



OPEN 7 DAYS DINNER
LUNCH FRIDAY, SATURDAY, SUNDAY

Bookings via website, phone or email
UBER Eats - delivery & pickup

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

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

Let our chefs curate a delicious & unique menu

This may be compiled of one off 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}

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

SMALL PLATES

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| PUMPKIN HUMMUS – spiced yoghurt, smoked almonds, seeds & bqq pita (vg*) | 16 |
| MUSSELS – mild Thai coconut curry, roast tomato & roti bread (gf*) | 18 |
| MILL FRIED CHICKEN (3) – Korean BBQ ketchup | 22 |
| SALMON SAUSAGE – sweet & sour peanut sauce | 18 |
| OKONOMIYAKI – savoury Japanese vegetable pancake, pork belly & b&s sauce | 21 |
| SEARED SCALLOPS – udon noodles, chili crisp cream sauce | 26 |
| CHAR SIU PORK PANCAKES (4) – pancakes, pickled cucumber & hoisin | 22 |
| CHICKEN TORTELLINI – pancetta & leek cream, basil & parmesan | 22 |
| GINGER PRAWN DUMPLINGS (5) – laksa soup | 20 |
| PEA & HALLOUMI FRITTERS (6) – mango chutney (v, gf) | 20 |
| BBQ CHICKEN WINGS (3) – fish sauce caramel (gf, df) | 16 |
| BEEF CIGAR (2) – plum sauce | 15 |

LARGER PLATE

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| SWEET POTATO GNOCCHI – eggplant caponata, vegan cheese (vg) | 38 |
| MUSSELS – mild Thai coconut curry, roast tomato & roti bread (gf*) | 30 |
| CHICKEN TORTELLINI – pancetta & leek cream, basil & parmesan | 40 |
| SALMON FILLET – white bean & chorizo ragu, pangrattato | 43 |
| LAMB RUMP – lamb tagine, asparagus, pistachios & feta (gf) | 48 |
| BEEF RIB – our BBQ sauce, corn salad & cheddar bread pudding | 44 |
| MEATBALL FETTUCCINE – tomato sugo, black pepper fettuccine & parmesan | 40 |
| BBQ SCOTCH FILLET – potato terrine, green sesame salad & jus (gf) | 65 |

SIDES

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| BRUSSEL SPROUTS – black garlic sauce (gf, v, vg, df) | 16 |
| THAI NOODLE SALAD – vermicelli noodles, cabbage & all the herbs (v, vg, gf, df) | 16 |
| CORN RIBS – sour cream & our tasy dust (df, v, vg*, df*) | 16 |
| FRIES – confit garlic aioli (v, vg, df) | 10 |

SOMETHING SWEET

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

PLEASE INFORM WAIT STAFF OF ANY DIETARY REQUIREMENTS

DIETARY CODES - (gf) Gluten Free (v) Vegetarian (vg) Vegan (df) Dairy Free * on request

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

