

The Mill

Restaurant & Bar

est 2016

ENTREES

Garlic Bread (V) toasted Turkish with two cheese gratin	8
Soup of the Day please ask our friendly staff for the chef's selection	7
Prawn Gyoza pan fried and finished with a soy and sesame sauce	11
Pork Belly served on house sambal, pickled vegetables and char-grilled lime	12
Duck Spring Rolls house rolled served with Thai sour sauce	13
Lemon Pepper Calamari served on lettuce greens and garlic aioli	13

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MAIN COURSE

Fettuccine cherry tomatoes, spinach, red onion and finished with lemon myrtle oil with chicken	16 +6
Prosciutto Chicken pan fried with two cheese gratin finished with beer battered fries and house salad	17
Steak Sandwich rib fillet with cheese, beetroot relish, caramelised onion, greens, tomato and chips	17
Fish & Chips beer battered flathead served with potato planks, tartare and crisp garden salad	19
Pork Cutlet char grilled with Asian stir fry vegetables, mash potato and honey soy sauce	29
Coral Trout lemon and herb crusted with potato planks, house salad and chive butter sauce	27
Lamb Shank braised and served on creamy mash, roasted vegetables and broccolini.	27

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SIGNATURE STEAKS

Rump 300g

Cape Grim, Tasmanian (55 day aged)
grass fed, hormone free, antibiotic free, GMO free, naturally marbled

25

Rib Fillet 300g

Cape Grim, Tasmania (50 day aged)
grass fed, hormone free, antibiotic free, GMO free, naturally marbled.

35

Eye Fillet 250g

Cape Grim, Tasmania (40 day aged)
grass fed, hormone free, antibiotic free, GMO free.

38

Sauces - red wine jus, mushroom, pepper, Diane or gravy

Seafood Steak Topper

prawns, muscles and scallops in a creamy white wine sauce

+10



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D E S S E R T S

Dessert of the Day please ask our friendly staff for the chef's suggestion	8
Pecan Pie finished with salted caramel and cinnamon cream	10
Chocolate Ooze Cake served with vanilla bean ice cream	10
New York Cheesecake with raspberry coulis, Chantilly cream and strawberries	10
Citrus Tart finished with berry coulis and whipped cream	11
Frangelico Affogato Merlo espresso with Frangelico and vanilla bean ice cream	12

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K I D S M E N U

Chicken Nuggets served with chips and tomato sauce	9
Crumbed Fish served with chips and tomato sauce	9
Spaghetti Bolognaise finished with mozzarella cheese	9
Rib Fillet served with chips and tomato sauce	9
Frog in a Pond layered jelly with cream and chocolate frog	6
Ice Cream bowl of rainbow ice cream	6

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