

# The Mill

## RESTAURANT

### STARTERS & ENTRÉES

<b>GARLIC BREAD</b> <b>V</b>		7	8
• <b>Add Grilled Cheese 2</b>			
<b>FLAT BREAD</b>		12	14
Freshly made flat bread, with your choice of topping:			
<b>BRUSCHETTA</b>			
Topped with tomato bruschetta, balsamic glaze and shaved parmesan			
<b>CHEESE &amp; BACON</b>			
Lashings of melted cheese and crispy bacon			
<b>PESTO &amp; FETTA</b>			
House made basil pesto, finished with crumbled fetta			
<b>CALAMARI FRITTI</b> <b>LG</b>		15	17
Salt & pepper calamari strips, tossed with rocket and freshly squeezed lemon juice, served with aioli			
<b>KING SCALLOPS</b> <b>GF</b>		15	17
Pan fried king scallops with a shaved fennel salad and burnt sage butter			
<b>CREAMY GARLIC PRAWNS</b> <b>GF</b>	<b>ENTRÉE (5)</b>	18	20
	<b>MAIN (10)</b>	31	34
Pan-fried tiger prawns tossed in a creamy garlic sauce, served with steamed jasmine rice			
<b>OYSTERS NATURAL</b> <b>GF</b>	<b>HALF DOZEN</b>	15	16
	<b>DOZEN</b>	28	31
<b>OYSTERS KILPATRICK</b>	<b>HALF DOZEN</b>	17	19
	<b>DOZEN</b>	30	33

### CHILDREN'S MENU

<b>CHEESE BURGER</b> <b>GFO</b>	9	10
<b>BEER BATTERED FISH</b>	9	10
<b>CHICKEN NUGGETS</b>	9	10
<b>CHILDREN'S STEAK</b> <b>GFO</b>	9	10
<b>ROAST OF THE DAY</b> <b>GFO</b>	9	10
<b>KIDS SPAGHETTI</b> <b>GFO</b>	9	10

*Children's meals served with chips (or vegetables upon request), plus a 7oz glass of soft drink & choice of chocolate mousse, jelly & ice cream or healthy choice fresh fruit salad. 12 years & under only.*

#### KEY:

MEMBERS PRICE    NON-MEMBER PRICE

- GF** Gluten free    **GFO** Gluten free Option    **LG** Low Gluten
- H** Healthy Choice    **V** Vegetarian    **VG** Vegan    **VGO** Vegan Options

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### MAINS

#### SWEET POTATO & CAULIFLOWER COCONUT CURRY **GF H V VG**

21 24

House made curry paste, pan-fried with cauliflower, sweet potato and green beans, finished with coconut cream and served with steamed jasmine rice and pappadums

#### ASIAN STYLE CHILLI

#### CASHEW STIR-FRY **GF H V VG**

21 24

Seasonal Asian vegetables, cashews and glass noodles stir-fried in our house made Asian style sauce

• **Add Chicken 5**

• **Add Crispy Tofu 5**

#### ROASTED VEGETABLE & FETTA TART **H V**

24 27

Served with a roasted beetroot and fennel salad

#### CAESAR SALAD WITH GRILLED CHICKEN **GFO**

21 24

Baby cos lettuce with a poached egg, crispy smoked bacon, garlic croutons and shaved parmesan, tossed with a creamy caesar dressing and topped with grilled chicken

• **Add Grilled Prawns 8**

#### CHICKEN BREAST SCHNITZEL **GFO**

Freshly crumbed chicken breast served with either chef's potato or beer battered fries, and house salad or vegetables:

##### PLAIN

21 24

choose one of our complimentary sauces

##### PARMIGIANA

25 28

house made Napoli sauce, double smoked ham and melted mozzarella cheese

#### CHICKEN, PRAWNS & AVOCADO **GF H**

25 28

Chicken supreme, pan-fried prawns, avocado salsa, rocket salad and smashed chats, finished with a lime hollandaise

#### TWICE COOKED PORK BELLY **GF**

26 29

Celeriac puree, mango & apple summer salad with citrus dressing and an apple balsamic glaze

#### CRISPY SKIN FRESH ATLANTIC SALMON **H**

26 29

Served on a crispy noodle salad with sesame dressing  
**OR** oven baked and served with our house made tartare and choice of sides

#### CRISPY SKIN NORTH QLD BARRAMUNDI **GF H**

25 28

Topped with creamy garlic prawns, resting on a herb potato rosti with dressed greens

