



The Mill Restaurant

The Mill Restaurant is a 2 course minimum
2 course \$65 per head & 3 course \$75 per head
Cakage \$10.00 per head

BREAD

House bread served warm with butter
\$3.50

VEGETARIAN

All vegetarian options available in either entrée or main size
Winter palette of baby vegetables, sweet potato, spinach and haloumi arancini
Open spinach lasagne, asparagus, olives, balsamic onions, goats cheese, smoked tomato broth
Pan-fried gnocchi, sage, macadamias, beurre noisette, sorrel

ENTRÉE

Soup of the day
Carpaccio of beef fillet, caper berries, radish, parmesan, black garlic mayonnaise
Pan seared scallops, pork jowl, corn salsa, rouille, bronze fennel
Crispy skin pork belly, yellow fin tuna, apple and celeriac remoulade, wasabi and yuzu
Miso and beer lamb breast, dashi risotto, kale, swiss brown mushrooms

MAIN

Sides are recommended with main course
Seafood of the Day
Sous-vide lamb backstrap, eggplant caviar, beetroot, peas, dukkah, coffee jus
Twice cooked pork neck, braised octopus, cauliflower, compressed apple, broccolini, apple cider jus
Duo of spatchcock; prosciutto wrapped breast, confit leg; pumpkin, radicchio, walnut fetta salad, fig dressing
Sous-vide Wagyu rump, slow roasted carrots and eschallots, king brown mushrooms and tarragon emulsion

SIDES

Lemon and Italian herb roasted chat potatoes
Steamed snow and sugar snap peas, petit pois, soy and sesame vinaigrette
Roasted pumpkin, chilli, Binnorie labna and eschallots
\$10

DESSERT

Miniature of blood orange soufflé and gay time pâté à bombe (allow 15 minutes)
Leche flan, guava poached petit pears, strawberries and honeycomb
Sticky date and walnut pudding, toffee butterscotch sauce, burnt butter ice cream, seasonal berries
Chocolate terrine, vino cotto macerated black cherries, coconut and lime sorbet with toasted coconut
Mill Restaurant cheese plate with house made lavosh and quince paste
As dessert additional \$8- 4th course additional \$26

Surcharges Applicable • Sunday 10% • Public Holidays 15% • Credit Card

CEREMONIES • RECEPTIONS • ACCOMMODATION • CONFERENCE • 02 4998 7288