



The Mill RESTAURANT

CHILDREN PLEASE

HOURS

SUNDAY - THURSDAY

11:30am - 2:00pm

5:30pm - 8:30pm

FRIDAY - SATURDAY

11:30am - 2:00pm

5:30pm - 9:00pm

The Mill

RESTAURANT

Summer **\$15 LUNCH** M E N U

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

MEMBERS ONLY. \$20 for Non-members

Not a member yet? *Join today for only \$5.50!*

200gm Lunch Rump GF

Grilled to your liking, served with chips, garden salad & your choice of sauce

Bangers & Mash GF

Pork sausages resting on mashed potato, topped with gravy & table bread

Roast of the Day GF

Served with roast potato, pumpkin, seasonal vegetables, gravy & table bread

Chilli Plum Pork Belly Stir-Fry GF

Pork pieces with wok-tossed vegetables & crispy rice noodles

Crumbed Whiting & Chips

Crumbed whiting, flash-fried & served with chips, garden salad, house-made tartare sauce & lemon

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TO START & ENTRÉES

	M NM
Garlic Prawns GF	20 25
Pan-seared prawns with garlic & shallots in a creamy white wine reduction. Served on jasmine rice & topped with prawn crackers & dried shallots	
Moroccan Cauliflower V VG	16 21
Fried panko crumbed cauliflower tossed with Moroccan seasoning served with chimichurri	
Salt & Vinegar Calamari	17 22
Calamari, dusted with salt & vinegar seasoning then flash-fried. Served with petite salad, lemon & aioli	
Bruschetta Flatbread V	14 19
Italian tomato mix, topped with balsamic glaze & shaved parmesan	
Garlic Bread V	9 14
<i>Add cheese + \$2</i>	

OYSTERS

Natural Oysters GF	
Half Dozen	20 25
Full Dozen	38 43
Kilpatrick Oysters GF	
Half Dozen	25 30
Full Dozen	40 45

KID'S MENU

Available under 12 years old only.

Cheeseburger	10 13
Battered Fish	10 13
Chicken Nuggets	10 13
Kids Bolognese	10 13

Children's meals are served with chips (*or vegetables upon request*). Plus a 7oz glass of soft drink & ice cream with assorted topping options.

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PASTA & RICE

M | NM

Seafood Linguine Marinara GFO

30 | 35

Pan-seared prawns, calamari, barramundi & mussels tossed with Napolitana sauce, topped with parmesan & herbs

Ask your host for a gluten-free pasta option

Chicken, Bacon & Mushroom Linguine GFO

28 | 33

Poached chicken breast, bacon & mushrooms tossed with linguine in a creamy white wine sauce, topped with shaved parmesan

Ask your host for a gluten-free pasta option

Vegetable Korma V VG GF

24 | 29

Slow cooked root vegetables in Indian Korma topped with toasted cashews, served with jasmine rice & crispy pappadum

Asian Stir-Fry with Jasmine Rice V VG GF

24 | 29

Wok-tossed Asian vegetables with garlic sesame sauce, served with jasmine rice & topped with crispy fried rice noodles & toasted cashews

ADD A TOPPER TO YOUR KORMA OR STIR-FRY

Chicken +\$6 | Prawns +\$8 | Pork Belly +\$5

SALADS

Caesar Salad

19 | 24

Traditional Caesar salad with cos lettuce, Turkish croutons, parmesan cheese, crispy bacon & poached egg tossed with a creamy Caesar dressing

Add chicken +\$6 | Add prawns +\$8

Roasted Pumpkin & Beetroot Salad V

19 | 24

Oven-roasted pumpkin, baby beets, pepitas, cherry tomato, onion, cucumber, feta with a honey mustard dressing

Add chicken +\$6 | Add prawns +\$8

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OFF THE GRILL

M | NM

All steaks are grilled to your liking & served with your choice of sauce & 2 sides

Rib Fillet 300gm

45 | 50

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+

Eye Fillet 200gm

42 | 47

Arguably the most desirable of steaks, eye fillet is supremely lean with a mild & subtle flavour. Selected from cattle in the Conondale Range in Queensland's Sunshine Coast region.

Rump 400gm

35 | 40

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+

Rump 200gm

25 | 30

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+

CHOOSE YOUR SIDES

Chips | Garden Salad | Roasted Potato
Seasonal Vegetables | Creamy Mash

CHOOSE YOUR SAUCE

Dianne | Pepper | Mushroom | Béarnaise
Gravy | Garlic Cream | Hollandaise

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

Toppers

Additional Sides

Lemon Pepper Calamari (4)	8	Chips V	8
Crumbed Prawn Cutlets (4)	10	Sweet Potato Fries V	9
Creamy Garlic Prawns (4) GF	10	Seasonal Vegetables V	5
Onion Rings (5) V	5	House Salad V	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

Medium rare

Grilled on outside, charred
and 50% red throughout

Medium

Grilled on outside, charred
and 25% red throughout

Medium well

Grilled right through
slight hint of pink

Well done

Charred on the outside, grilled
right through with no sign of pink

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SPECIALTY MAINS

Barramundi with Citrus Sauce GF

Pan-seared barramundi fillet with potato rosti & asparagus spears, topped with a creamy citrus sauce & caper berries

M | NM

31 | 36

Chicken Parmigiana

250gm crumbed chicken breast, topped with shaved ham, Napolitana sauce & mozzarella. Served with chips & salad

29 | 34

Pork Belly with Honey, Soy & Garlic GF

Twice-cooked pork belly, served with broccolini & potato cake, topped with a honey, soy, garlic sauce & crispy crackling

27 | 32

Spiced Chicken Supreme GF

Cajun spiced chicken breast, fondant potato, broccolini, pesto cream sauce & sweet potato shards

26 | 31

Parmesan & Herb Crusted Schnitzel

250gm chicken breast, bread crumbed with parmesan, flash-fried & served with chips & salad

26 | 31

Go on, treat yourself...

DESSERTS

Chocolate Panna Cotta GF

Italian for "cooked cream", this indulgent dessert is baked and infused with chocolate, then topped with berry compote & fairy floss

9 | 14

Churros with Dipping Sauce

Spanish churros, dusted in cinnamon sugar. Served with caramel & chocolate dipping sauce

9 | 14

Blueberry Cheesecake GF

Blueberry cheesecake with berry compote, chocolate soil & pashmak

9 | 14

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OUR HISTORY

Picture this...over 130 years ago, the place you are seated right now would have been surrounded by lush rainforest...with big, beautiful red cedar trees towering above you.

In the late 1880s Morayfield, Caboolture and the surrounding areas were making way for farming. This led to the sawmill industry thriving.

In 1897, John Finlay established the site and remained for decades, processing timber for the region until the late 1900s when the land was purchased by Caboolture Sports Club.

The Mill Restaurant was aptly named to pay homage to this history of the local community.

The award-winning Mill Restaurant offers members and guests full-table service featuring a modern Australian menu.