



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

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

**THE MILL ECHUCA
APP**



Download our apple or android app
Earn points for every dollar spent

**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

SEV PURI (4) – cauliflower & potato curry, dates & crisp breads (v, vg, df)

SALMON & RED CURRY CROQUETTES – confit garlic aioli

LAMB BIRIYANI CIGAR – beetroot & smoked yoghurt

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 – pineapple & lemongrass chutney (gf, v) 16

SYDNEY ROCK OYSTER (1) – shucked to order, natural or kilpatrick jam (gf, df) 6/8

TIGER PRAWN SSAM (1) – rice noddles, thai basil, soy caramel (df) 10

CHICKEN & WATER CHESTNUT BAO BUN (1) – our own soy sauce 11

SEV PURI (4) – cauliflower & potato curry, dates & crisp breads (v, vg, df) 18

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

SEARED SCALLOPS (4) – apple risotto, pork floss and cracking (gf) 24

ROAST CAULIFLOWER – smoked cheddar sauce, pickled leeks, nuts & seeds (v) 19

BEEF MENCHI KATSU ROLL (1) – milk bun, bulldog sauce & cabbage 12

STEAMED MUSSELS – lemongrass & coconut, jasmine rice (gf, df) 21

FIVE SPICED TOFU – bamboo & water chestnut salad (gf, df, v, vg) 16

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

POTATO GNOCCHI – mushroom & lentil ragu, dried enoki & radish (v, vg, df) 38

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 (gf) 43

BBQ SCOTCH FILLET – sweet potato, asparagus, garlic butter and pho jus (gf, df) 65

BBQ 1.2KG T-BONE – bourguignon flavours, smoked bacon jus & roasty potatoes (gf) 129

SIDES

CHARRED BROCCOLI – satay sauce, smoked almonds, chilli oil (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

WARM DATE CAKE – salted caramel & honeycomb semifreddo 18

BASQUE CHEESECAKE – nougat ice cream & vanilla custard 18

STRAWBERRY SHORTCAKE – strawberries, clove cream, strawberry sorbet & biscuit (vg, gf) 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 == no split bills for groups over six ==

15% surcharge applies on public holidays

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

