



The Mill

Restaurant & Bar

ENTREES

- GARLIC BREAD** \$10.00
Garlic and herb butter on soft-crusty bread (add cheese \$2 extra)
- SOURDOUGH DUKKHA** \$12.00
Charred soft-chewy sourdough, olive oil, balsamic vinaigrette, dukkha
- BRUSCHETTA** \$12.00
Grilled Turkish bread, fresh tomato, red onion, basil, and garlic finished with balsamic glaze and parmesan
- MEZZE PLATTER** \$18.00
Dukkha roasted cauliflower, vegetables, olives, feta, hummus, smoked sea salt, grilled pita bread
- CHICKEN WINGS** 1/2 kg - \$15.00 | 1kg - \$20.00
Tossed in your choice of either buffalo or sticky-smokey BBQ sauce, served with blue cheese or ranch dressing
- LAMB CUTLETS** \$18.00
Served on a pistachio paste with rocket and topped with mint yogurt
- CHORIZO AND GARLIC PRAWN SKEWERS** \$18.00
Served with lime, salad and flatbread
- SALT & PEPPER CALAMARI** (6) \$15.00 | (12) \$27.00
Served with aioli, salad and lemon
- SOUP OF THE DAY** \$18.00
Farm-fresh ingredients, served with soft-crusty bread and butter

For dietary requirements please ask our wait staff



MAINS

CURRY OF THE DAY \$28.00
Earthy, spicy, warm and occasionally sweet flavours, served on rice

FISH OF THE DAY \$32.00
Locally sourced, either pan fried, beer-battered or crumbed, served with your choice of two sides

LAMB SHANK \$36.00
Slow cooked in a vegetable-rich, red wine jus, with creamy mashed potato and steamed broccolini

BEEF RIBS 1/2 Rack - \$34.00 | Full Rack - \$54.00
Slow cooked baby back ribs, finished on the grill then smothered in our sticky-smokey barbecue sauce, served with your choice of two sides

VEGETABLE STIR FRY \$26.00
*Garlic, ginger, onion, red and green capsicum, carrot, broccoli, zucchini, bok choy, tossed in a sweet teriyaki sauce, served with rice
(Add beef, prawns or chicken - \$8 extra)*

CHICKEN PARMIGIANA \$28.00
Crumbed chicken topped with ham, melted cheese and Napoli sauce

CHILLI PRAWN LINGUINE \$30.00
*Garlic, fresh chilli, lemon, olive oil, parsley, topped with parmesan cheese
(Add chorizo - \$6 extra)*

CREAMY CHICKEN CARBONARA \$32.00
Onion, garlic, mushroom, bacon, grilled chicken, white wine cream and parmesan cheese

CAULIFLOWER & CHORIZO SALAD \$28.00
Roasted cauliflower, smoky chorizo, toasted spinach, almonds, lime and coriander yoghurt dressing

CAESAR SALAD \$26.00
*Cos lettuce, crunchy garlic croutons, bacon, parmesan, Caesar dressing, poached egg, anchovies
(Add chicken - \$8 extra)*

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THE MILL GRILL

MARINATED CHICKEN BREAST	\$32.00
SCOTCH FILLET 300G	\$42.00
EYE FILLET 200G	\$45.00
RUMP 400G	\$40.00

All main meals cooked to your liking and served with your choice of two sides and one sauce from below.

SIDES

BEER BATTERED POTATO FRIES & GARLIC AIOLI	\$10.00
SWEET POTATO FRIES & GARLIC AIOLI	\$10.00
WEDGES WITH SWEET CHILLI & SOUR CREAM	\$12.00
FRESH GARDEN SALAD, LIGHTLY DRESSED	\$10.00
CREAMY MASHED POTATO	\$10.00
STEAMED VEGETABLES	\$10.00

SAUCES & CONDIMENTS

Mushroom, pepper, gravy, creamy garlic, Dianne, blue cheese sauce

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KIDS MENU

*12 years old and under - Served with one side and one sauce
(All meals include one kids drink and ice-cream)*

CHICKEN NUGGETS	\$10.00
FISH FINGERS	\$10.00
STEAK	\$12.00
NAPOLI PASTA	\$8.00

Linguine tossed in a rich tomato sauce, topped with cheese

DESSERTS

AFFOGATO	\$18.00
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Espresso, vanilla bean ice-cream, your choice of liqueur

ICE-CREAM TRIO	\$18.00
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*with chocolate sauce and fresh berries, just ask our staff for today's flavours
Dairy free options available*

APPLE TART	\$16.00
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Served with vanilla bean ice-cream or custard

STICKY DATE PUDDING	\$16.00
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Served with vanilla bean ice-cream or custard

CHOCOLATE FUDGE BROWNIE	\$16.00
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Served with chocolate sauce and vanilla bean ice-cream

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DRINKS

MERLO COFFEE Medium \$5.00 | Large \$6.00
Flat white, cappuccino, macchiato, latte, long black, mocha, chai latte, hot chocolate

POT OF TEA \$5.00
English breakfast, earl grey, peppermint, green sencha

JUICES \$4.50
Orange, Apple, Pineapple, Tomato, Cranberry

SOFT DRINKS
Coke, Coke No Sugar, Diet Coke, Fanta, Lemonade, Soda Water \$4.50
Ginger Beer \$5.00
Lemon Lime & Bitters \$6.00

BEERS (BOTTLES & CANS)

<i>XXXX Gold\$8.00</i>	<i>Hahn Dry 3.5%\$8.00</i>
<i>VB\$8.00</i>	<i>Byron Bay Lager\$9.00</i>
<i>Great Northern Original\$8.00</i>	<i>James Squire 150 Lashes\$9.00</i>
<i>Great Northern Super Crisp ...\$8.00</i>	<i>Bentspoke Brewing\$9.00</i>
<i>Miller Chill\$9.00</i>	<i>Corona\$10.00</i>
<i>Capital Pale Ale\$9.00</i>	<i>Asahi\$10.00</i>
<i>Stone & Wood Pale Ale\$9.00</i>	

BEERS ON TAP

<i>Hahn 3.5 Super Dry\$8.00</i>	<i>James Squire 150 Lashes\$9.00</i>
<i>XXXX Gold\$8.00</i>	<i>James Squire Ginger Beer\$10.00</i>
<i>Byron Bay Lager\$9.00</i>	<i>Guinness Pint\$11.00</i>

RTD CANS \$10.00
Bundy & Cola, Gordens Pink Gin & Soda, CC & Dry, Vodka & Soda, Jim Beam & Coke, Jack Daniels & Coke

BASIC SPIRITS 15ML \$6.00 | 30ML \$9.00
Bundaberg Rum, Gordens Gin, Bacardi, Jim Beam, Johnny Walker Red, Smirnoff Vodka

PREMIUM SPIRITS 15ML \$9.00 | 30ML \$11.00
Wild Turkey, Canadian Club, Kahlua, Cointreau, Tia Maria, Malibu, Jack Daniels, Southern Comfort, Midori, Frangelico, Baileys Irish Cream

Please see our wine list for our selection of wines

