

MENU

STARTERS

Garlic, herb and parmesan bread VEGE	6
9" Garlic and cheese pizza VEGE	7
Bruschetta of torn mozzarella and cherry tomato with aged balsamic and celery shoots VEGE	11
Potato wedges with sour cream and sweet chilli sauce VEGE	9
Roast pumpkin, sage and goats cheese arancini with salsa rossa VEGE	11
Salt and pepper calamari and zucchini with rocket and aioli Main with chips and salad	16 24
Salt and pepper silken tofu and zucchini with rocket and aioli. Vegan option available upon request VEGE Main with chips and salad	16 24
Nachos of pulled pork, salsa fresca, avocado and sour cream mayonnaise GF	17
Nachos of chilli bean, salsa fresca, avocado and sour cream mayonnaise. Vegan option available upon request VEGE, GF	16

SALADS

Charred broccolini and green lentil salad with slow roasted cherry tomato, rocket, garden herbs, toasted almonds, hummus and a preserved lemon and oregano dressing VEGAN	17
Classic Caesar salad of cos lettuce, bacon crisp, parmesan, garlic croutons, soft poached egg and Caesar dressing With Chicken	14 18
Salad of grilled chicken, avocado, bacon, croutons, cranberry, toasted almonds and ranch dressing on a wedge of iceberg lettuce	18
Thai salad of crisp duck and deep-fried egg with charred shallots, garlic, cherry tomato, green beans, cucumber, coriander, mint, fresh red chilli and lime dressing GF	19

THE *Butcher's* BLOCK

Originating in the lush Riverina, the prime agricultural region of the Liverpool Plains and farmlands beyond, produce and provenance reign supreme on the Mill's Butcher's Block. From paddock to plate, our menu showcases the best in fresh Australian produce, celebrating the innovators and food artisans passionate about raising the best quality meat available.

By carefully selecting only the finest techniques of grass-feeding, grain-finishing and dry-ageing, our farmers elevate the produce to its fullest potential to bring you cuts of premium flavour, tenderness and marbling every time.

Regions and producers where we source our meat:

Beveridge and Rowntree Farm Grain Fed Pork, Young NSW

June Gold Lamb, Riverina District NSW

Jack's Creek Black Angus, Willow Tree NSW

Grasslands Beef, Riverina District NSW

Riverine Premium Beef, Jindalee NSW

BOARDS TO *Share*

Serves 3-4 people
Please allow 25-30 minutes

Slow Roasted Rowntree Farm Rolled Pork Belly , Young NSW Stuffed with thyme, oregano, sage and fennel seeds served with caramelised apples, roast fennel and roasted kipfler potatoes with apple cider gravy	72
June Gold Lamb Shoulder , Riverina NSW Served with roasted heritage root vegetables, brussels sprouts, salsa verde and rosemary pan juices	69
1.2kg Jack's Creek Black Angus Beef Rump Cap (Marble Score 3+) , Willow Tree NSW Served with roasted field mushrooms, confit charred red onions, parmesan and truffle French fries and red wine jus. Cooked medium.	82

FROM THE *Grill*

All our steaks are served with your choice of sauce, chips and salad or roast jacket potato with sour cream and today's vegetables

180g Pasture Fed Beef Fillet Northern Rivers NSW	29
400g Grassland Premium Beef Pasture Fed Prime Rib Eye Riverina NSW	35
300g Certified Angus Beef Grain Fed Scotch Fillet Riverina NSW	32
280g Certified Angus Beef Grain Fed Rump Riverina NSW	21
300g Grain Fed Beef Sirloin Wagga Wagga NSW	32
450g Riverine Beef Grain Fed T-Bone (Marble Score 2+) Jindalee NSW	32
400g Certified 6 Weeks Dry Aged Beef Grain Fed Prime Rib Eye Jindalee NSW	48

SIDES

Garden Salad GF, VEGAN	7
Greek Salad VEGE, GF	9
Today's vegetables with lemon and olive oil GF, VEGAN	7
Honey glazed carrots VEGE, GF	9
Cauliflower and cheese gratin VEGE	9
Seasoned chips with aioli VEGE	7
French fries with truffle and parmesan VEGE, GF	9
Mash VEGE, GF	7

SAUCES & CONDIMENTS

Pepper sauce	2
Mushroom and mustard sauce	2
Dianne sauce	2
Caramelized apple and sage gravy	2
Plain gravy	2
Red wine jus	2
Rosemary jus	2
Béarnaise	2
Chipotle mayonnaise GF	2
Sour cream mayonnaise GF	2
Aioli GF	2
Aioli VEGAN, GF	2
Gravy VEGAN, GF	2

CHEF'S *Specials*

Ricotta, parmesan and pecorino cannelloni with garlic and hazelnut crumb, watercress and radish salad VEGE	19
Tart of pencil leek, Portobello mushroom and thyme with Persian feta, cauliflower cream and mixed cress VEGE	18
Linguini of prawn, garlic, chilli, baby spinach and tomato	23
Crisp skinned salmon, brushed with soy, with potatoes in kewpie mayonnaise, edamame beans and mustard cress GF	24
Pan fried barramundi with broccolini, celeriac and sage cream, toasted almond butter GF	26
300g Pork cutlet with wilted baby spinach, potato puree, caramelised apple, crackling and cider and sage gravy	25
Lamb souvlaki with Greek salad, tzatziki, grilled pita bread and chips	24
350g "Barnsley" double loin lamb chop with crisp rosemary potato and caponata	26
250g certified Angus beef flat iron steak with rocket, gremolata and shaved parmesan. Served medium with fries.	29

