



# The Mill

## RESTAURANT

### Trading Hours

#### LUNCH

Seven days a week  
11:30am – 2pm

#### DINNER

Sunday to Thursday  
Friday and Saturday

5:30pm – 8:30pm  
5:30pm – 9:00pm

# Entrees

	M	NM	
<b>GARLIC FLAT BREAD</b> V, DFA, VGA	9	14	
Add cheese	2	3	
Add cheese and bacon	3	4	
<b>COB LOAF</b> V, DFA, VGA	14	19	
With truffle butter			
<b>LEMON PEPPER CALAMARI STRIPS</b> GF, DF	17	22	
With garden salad, lemon, and aioli			
<b>GRILLED U10 PRAWNS (4)</b> GF, DFA	24	29	
With garlic herb butter, lemon, and Turkish bread			
<i>Match with Corte Giara Pinot Grigio (Veneto, Italy)</i>			
<b>CHICKPEA FRITTER BALLS (5)</b> GF, DF, VG, V	17	22	
With avocado dip			
<b>OYSTERS</b> GF, DF			
<b>NATURAL</b>	1/2 DOZEN	29	34
With Champagne Mignonette	DOZEN	50	55
<b>KILPATRICK</b>	1/2 DOZEN	33	38
With lemon	DOZEN	53	58

# Sides

<b>MASHED POTATO</b> GF, V	7	8
<b>CHIPS</b> V, VG	8	9
<b>SWEET POTATO CHIPS</b> V, VG	9	10
<b>SEASONAL VEGGIES</b> V, VG	5	6
<b>GARDEN SALAD</b> V, VGA	5	6

# Toppers

<b>GRILLED CHICKEN TENDERS (3)</b> GF, DF	7	8
<b>GRILLED U10 PRAWNS (2)</b>	10	11
<b>WITH GARLIC BUTTER</b> GF, DFA		
<b>LEMON PEPPER CALAMARI</b> DF	8	9
<b>ONION RINGS (6)</b> V	6	7
<b>HALOUMI (2)</b> GF, V	7	8

# Off the Grill

ALL STEAKS ARE GRILLED TO YOUR LIKING AND SERVED WITH YOUR CHOICE OF SAUCE AND 2 SIDES

	M	NM
<b>200G RUMP</b> GF, DF	29	34
Wet-aged for a minimum of 8 weeks, sourced from the best Angus cattle in the Queensland Darling Downs Region 100 - 120 days grain-fed MB1+		
<b>350G RUMP</b> GF, DF	37	42
Wet-aged for a minimum of 8 weeks, sourced from the best Angus cattle in the Queensland Darling Downs Region 100 - 120 days grain-fed MB1+		
<i>Match with Wirra Wirra Church Block (McLaren Vale, SA)</i>		
<b>200G EYE FILLET</b> GF, DF	42	47
Arguably the most desirable of steaks, eye fillet is supremely lean with a mild and subtle flavour. Selected from cattle in the Conondale Range in Queensland's Sunshine Coast region		
<b>300G RIB FILLET</b> GF, DF	43	48
Marble score 1+, sourced from the best Angus cattle in Queensland's Darling Downs region 100 - 120 days grain-fed MB1+		
<i>Match with Basileus Shiraz (Barossa Valley, SA)</i>		

## Choose your Sides

CHIPS | GARDEN SALAD | SEASONAL VEGETABLES | CREAMY MASH

## Choose your Sauce

DIANNE | PEPPER | MUSHROOM | BÉARNAISE  
GRAVY | GARLIC CREAM | TRUFFLE BUTTER | HOLLANDAISE

Additional Sauces +\$2  
All listed sauces are gluten-free

## Steak Toppers

GRILLED U10 PRAWNS (2) WITH GARLIC BUTTER GF, DFA	10	11
LEMON PEPPER CALAMARI DF	8	9
ONION RINGS (6) V	6	7

# Mains

	M	NM
<b>CHICKEN SCHNITZEL</b> 200g golden crumbed chicken breast, served with chips, salad, and gravy	26	31
<b>CHICKEN PARMY</b> 200g golden crumbed chicken breast with ham, Napoli sauce, and mozzarella cheese. Served with chips and salad	29	34
<b>FISH AND CHIPS</b> <i>DF</i> Beer-battered Hake, served with chips, salad, lemon, and tartare sauce	29	34
<b>SPICED BUTTERNUT PUMPKIN</b> <i>GF, DF, V, VG</i> Lightly curried pumpkin wedge on hummus, sautéed broccolini, dried cranberries, and pickled onions	22	27
<b>PORK BELLY</b> <i>GF, DF</i> Slow roasted pork belly and crackle, Chardonnay jus, and yellow squash, with a tomato, red onion, and cucumber salad <i>Match with Peninsula Panorama Pinot Noir (Mornington Peninsula, Vic)</i>	28	33
<b>MOROCCAN HALF SPATCHCOCK</b> <i>GFA</i> Brined and spiced half spatchcock on top an almond and dried fruit couscous, candied carrots, baba ganoush, and browned butter	27	32
<b>OVEN ROASTED BARRA</b> <i>GF, DF</i> With sweet potato, citrus fennel salad, and gremolata <i>Match with Mount Riley Sauvignon Blanc (Marlborough, NZ)</i>	31	36
<b>OVERNIGHT BRAISED LAMB LEG</b> <i>GF, DF</i> With a white wine rosemary jus, confit garlic, chat potatoes, sugar snap peas, and charred lime <i>Match with Barossa Valley Estate GSM (Grenache Shiraz Mourvedre)</i>	29	34



