN – BBQ sauce, kimchi aioli & Korean slaw

LAMB BIRIYANI CIGAR – beetroot & smoked yoghurt

WHOLE ROASTED 'GAI YANG' CHICKEN – green mango & coconut salad (v*)

FIVE SAVOURY COURSES 70

FOUR SAVOURY COURSES + ONE DESSERT COURSE 70

VEGAN / VEGETARIAN - FIVE COURSES 70

SMALL PLATES

ROASTED RED PEPPERS – goats cheese, walnuts & bbq pita (vg*) 16

SAGANAKI – barberries & pinenut chutney (gf, v) 16

'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, dates & crisp breads (v, vg, df) 18

MILL FRIED CHICKEN (2) – BBQ sauce, kimchi aioli & Korean slaw 22

BRAISED 8+ WAGYU BEEF – massaman sauce, potato, peanuts & pickles (gf) 22

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) 18

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

CLASSIC LEMON TART – handmade crust & vanilla cream 18

CHEESE PLATE – three premium cheeses, crackers, dried fruit, nuts, quince 46

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

