

FOOD

SNACKS

Mill House Fried Chicken Spicy panca dressing, celery, carrot sticks (gf)	\$16
Sweet Potato Fries house mayo (gf)	\$9
Beer Battered Fries house mayo (v)	\$8
Mac & Cheese Balls house mayo	\$16
Polenta Chips turmeric mayo (vg)	\$11
Salt and pepper squid house mayo	\$11
Cheese Board blue, brie, smoked cheddar, parmesan cheese, ham, prosciutto, olives, bread	\$18

BURGERS *(served with fries)*

Beef Burger beef patty, cheddar, cos lettuce, fresh tomatoes, panca mayo	\$17
Bacon Burger beef patty, bacon, cheddar, onion rings, bbq sauce, house mayo	\$18
Fried Chicken Burger mixed salad, tomato relish, pickled cabbage, house mayo	\$17
Pork Belly Burger sweet potato, pico de gallo, house mayo	\$18
Vegan Burger beyond meat, tomato relish, pickled beetroot, pickled carrots, vegan mayo, mixed salad (vg)	\$18
Fish Burger lettuce, mix onion, red chilli, coriander, lemon juice, house mayo	\$17

PIZZAS

(All made with Neapolitana Sauce and mozzarella cheese - gluten free bases +\$3)

Margherita tomato, basil, olive oil (v)	\$17
Prosciutto parmesan, rocket, olive oil	\$17
Chicken jalapeños, onion, coriander, bbq	\$17
Pepperoni oregano	\$17
Chorizo & Mushroom spinach onion, parsley	\$17
Vegetarian roasted seasonal vegetables (v)	\$17
Hawaiian ham, pineapple, oregano	\$17

MAINS

Stone & Wood Fish & Chips house mayo	\$22
Chicken Parma salad, chips	\$21
Slow Cooked Beef Cheek mash potato, green beans.	\$21
Crispy Salmon Fillet crispy potato, steamed vegetables (gf)	\$23
Roasted Broccoli & Cauliflower Salad feta, pomegranate, currants, sunflower seed, hummus (gf, v) add chicken or haloumi	\$15 \$18
Super Food Salad quinoa, goji berries, lettuce, kale, broccoli, cauliflower, lemon dressing, almonds (vg) add chicken or haloumi	\$15 \$18
Calamari Salad mixed salad, cherry tomatoes, onion, parmesan, lemon dressing	\$18

BUCKET OF MILL HOUSE FRIED CHICKEN

\$16

Spicy panca dressing, celery, carrot sticks (gf)

SPECIALS

Monday

\$12 Parma

Happy hour all night

Tuesday

\$12 Mill House Fried Chicken

\$10 Premium Gins

Wednesday

\$12 Burgers

Thursday

\$12 Pizzas

Saturday

\$12 Burgers

\$30 Cocktail Jugs

\$8 Happy hour 4pm-7pm every day

v = vegetarian
vg = vegan
gf = gluten free

 @themillhousemelb

DRINKS

COCKTAILS \$21

Spill The Tea

Wyborowa Vodka, Apricot Liqueur, Lemon, Pineapple, Mint, Tea

I'll Have What She Is Having

Wyborowa Vodka, St. Germain, Elderflower, Lime, Pineapple

Milly Vanilly

Beefeater Gin, Liqor 43, Vanilla, Lemon, Egg White, Rhubarb Bitters

Mexi-Can't

Olmecca Altos Tequila, Blood Orange Liqueur, Lime

Token Man's Drink

Smoked Bourbon, Cherry Heering, Vanilla, Egg White, Lemon

Let's Get Fwhisky

Ballentine Whisky, Lime, Apple, Orgeat, Egg White, Cloudy Apple Juice

Hawaii Five-ScoMo

Havana Club Rum, Sailor Jerry, Lime, Passionfruit, Fresh Orange & Pineapple Juice, Bitters

Last, Bud Not Least

Sparkling Wine, Rose, Rosemary, Grapefruit Soda, Grapefruit Bitters

(Ask our team for any of your favourite classics!)

COCKTAIL JUGS \$40

(All one litre)

Mojito

Havana Club Rum, Lime, Mint, Sugar

What Would Drake Do?

Absolut Vodka, Passoa Liqueur, Sparkling Wine, Passionfruit Puree

My Daddy Owns A Yacht

Beefeater Gin, St Germain, Elderflower Liqueur, Wild One Sauvignon Blanc, Lychees, Mint

Pimms To Brims

Pimms No 1, Beefeater Gin, Lemonade, Cucumber, Mint, Cinnamon

Aperol Spritz

Aperol, Absolut Vodka, Sparkling Wine, Orange, Soda Water

WINE

BUBBLES

NV Wild One Brut Cuvee, South East Australia	10 48
NV Victoria Avenue Prosecco, King Valley, VIC	12 54
NV Chandon Brut Sparkling, Yarra Valley, VIC	13 58
NV G.H. Mumm Cordon Rouge, Reims, France	22 120

WHITE

2019 Wild One Sauvignon Blanc, South East Australia	10 48
2018 Summer Poppy Sauvignon Blanc, Marlborough, NZ	12 54
2018 La Linda Riesling, Clare Valley, SA	11 50
2017 La Bise Pinot Gris, Adelaide Hills, SA	12 54
2017 Delatite 'Higher Ground' Chardonnay, Mansfield, VIC	12 54
2016 Trentham Estate 'The family' Moscato, Murray Darling, VIC	11 50

RED

2019 Wild One Shiraz, South East Australia	10 48
2017 Kurtz Seven Sleepers Shiraz, Barossa Valley, SA	12 54
2019 Eradus Pinot Noir, Awatere Valley, NZ	12 54
2017 Brancott Estate Pinot Noir, Marlborough, NZ	14 64
2016 Whistle Post Cabernet Sauvignon, Coonawarra, SA	11 50
2017 Casa Rossa Merlot, Sangiovese, Cab Sauv, King Valley, VIC	11 50
2016 Finca Enguera Tempranillo, Monastrell Valencia, Spain	11 50
2016 Kilikanoon 'Kiillerman's Run' GSM, Clare Valley, SA	12 54

ROSE

2018 Claude Val Rose, Languedoc-Roussillon, France	12 54
2017 Jacobs Creek Barose, Barossa Valley, SA	13 58

GIN & FEVER TREE TONIC

Young Henrys 'Noble Cut' Mediterranean Grapefruit	\$17
Patient Wolf Indian Lemon & Rosemary	\$17
Beefeater 24 Mediterranean Grapefruit	\$16
Hendricks Mediterranean Cucumber	\$16
Beefeater Pink Indian Strawberry	\$16
Four Pillars Mediterranean Orange	\$16
Melbourne Gin Co Indian Orange	\$15
Botanist Mediterranean Orange & Thyme	\$16