# Pasta

	M	NM
<b>VEGGIE MARINARA</b> <b>VGA, V, GFA, DFA</b> Mushrooms, spinach, capsicum, zucchini and red onion, finished with grated parmesan cheese	19	24
<b>BLANCO SEAFOOD FRA DIAVOLO</b> <b>GFA, DFA</b> Scallops, prawns, half shell mussels, garlic, basil, chilli, parsley, and cherry tomatoes in a white wine butter sauce <i>Match with Tullock Verdelho (Hunter Valley, NSW)</i>	29	34

# Salad

<b>CAESAR SALAD</b> <b>GFA, DFA, VGA, VA</b> Cos lettuce, diced bacon, parmesan cheese, Caesar dressing, poached egg, and croutons	21	26
<b>WALDORF STYLE SALAD</b> <b>GF, DF, VG, V</b> Mixed green lettuce, apple, celery, grapes, walnuts and whole grain mustard dressing <i>Match with Estandon Rose (Provence, France)</i>	19	24

## Salad Toppers

<b>GRILLED CHICKEN TENDERS (3)</b> <b>GF, DF</b>	7	8
<b>GRILLED U10 PRAWNS (2)</b> <b>WITH GARLIC BUTTER</b> <b>GF, DFA</b>	10	11
<b>LEMON PEPPER CALAMARI</b> <b>DF</b>	8	9
<b>ONION RINGS (6)</b> <b>V</b>	6	7
<b>HALOUMI (2)</b> <b>GF, V</b>	7	8

# Kids Menu

11 M 16 NM

## **NUGGETS | WHITING | BOLOGNESE | HAM AND CHEESE PIZZA**

Plus, a 7oz glass of soft drink and ice cream with assorted topping options.

Ask your host for gluten free options.

Nuggets and Whiting are served with chips (or vegetables upon request).

**AVAILABLE FOR 12 YEARS AND UNDER ONLY.**

# Dessert

	M	NM
<b>STICKY DATE <sup>v</sup></b> With butterscotch, vanilla ice-cream, berries, and honeycomb	11	16
<b>NUTELLA BROWNIE <sup>v</sup></b> With hazelnut ganache, chocolate ice cream, and berries	11	16
<b>PERSONAL PAVLOVA <sup>GF, V</sup></b> With whipped cream, seasonal fruits, and coulis	10	15
<b>CAKE OF THE MONTH</b> Ask our friendly team for this month's option	10	15



**DIETARY KEY** | **V:** Vegetarian | **VG:** Vegan | **GF:** Gluten Free | **DF:** Dairy Free

**VA:** Vegetarian Available | **VGA:** Vegan Available | **GFA:** Gluten Free Available | **DFA:** Dairy Free Available

**DIETARY REQUIREMENTS & FOOD ALLERGIES:** Please note that while all care is taken when catering for special dietary and food allergy requirements, dietary symbols should be used as a guide only. Ingredients such as seafood, shellfish, nuts, sesame seeds, eggs, wheat flour, fungi and dairy products are all used in our kitchen. While all care is taken to prepare meals as listed, there is a small risk that meals may come into contact with other ingredients whilst being prepared. Please inform our staff of your allergies or specific requirements to assist in honouring these requests.

# Lunch Specials

FROM \$15

AVAILABLE 7 DAYS A WEEK FROM 11:30AM – 2:00PM

	M	NM
<b>GARLIC FLAT BREAD</b>	9	14
Add cheese	2	3
Add cheese and bacon	3	4
<b>CREAMY SPAGHETTI BOLOGNAISE</b> <i>GFA</i>	15	20
Topped with parmesan cheese		
<b>HONEY SOY GARLIC CHICKEN</b> <i>DF</i>	17	22
Fried chicken bites coated in house-made honey, garlic, and sticky sweet soy sauce, served with steamed rice		
<b>FISH AND CHIPS</b>	16	21
Beer-battered Flathead served with chips, salad, tartare sauce, and lemon		
<b>200G LUNCH RUMP</b> <i>GF</i>	20	25
Grilled to your liking, served with chips, garden salad, and your choice of sauce		
<b>ROAST OF THE DAY</b> <i>GF, DF</i>	17	22
Served with chat potatoes, seasonal vegetables, and gravy		
<b>BEEF RISSOLES</b> <i>GF, DF</i>	17	22
Traditional beef rissoles, served with creamy mash, seasonal vegetables, and rich gravy		
<b>LEMON PEPPER PORK CHOP</b> <i>GF</i>	18	23
Seasoned and grilled 200g pork chop with lemon pepper butter, served with a warm salad of zucchini, capsicum, Spanish onion, and rocket		
<b>VEGGIE BURRITO BOWL</b> <i>V, GF, DF</i>	15	20
Sautéed vegetables and Mexican bean mix, tossed through tomato salsa, and served with steamed rice and tortilla chips		
Add sour cream	2	3
Add guacamole	2	3

