

# MENU

## STARTERS

Garlic, herb and parmesan bread <b>VEGE</b>	6
9" Garlic and cheese pizza <b>VEGE</b>	7
Bruschetta of torn mozzarella and cherry tomato with aged balsamic and celery shoots <b>VEGE</b>	11
Potato wedges with sour cream and sweet chilli sauce <b>VEGE</b>	9
Roast pumpkin, sage and goats cheese arancini with salsa rossa <b>VEGE</b>	11
Salt and pepper calamari and zucchini with rocket and aioli <b>Main</b> with chips and salad	16 24
Salt and pepper silken tofu and zucchini with rocket and aioli. Vegan option available upon request <b>VEGE</b> <b>Main</b> with chips and salad	16 24
Nachos of pulled pork, salsa fresca, avocado, white mozzarella and sour cream mayonnaise <b>GF</b>	17
Nachos of chilli bean, salsa fresca, avocado, white mozzarella and sour cream mayonnaise. Vegan option available upon request <b>VEGE, GF</b>	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 <b>VEGAN</b>	17
Classic Caesar salad of cos lettuce, bacon crisp, parmesan, garlic croutons, soft poached egg and Caesar dressing <b>With Chicken</b>	14 18
Salad of grilled chicken, avocado, bacon, croutons, cranberry, egg, 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 <b>GF</b>	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

<b>Slow Roasted Rowntree Farm Rolled Pork Belly</b> , 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
<b>June Gold Lamb Shoulder</b> , Riverina NSW Served with roasted heritage root vegetables, brussels sprouts, salsa verde and rosemary pan juices	69
<b>1.2kg Jack's Creek Black Angus Beef Rump Cap (Marble Score 3+)</b> , 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

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

## SIDES

Garden Salad <b>GF, VEGAN</b>	7
Greek Salad <b>VEGE, GF</b>	9
Today's vegetables with lemon and olive oil <b>GF, VEGAN</b>	7
Honey glazed carrots <b>VEGE, GF</b>	9
Cauliflower and cheese gratin <b>VEGE</b>	9
Seasoned chips with aioli <b>VEGE</b>	7
French fries with truffle and parmesan <b>VEGE, GF</b>	9
Mash <b>VEGE, GF</b>	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 <b>GF</b>	2
Sour cream mayonnaise <b>GF</b>	2
Aioli <b>GF</b>	2
Aioli <b>VEGAN, GF</b>	2
Gravy <b>VEGAN, GF</b>	2

# CHEF'S *Specials*

Ricotta, parmesan and pecorino cannelloni with garlic and hazelnut crumb, watercress and radish salad <b>VEGE</b>	19
Tart of pencil leek, Portobello mushroom and thyme with Persian feta, cauliflower cream, hazelnut crumb and mixed cress <b>VEGE</b>	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 <b>GF</b>	24
Pan fried barramundi with broccolini, celeriac and sage cream, toasted almond butter <b>GF</b>	26
James Squire 150 Lashes beer battered Dory with chips, garden salad and tartare sauce	21
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

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

## PIZZA

<b>Margherita.</b> Tomato base, mozzarella, bocconcini, fresh basil and extra virgin olive oil <b>VEGE</b>	16
<b>Vegan.</b> Cauliflower puree, cherry tomato, artichoke, green olive, caper, torn rocket and extra virgin olive oil <b>VEGAN</b>	18
<b>Mushroom.</b> Tomato base, mozzarella, field and porcini mushrooms, pecorino and parsley <b>VEGE</b>	18
<b>Prawn.</b> Tomato base, mozzarella, garlic prawn, red onion, capsicum, cherry tomato and wild rocket	18
<b>Pork and Fennel Sausage.</b> Tomato base, mozzarella, pork and fennel sausage, wilted kale, red onion and chilli 🌶️	18
<b>Pepperoni.</b> Tomato base, mozzarella, hot pepperoni, mushroom and olives	18
<b>Ham and Pineapple.</b> Tomato base, mozzarella, double smoked ham and pineapple	18
<b>Supreme.</b> Tomato base, mozzarella, capsicum, mushroom, olives, ham, onions and salami	20
<b>Meat Lovers.</b> 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 <b>VEGE</b>	8
Cheeseburger with pickles, onion, burger sauce and chips	8
Ham and pineapple pizza	8
Grilled chicken breast, mash and glazed carrots <b>GF</b>	8
Baby rump steak, mash and glazed carrots <b>GF</b>	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

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

**CHECK OUT OUR SPECIALS BOARD FOR OUR BURGER OF THE MONTH!**

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*

<b>One Piece.</b>	4
<b>Half Bird.</b> Four pieces	16
<b>Full Bird.</b> 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

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

## EXTRAS

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

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

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



🍷 LETTUCE CUP AVAILABLE