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**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

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# 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
TIGER PRAWN SSAM (1) – rice noddles, thai basil, soy caramel (df)	10
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	70

## SALADS

CRISPY CHICKEN – dry cured bacon, croutons & parmesan dressing	26
VIETNAMESE BEEF – pickled vegetables, rice noodles, peanuts & nuoc cham (gf)	26

## TACOS

*3 x 4inch flour tortilla per serve*

CHAR SIU DUCK (3) – cucumber, pickled shallots, hoisin & crackling	28
KOREAN CHICKEN TACOS (3) – bbq sauce, kewpie & Korean slaw	26
PULLED BEEF RIB (3) – Texas sauce & manchego	28
BROKEN FALAFAL (3) – buttermilk churri, hommus & sumac onions (v)	22

## SOMETHING SWEET

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 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*