**OR** grilled and served with our house made tartare and choice of sides

#### FURPHY BEER BATTERED BARRAMUNDI

25 28

Served with our house made tartare, beer battered fries and salad

#### HERB CRUSTED LAMB RACK **GFO**

32 36

Served with whipped potato mash, roasted beets and buttered greens, finished with a red wine jus

#### LAND & SEA TRIO **GF**

33 37

Trio of beef fillets, with pan-fried prawns, scallops, celeriac puree and blistered vine-ripened tomatoes

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### PASTA & RISOTTO

Choose from the following selections with your choice of pappardelle, spaghetti, penne (gluten free) or risotto

<b>PESTO BASCIOLO</b> <small>GFO H V VG</small>	20	23
Freshly made basil pesto with roasted pine nuts, finished with rocket		
<b>SPRING PEA WITH TRUFFLE OIL, LEMON &amp; MINT</b> <small>GFO H V</small>	24	27
Fresh peas with mint, rocket, lemon, onion, shallots and feta cheese, finished with truffle oil		
<b>CHICKEN, LEEK &amp; THYME</b> <small>GFO</small>	27	30
Chicken with garlic, onion, leek, cream and fresh thyme		
<b>CHICKEN, BACON &amp; MUSHROOM</b> <small>GFO</small>	27	30
Pan-fried chicken, bacon and mushrooms, tossed in a creamy garlic sauce		
<b>GARLIC PRAWN &amp; FENNEL</b> <small>GFO</small>	29	32
Fried garlic prawns with cherry tomatoes, fennel, saffron, creamy butter sauce, finished with rocket		
<b>CREAMY SEAFOOD</b> <small>GFO</small>	30	33
Fresh market fish, squid and prawns in a creamy garlic marinara sauce, topped with bug, garlic and crispy capers		

### SHARE PLATE / TAPAS

<b>SEAFOOD</b>	<b>FOR ONE</b>	32	36
<b>SKEWER PLATTER</b>	<b>FOR TWO</b>	58	64
Skewers of salmon, barramundi, tiger prawns, fresh oysters, battered scallops, salt and pepper calamari, served with house salad, beer battered fries with our house made tartare			
<b>MIXED MEAT &amp; SEAFOOD BOARD</b>		35	39
Grilled chicken tenderloins, fillet of beef, prawn skewer, salmon skewer, scallop skewer and salt & pepper calamari, served with house salad, beer battered fries, BBQ sauce and our house made tartare			

### ADDITIONAL SIDES

<b>BEER BATTERED FRIES</b>	7
<b>SWEET POTATO FRIES</b>	7
<b>CHEF'S POTATO</b>	5
<b>HOUSE SALAD</b>	4
<b>SEASONAL VEGETABLES</b>	4

#### 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 meals may come into contact with other ingredients whilst being prepared. Please inform our staff of your allergies or specific requirements to assist with your requests.

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## RESTAURANT

## FROM THE GRILL

All steaks are Australian yearling certified, aged for a minimum of 90 days and cooked to your liking.

EYE FILLET 200g <sup>GFO</sup>	(Grain fed)	30	33
RUMP 250g <sup>GFO</sup>	(Grain fed)	22	25
RIB FILLET 300g <sup>GFO</sup>	(Grain fed)	30	33
RUMP 400g <sup>GFO</sup>	(Grass fed)	28	31
350g HOPKINS RIVER SIRLOIN	(Grain fed, marble score 3)	34	38

All steaks are served with your choice of sauce and either chef's potato or beer battered fries, and house salad or seasonal vegetables

### STEAK SAUCES

Mushroom  
Pepper  
Diane  
Chilli <sup>GF</sup>

Béarnaise <sup>GF</sup>  
Hollandaise <sup>GF</sup>  
Creamy Garlic  
Garlic Butter <sup>GF</sup>

Gravy  
Gluten Gravy <sup>GF</sup>

**Extra Sauces 1.5**

## STEAK TOPPERS

SALT & PEPPER CALAMARI (6) <sup>LG</sup>	8
CRISPY SALT & PEPPER PRAWNS (5) <sup>LG</sup>	8
CREAMY GARLIC PRAWNS (5)	8
GARLIC GRILLED 1/2 BUG (2)	10
BBQ PORK RIBS (1)	12

## HOW WOULD YOU LIKE YOUR STEAK?

**BLUE:** Just seared on the outside completely red throughout.

**RARE:** Just seared on the outside, 75% red throughout

**MED RARE:** Grilled on outside, charred and 50% red throughout

**Medium:** Grilled on outside, charred and 25% red throughout

**Med Well:** Grilled right through, with a slight hint of pink

**Well Done:** Grilled right through, very firm with minimal to no pink, minimal juice

