



the mill hotel

BREAD

Garlic & Herb Bread	\$7
Garlic & Herb Cheese Pizza	\$14
Whipped Feta Bruschetta Whipped danish feta, slow roasted tomatoes, smoked balsamic, and extra virgin olive oil	\$14
Puff Bread with Trio of Dips Hummus, Tzatziki, Guacamole	\$14

SMALL PLATES

Mixed Olives with Fetta (GF)	\$6
Grilled Haloumi (4) Lemon, southern highlands evo	\$8
Lamb Kofta (GF) (2) Tzatziki, hummus, smoked paprika	\$11
Turkish Chicken Shish (GF) (2) Marinated chicken skewers, house pickles, tzatziki	\$10
Burrata Cheese Italian style cheese, heirloom tomatoes, grilled bread	\$18
Chicken Wings Choice of buffalo chilli sauce or smokey bbq sauce served with ranch	\$16 ½ kg \$24 1 kg
Prawn & Chive Dumpling (6) Soy sauce, chilli oil, coriander	\$13
Beef Brisket Nachos (Vegan Add \$2) Braised beef brisket, Corn chips, Guacamole, sour cream, mozzarella cheese, chard corn salsa	\$19
Peking Duck Spring Rolls (4) Served with fresh chilli, hoisin sauce	\$12
Salt & Pepper Squid (GF) (Make it a Main \$24) Chilli, pickled coriander, fried onion & garlic, lime aioli	\$14

SALADS

Traditional Caesar (GF) Cos lettuce, bacon, croutons, egg, parmesan & home-made Caesar dressing	\$19
Vegan Falafel Bowl (V) (GF) House made Falafels, pickled cucumber, beets and turnip, heirloom tomatoes, Sumac onions, tahini dressing	\$26
Roasted Sweet Potato & Haloumi Salad Grilled Haloumi, roasted sweet potato, Mixed lettuce leaf, tomato, cucumber, onion, carrot, snow pea sprouts	\$19
Top Your Salad ADD GRILLED PRAWNS \$6 ADD LAMB SKEWER \$7 ADD GRILLED CHICKEN \$6 ADD GRILLED HALLOUMI \$5 ADD GRILLED SALMON \$11	

MAINS

Panko Crumbed Chicken Schnitzel Choice of two sides (mash, veggies, chips, salad) & choice of sauce ADD PARMIGIANA \$4 Napolitana sauce, shaved ham, mozzarella ADD GOD FATHER \$4 BBQ sauce, pepperoni, ham, mushrooms, cheese ADD BOSCAIOLA \$4 Creamy bacon, mushroom and garlic sauce	\$25
Beer Battered Fish & Chips Lemon & dill flathead fillets with chips, salad, house-made tartare, & lemon	\$29
Bangers & Mash 100% grass fed southern highlands beef. Mash, peas and onion gravy	\$26
Seafood Hot Pot Prawns, calamari, sea scallop, green mussels with light piccante neapolitan sauce, served with crusty bread	\$31
Seafood Basket Battered flathead, salt and pepper squid, grilled prawns and scallops, chips, salad, tortilla bowl, lemon and tartare	\$33
Grilled Chicken Boscaiola (GF) Roasted potatoes, broccolini, and creamy bacon, mushroom & garlic cream sauce	\$28
Crumbed Lamb Cutlets Choice of two sides (mash, veggies, chips, salad) and choice of sauce ADD AN EXTRA CUTLET \$6	\$30
Beef Schnitzel House crumbed beef schnitzel, purple slaw and chips with choice of sauce	\$25
Crispy Skin Barramundi (GF) With chips, salad and bearnaise sauce ADD PRAWNS \$6	\$29
Crispy Skin Salmon Pan fried salmon, blistered cherry tomatoes, roasted sweet potato, asparagus, and garlic cream sauce ADD PRAWNS \$6	\$29
Steak Sandwich (GF) Bacon, cheese, caramelized onion, beetroot relish lettuce, tomato, BBQ sauce & aioli, served with chips	\$24
Classic Cheeseburger (GF) Angus beef, cheese, pickles, onion, lettuce, ketchup & mustard, served with chips	\$22
Buttermilk Fried Chicken Burger Spicy coated Crispy chicken, bacon, cheese, lettuce, pickles & ranch sauce, served with chips	\$22
Grilled Chicken Burger Grilled chicken breast, lettuce, tomato, avocado, cheese, and truffle mayonnaise, served with chips	\$22

