

club classics

\$18 LUNCH

available monday - sunday

\$23 non-members price

FISH OF THE DAY

tartare | lemon | choice of sides

ROAST OF THE DAY

choice of sides

SPAGHETTI BOLOGNAISE

with garlic bread

CRISPY PORK BELLY PIECES

chilli plum sauce | chips & salad

\$18 DINNER

FISH OF THE DAY

tartare | lemon | choice of sides

ROAST OF THE DAY

choice of sides



The Mill

RESTAURANT

PLANT BASED/ VEGETARIAN MENU

ENTRÉE | STARTERS

VEGETABLE SPRING ROLLS 12/15

nam jim dipping sauce

CHEESE & CONFIT GARLIC FLAT BREAD 13/16

house made flat bread | confit garlic
plant based cheese

SWEET POTATO FRIES 8/11

aioli

MAINS

TRUFFLE & MUSHROOM GNOCCHI 26/31

pan fried mushrooms | truffle | garlic | onions
plant based sauce

matched perfectly with t'gallant cape schanck rosé, victoria

INDIAN VEGETABLE CURRY 26/31

indian curry sauce | vegetable medley
steamed basmati rice

matched perfectly with leo buring eden valley dry riesling,
eden valley, sa

PLANT BASED SCHNITZEL 24/29

crumbed schnitzel | choice of sides
vegan aioli | lemon

make it a parmy +3

add napoli sauce & plant based cheese

matched perfectly with st huberts, the stag chardonnay, victoria

ASIAN CHICKEN STIR-FRY NOODLES 26/31

wok tossed vegetables | asian greens | vegan chicken
garlic | soy sauce | rice noodles

matched perfectly with t'gallant cape schanck rosé, victoria

PLANT BASED CARBONARA 27/32

pan fried vegan chicken & bacon | button mushrooms
onions | garlic | plant based sauce

matched perfectly with t'gallant cape schanck pinot grigio, victoria

CHICKPEA & LENTIL STACK 27/32

grilled chick pea & lentil fritter
sweet potato & cashew puree
rocket | avocado | tomato chutney
zesty herb dressing

matched perfectly with squealing pig sauvignon blanc,
marlborough, nz

The Mill

RESTAURANT

STARTERS & ENTRÉES

GARLIC BREAD 9/11 

add grilled cheese + 2

HALF SERVE 5/8

BRUSCHETTA FLATBREAD 13/15

tomato bruschetta | balsamic glaze | shaved parmesan

CHEESE & BACON FLATBREAD 13/15

cheese | crispy bacon

CRUMBED CAMEMBERT 16/19

cranberry & plum glaze | confit garlic aioli

CRISPY LEMON PEPPER CALAMARI 16/19 

dusted calamari | lemon pepper | rocket & onion salad
aioli

matched perfectly with squealing pig sauvignon blanc, marlborough nz

CREAMY GARLIC PRAWNS 

ENTRÉE (5) 19/22

MAIN (10) 32/35

tiger prawns | garlic cream sauce | basmati

matched perfectly with seppelt the drives chardonnay, victoria

OYSTERS NATURAL 

HALF DOZEN 19/22

DOZEN 32/35

OYSTERS KILPATRICK

HALF DOZEN 22/25

DOZEN 34/37

CHILDREN'S MENU

CHEESE BURGER 10/13 

BATTERED FISH PIECES 10/13 

CHICKEN NUGGETS 10/13

CHILDREN'S STEAK 10/13 

ROAST OF THE DAY 10/13 

KIDS SPAGHETTI 10/13  

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.

The Mill

RESTAURANT

MAINS

THAI BEEF SALAD 26/31

tender panfried beef strips | thai style salad | crispy noodles
fried shallots | peanuts
add prawns +8

matched perfectly with t'gallant cape schanck rosé, victoria

CHICKEN BREAST SCHNITZEL 25/30

crumbed chicken breast | choice of sides

PARMIGIANA 28/33

napoli sauce | ham | cheese

NORTH QLD BARRAMUNDI 32/37



oven baked | choice of sides

matched perfectly with st huberts, the stag chardonnay, victoria

FRESH ATLANTIC SALMON market price



oven baked | choice of sides

matched perfectly with squealing pig sauvignon blanc, marlborough, nz

PASTA & RISOTTO

Choice of

PAPPARDELLE | SPAGHETTI RISOTTO PENNE GNOCCHI

PRAWN & CRAB 35/40

fresh herbs | onion | shallots | garlic cream | lemon | parmesan

HALF SERVE 22/27

matched perfectly with t'gallant cape schanck pinot grigio, victoria

CHICKEN BACON & MUSHROOM 27/32



pan fried chicken | bacon | mushrooms | cream sauce | parmesan

HALF SERVE 18/23

matched perfectly with st huberts, the stag chardonnay

MUSHROOM & TRUFFLE GNOCCHI 26/31

pan fried mushrooms | truffle | garlic | onions
fresh thyme | cream sauce

HALF SERVE 17/22

matched perfectly with t'gallant cape schanck pinot grigio, victoria

The Mill

RESTAURANT

FROM THE GRILL

All steaks are Australian yearling certified,
cooked to your liking.

WITH CHOICE OF SIDES | CHOICE OF SAUCE

RUMP 200g (GRAIN FED) 25/30

matched perfectly with saltram 1859 shiraz, barossa valley, sa

RUMP 300g (GRAIN FED) 33/38

matched perfectly with saltram 1859 shiraz, barossa valley, sa

RUMP 400g (GRAIN FED) 44/49

matched perfectly with saltram 1859 shiraz, barossa valley, sa

BEEF FILLET 300g (GRAIN FED) 32/37

matched perfectly with wynns the gables cabernet sauvignon, coonawarra sa

RIB FILLET 300g (GRAIN FED) 45/50

matched perfectly with pepperjack shiraz, barossa valley, sa

STEAK SAUCES

DIANE | PEPPER | MUSHROOM
CHILLI | BÉARNAISE | GRAVY
CREAMY GARLIC | HOLLANDAISE
GARLIC BUTTER

extra sauces 1.5

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
slight hint of pink

WELL DONE

grilled right through, very firm with
minimal to no pink, minimal juice

The Mill

RESTAURANT

STEAK TOPPERS

- GARLIC FIELD MUSHROOMS 6 **GF**
- LEMON PEPPER CALAMARI (8) 8 **LG**
- CRUMBED PRAWN CUTLETS (5) 10
- CREAMY GARLIC PRAWNS (5) 10 **GF**
- GRILLED KILPATRICK OYSTERS (4) 12
- GARLIC GRILLED ½ BUG (2) 15 **GF**

PLATTER

- SEAFOOD FOR ONE 65/70
- PLATTER FOR TWO 130/135

grilled barramundi | battered flathead
crumbed prawns | fresh oysters | kilpatrick oysters
chilli mussels | garlic bug | salt & pepper calamari
house salad | battered fries | tartare | lemon
matched perfectly with secret stone pinot gris marlborough, nz

ADDITIONAL SIDES

- BEER BATTERED CHIPS 8
- SWEET POTATO FRIES 8
- SEASONAL VEGETABLES 5
- CHEF'S POTATO (5) 5
- HOUSE SALAD 5

MEMBERS PRICE / NON-MEMBERS PRICE

- GF** GLUTEN FREE **GF O** GLUTEN FREE OPTION
- LG** LOW GLUTEN **V** VEGETARIAN
- VG** VEGAN **VG O** VEGAN OPTION
- H** HEALTHY CHOICE

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 in honouring these requests.