



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

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

**RETAIL SPACE
TAKEAWAY WINE / BEER**

Wine & beer - 30% off list price
Available take-away until 11pm

**EVENT SPACE
PRIVATE DINING ROOM**

Corporate, Special Events
Projector, complimentary Wi-Fi

LUNCH MENU 12 - 3 PM

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

Let our chefs curate a delicious & unique lunch menu

Your menu may be compiled of one off lunch 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	{whole table only, price is per person}
FOUR SAVOURY COURSES	49
THREE SAVOURY COURSES + ONE DESSERT COURSE	49
VEGAN / VEGETARIAN - FOUR COURSES	49

LUNCH PLATES

ROASTED RED PEPPERS – goats cheese, walnuts & bqq pita (vg*)	16
SEV PURI (4) – cauliflower & potato curry, dates & crisp breads (v, vg, df)	18
SAMOSAS (2) – potato, pea & cashew, mango chutney (v, vg, df)	16
SALMON & RED CURRY CROQUETTES (4) – confit garlic aioli	19
CHICKEN & WATER CHESTNUT BAO BUN (1) – our own soy sauce	11
LAMB BIRIYANI CIGAR (1) – beetroot & smoked yoghurt	22
'FIRECRACKER' SPRING ROLLS (4) – jumbo tiger prawns, pickled shallot aioli (df)	25
SPICED LAMB SLIDER (1) – milk bun, halloumi & grandmas tomato sauce	14
FRIES – confit garlic aioli (v, vg, df)	10
MILL WORKERS BOARD – house made terrine, kabana, salami, pancetta, 3 cheeses, quince paste, olives, crackers and grissini	60

SALADS

CRISPY CHICKEN – dry cured bacon, croutons & parmesan dressing	24
VIETNAMESE BEEF – pickled vegetables, rice noodles, peanuts & nuoc cham (gf)	24

TACOS

4 x 4inch flour tortilla per serve

CHAR SIU DUCK (4) – cucumber, pickled shallots, hoisin & crackling	26
KOREAN CHICKEN TACOS (4) – bbq sauce, kewpie & Korean slaw	24
PULLED BEEF RIB (4) – avocado, corn, black beans & manchego	26
BROKEN FALAFAL (4) – buttermilk churri, hommus & sumac onions (v)	22

SOMETHING SWEET

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 for visiting us :)

*Follow our socials to keep up to date with what's happening
& don't forget to tag us in your posts @themillechuca*

