



**OPEN 7 DAYS DINNER
MONDAY - THURSDAY FROM 4PM
LUNCH FRIDAY, SATURDAY & SUNDAY**

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, sopressa, dips, olives & bbq pita
- SALMON & RED CURRY CROQUETTES – confit garlic aioli
- SEV PURI – cauliflower & potato curry, dates & crisp breads (v, vg, df)
- PORK & PRAWN BAO BUN – umami sauce
- ROASTED 'GAI YANG' CHICKEN – green mango & coconut salad (gf, df)
- OREO ICE CREAM – brown butter & chocolate fudge, almond toasts

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

SMALL PLATES

PUMPKIN HOMSUS – spiced yoghurt, smoked almonds, seeds & bbq pita (vg*)	16
CRUMBED TALEGGIO (4) – duck ham, muscatel & caramelised onion (v*)	20
PACIFIC OYSTER (1) – shucked to order, natural or kilpatrick jam (gf, df)	6/8
PRAWN SPRING ROLL (2) – king prawn, nori mayonnaise & furikake	15
PAN FRIED BAO BUN (1) – chicken & water chestnut, umami sauce	11
SEV PURI (4) – cauliflower & potato curry, dates & crisp breads (v, vg, df)	18
MILL FRIED CHICKEN (2) – Korean BBQ ketchup & laughing cow cheese sauce	22
SEARED SCALLOPS (4) – apple risotto, olive relish and cracking (gf)	26
OKONOMINAKI – savoury Japanese vegetable pancake, pork belly & b&s sauce	21
DUCK CONCHIGLIE – pine nuts, pul biber butter, minted haloumi & yoghurt	24
THAI FISH CAKE SLIDER (1) – brioche bun, avocado, pickled cucumber	12
BEEF MEATBALLS (6) – cellophane noddles, gochujang glaze, sesame & chives	21
BEEF, CHEESE & CASHEW SAMOSAS (2) – sumac yoghurt & tamerind chutney	20

LARGER PLATE

CHAR SIU PORK BELLY – wild rice, carrot, watercress & char siu jus (gf)	43
POTATO GNOCCHI – mushroom & lentil ragu, dried enoki & radish (v, vg, df)	38
BEEF RIB RENDANG – jasmine rice, pickles & roti bread (gf*)	48
LAMB RUMP – chermoula, red peppers & walnut, asparagus, lamb sauce (gf)	46
SALMON PUTANESCA – potato dumplings. tomato, basil pesto & crispy capers (v*)	43
BBQ SCOTCH FILLET – root veg puree, green sesame salad & jus (gf)	65

SIDES

BRUSSEL SPROUTS – satay sauce, smoked almonds, chilli oil (gf, v, vg*, df*)	16
THAI NOODLE SALAD – vermicelli noddles, a few cabbages & all the herbs (v. vg, gf, df)	16
STREET CORN (2) – chipotle mayonnaise, sour cream & manchego (v, vg)	16
FRIES – confit garlic aioli (v, vg, df)	10

DESSERTS

AFFOGATO – espresso with vanilla bean ice cream, your choice of liqueur	16
STICKY DATE PUDDING – salted caramel & honeycomb semifreddo	18
CHOCOLATE & OLIVE OIL CAKE – chili & walnut ice cream, vanilla anglaise (gf)	19
THE MILL CHOC TOP – popcorn ice cream, chocolate sauce & caramel crunchies	16
MY WIFES CARROT CAKE – cream cheese frosting	18
CHEESE PLATE – three premium cheeses, crackers, dried fruit, nuts, quince	46

**PLEASE INFORM WAIT STAFF OF ANY DIETARY REQUIREMENTS.
WHILST ALL CARE IS TAKEN, WE DO NOT HAVE AN ALLERGEN FREE KITCHEN.**

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

