

DINNER WITH WINE PAIRING SUGGESTIONS

SERVING FROM 5PM - 9PM

MAINS



SOUP 22

Creamy pear and parsnip, artisan sourdough bread & butter
(*NGP, *NDP)

MT COOK SALMON 49

Pumpkin risotto, herb butter, roasted pumpkin & crispy sage
(*NDP)

Pair with Chard Farm Chardonnay 2024

LAMB SHANK 55

Parmesan mashed potato, slender stem, labneh, crispy calvo nero & port wine jus
(*NGP)

Pair with Clearview Merlot 2022

VEGETABLE KORMA 38

Garden winter vegetables in homemade butter curry sauce, served with basmati rice & homemade naan bread
(V, *NGP)

Pair with Mt. Difficulty Pinot Noir 2023

SOUTHLAND FISH & CHIPS 45

Beer battered blue cod, tartar, string cut fries & lemon wedge
(*NDP)

Pair with Te Kano Pinot Gris 2023

WAGYU BOLOGNESE 39

Spaghetti, ricotta, extra virgin olive oil & parmesan

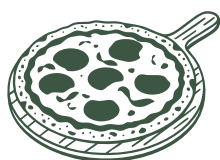
Pair with Mount Edward TED Pinot Noir 2022

BUTTER CHICKEN 42

Homemade marinated chicken in butter sauce, served with basmati rice & homemade naan bread
(*NGP)

Pair with Jim Barry The Lodge Hill Shiraz 2021

PIZZAS



GARLIC CHEESE 23

Whipped ricotta, pesto & rosemary

SMITHY'S SMOKE HOUSE 36

Smoked beef, pork, caramelised onions, cheddar & garden rockets

TANDOORI CHICKEN 36

Spinach sauce, tandoori chicken, semi-dried tomato & mint raita

AMERICAN 36

Picante pepperoni, mozzarella & vincotto

FROM THE GARDEN 34

Artichoke, mushroom, truffle & parmesan

HALF & HALF PIZZA 38

VEGAN CHEESE 5

GLUTEN FREE BASE 8

KEY

NGP: Not made with gluten products
NDP: Not made with dairy products

V: Vegetarian
VE: Vegan

*When the star key is shown there is an option for this dish to be altered to fit your dietary requirements (without gluten or without dairy)

Please advise your server of any dietary requirements.

We will make every effort to accommodate these, but please note our kitchen is not allergen free.

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BURGERS



THE MILLBROOK PRIME 33

Prime beef patty, onion relish, cheddar cheese, tomato, mixed leaves, gherkins & aioli

(*NGP)

Add bacon 6

THE DELUXE VEGE 29

Crispy homemade mixed vegetable patty, cos lettuce, crispy potato & tandoori mayo (V)

GLUTEN FREE BUN 5

ALL BURGERS ARE SERVED ON AN ARTISAN BUN WITH FRIES

SIDES



BRUSSEL SPROUTS 15

Roasted brussel sprouts, tonkatsu sauce and japanese mayo

HONEY ROASTED PARSNIP 15

Honey roasted parsnip & mixed herbs (V)

CRISPY PARMESAN POTATOES 15

Crispy fried potatoes topped with freshly shaved parmesan

(V, *VE)

SHOESTRING FRIES 15

Fine-cut, lightly salted & crisp (V, VE)

SEASONAL VEGETABLES 15

Roasted broccoli & cauliflower, green goddess dressing, furikake

(V, *VE)

DESSERTS



BERRY CHEESECAKE 17

Deconstructed berry compot, almond crumb, hazelnut crunch, served with homemade berry sorbet

(NGP)

AFFOGATO 10 + LIQUOR

Espresso shot with vanilla bean ice cream

(NGP)

APPLE CRUMBLE 17

Port stewed caramelised apple, almond homemade crumb, served with vanilla bean ice cream

(*NGP) (*CONTAINS NUTS)

ADD LIQUOR

Kahlua 10

Frangelico 11

Baileys 11

Amaretto 10

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