SAUCES - EXTRA \$2

Gravy (GF), pepper (GF), diane (GF), mushroom (GF), bearnaise, red wine jus (GF), chimmi churri (GF), bosciola (GF), onion gravy

Vegetarian (V) | Vegan (VG) | Vegan Option (VGO) | Gluten Free (GF) | Gluten Free Option (GFO)

Mill Hotel endeavours to accommodate requests from customers with food allergies & intolerances, however we cannot guarantee meals will be completely allergen-free.

GRILL

SERVED WITH YOUR CHOICE OF ANY 2 MASH/VEG/CHIPS/SALAD

250g Rump Steak Grange Angus MB2+	\$29
300g New York Steak	\$34
300g Scotch Fillet Grain Fed MB2+	\$39
850g Grain Fed T-Bone (for Two)	\$85

Top Your Steak

ADD GRILLED PRAWNS WITH BEARNAISE \$6

ADD SALT & PEPPER SQUID WITH BEARNAISE \$6

SAUCES - EXTRA \$2

Gravy (GF), pepper (GF), diane (GF), mushroom (GF), bearnaise, red wine jus (GF), chimmi churri (GF), bosciola (GF)

SIDES

Seasoned Chips (V) (GF)	\$8
With lime aioli	
Fresh Garden Salad (V) (GF)	\$8
With apple cider dressing	
Seasonal Steamed Vegetables (V) (GF)	\$8
In mustard butter	
Creamy Mash Potato (V) (GF)	\$8
Steamed Broccolini (V) (GF)	\$12
With garlic oil, crispy fried onions	
Fried Brussel Sprouts (V)	\$12
With mustard aioli & parmesan	
Duck Fat Potatoes (V) (GF)	\$14
With confit garlic & rosemary salt	
Truffle & Parmesan Fries (V) (GF)	\$12
Tomato Fattoush	\$11
Mixed heirloom cherry tomatoes, cucumber, onion, pita chips, sumac & lemon dressing	
Rocket & Parmesan Salad (V) (GF)	\$10
With onion, tomato, parmesan cheese, apple cider dressing	
Spicy Potato Wedges	\$12
With sweet chilli and sour cream	
Mixed Roasted Heirloom Cherry Tomatoes (GF)	\$7
Pink salt, balsamic, and fetta	

PASTA

Choice of Penne, Linguini, pappardelle

Chicken Boscaiola (GF)	\$24
Bacon, mushrooms, and garlic cream sauce topped with parmesan	
Garlic & Chilli Prawn	\$29
Seared prawns, southern highlands EVO, confit garlic, fermented chilli, cherry tomatoes, olives, butter, Roquette, and pecorino	
Traditional Bolognese	\$24
Slow cooked rich beef and pork ragu topped with shaved parmesan	

PIZZAS

Margarita (V) (GF) (VGO)	\$21
Tomato, mozzarella, & basil	
Hawaiian (GF)	\$24
Grilled fresh pineapple, shaved ham, mozzarella, oregano	
Meat Lovers (GF)	\$26
Salami, pepperoni, ham, Bacon, mozzarella cheese	
Supreme (GF)	\$26
Salami, pepperoni, pineapple, olives, onion, mushroom, mozzarella cheese	
Vegetarian (VGO) (GF)	\$26
Onion, tomato, olives, mushrooms roquette, basil pesto, mozzarella cheese	
Calzone	\$24
Sopressa salami, shaved ham, thyme, mozzarella, napolitano sauce, & pecorino	

KIDS MEALS \$12

12 YEARS & UNDER INCLUDES KIDS SOFT DRINK & ICE CREAM

Chicken Nuggets & Chips

Fish & Chips

Kids Cheeseburger

Kids Ham & Cheese Pizza

Chicken Breast & Veggies

DESSERTS \$13

ALL SERVED WITH ICE CREAM

Chocolate Lava Cake

Mixed Berry Cheesecake (GF)

Pistachio & Nutella Baklava (GF)

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