SCHNITZELS

All our schnitzels are served with your choice of chips and salad or mash potato and today's vegetables

Classic Chicken. Parmesan and herb crusted chicken breast	18
Parmigiana. Parmesan and herb crusted chicken breast, Napoli sauce, double smoked ham and mozzarella	21
Mexicana. Parmesan and herb crusted chicken breast, chilli beans, pico de gallo, guacamole and sour cream mayonnaise	21
Boscaiola. Parmesan and herb crusted chicken breast, bacon, mushroom and garlic cream	21
Hawaiian. Parmesan and herb crusted chicken breast, double smoked ham, pineapple and mozzarella	21

PIZZA

Margherita. Tomato, mozzarella, bocconcini, fresh basil and extra virgin olive oil VEGE	16
Vegan. Cauliflower puree, cherry tomato, artichoke, green olive, caper, torn rocket and extra virgin olive oil VEGAN	18
Mushroom. Tomato, mozzarella, field and porcini mushrooms, pecorino and parsley VEGE	18
Prawn. Tomato, mozzarella, garlic prawn, red onion, capsicum, cherry tomato and wild rocket	18
Pork and Fennel Sausage. Tomato, mozzarella, pork and fennel sausage, wilted kale, red onion and chilli 🌶️	18
Pepperoni. Tomato, mozzarella, hot pepperoni, mushroom and olives	18
Ham and Pineapple. Tomato, mozzarella, double smoked ham and pineapple	18
Supreme. Tomato, mozzarella, capsicum, mushroom, olives, ham, onions and salami	20
Meat Lovers. Smoky tomato BBQ sauce, mozzarella, pork and fennel sausage, double smoky ham, hot pepperoni and grain fed rump	20

KIDS MENU *All kids meals come with a free calippo!*

Crumbed chicken and chips	8
Crumbed fish and chips	8
Cheese cannelloni VEGE	8
Cheeseburger and chips	8
Ham and pineapple pizza	8
Grilled chicken breast, mash and glazed carrots GF	8
Baby rump steak, mash and glazed carrots GF	8

Dessert

Selection of homemade ice creams on display	5.5
Banoffee slice with white chocolate mousse, torched meringue and caramelised banana	9
Sticky date pudding with brandy butterscotch and vanilla bean ice cream	9
New York baked cheesecake with strawberry compote and sweetened mascarpone cream	9



BURGERS

All burgers served with crinkle cut chips

Cheese. All beef patty, double American cheese, Westmont pickles, onion, burger sauce 🍷	16
Classic. All beef patty, American cheese, lettuce, tomato, Westmont pickles, onion, burger sauce 🍷	18
Maple Bacon. All beef patty, double American cheese, double maple cured streaky bacon, Westmont pickles, onion, smoky bbq sauce, mustard mayo 🍷	18
Mexican. All beef patty, American cheese, lettuce, tomato, Westmont pickles, onions, chipotle mayo, jalapeno, sour cream mayo 🍷🌶️	18
Shroom. Panko crumbed provolone stuffed Portobello mushroom, American cheese, lettuce, tomato, Westmont pickles, onion, burger sauce VEGE	18
The Big Mill. Double all beef patty, triple American cheese, double streaky bacon, fried onion rings, lettuce, tomato, Westmont pickles, burger sauce 🍷	22

Fishwich. Panko crumbed fish fillet, American cheese, lettuce, tomato, preserved lemon, Westmont pickle and caper mayo

18

Buttermilk Fried Chicken. Buttermilk fried chicken breast, lettuce, tomato, onion, avocado, chipotle mayo 🌶️

18

Grilled Chicken. Marinated chicken breast, American cheese, maple bacon, lettuce, tomato, charred corn salsa, ranch dressing 🍷

18

Pulled Pork. Smoked pork butt, American cheese, Westmont pickles, apple slaw, cranberry BBQ sauce

18

Are you Gluten Free?

Look for the 🍷 and swap your bun for a lettuce cup for no extra charge!

BUTTERMILK FRIED CHICKEN

Chicken pieces marinated in buttermilk and fried Southern style with red-eye gravy and chipotle mayo

One Piece.	4
Half Bird. Four pieces	16
Full Bird. Nine pieces	28

Half Kilo CHICKEN RIBS 16.00
Your choice of Original, Buffalo BBQ (hot) or Nashville Hot (very hot)

Why are our chickens so tasty?

We only use free range, chemical free chickens that are subject to a brining process in which the chickens are seasoned with salt, honey, brown sugar and water keeping them super juicy and full of flavour!

LOADED CRINKLE CUTS

Maple Bacon. Liquid cheese, bacon crisp, ranch and green onion GF	12
Nachos. Liquid cheese, pulled pork, pico de gallo, sour cream mayo, green onion, coriander GF	14
Vego. Liquid cheese, black beans, pico de gallo, sour cream mayo VEGE, GF	12

EXTRAS

Crinkle Cuts GF	5
Tater Tots with maple bacon ketchup GF	6
Pickled Apple Slaw GF	7
Extra All Beef Patty GF	4
Maple Cured Streaky Bacon GF	3
American Cheese GF	2
Avocado	3
Sour Cream Mayo GF	2
Chipotle Mayo GF 🌶️	2
Smoky Bbq Sauce GF	2
Red Eye Gravy	2

LIKE IT HOT? Turn up the heat with our Burger Mill Hot Sauce range!

5. Carolina Reaper (Screaming hot!)	\$2
4. Habanero Hot A.F	\$2
3. Louisiana Napalm	\$2
2. Hickory Smoked Smokin' Hot	\$2
1. South Western Hot Sauce (Hot!)	\$2



🍷 LETTUCE CUP AVAILABLE