

MILLHOUSE

DINING MENU

Trust The Chef Tasting Menu \$135
Wine Pairing \$85

ENTRÉE

In House Milled Bread \$20
Churned butter, Roasted Olives

Millbrook Artichoke & Granny Smith \$33
Brie & Potato Espuma, 61 Degree Egg Yolk, Mushroom Broth, Nasturtium Oil

Kingfish & Organic Pears \$35
Kohlrabi, Cashew, Dill, Quince Consomme

Venison Shortloin & Garden Cabbage \$39
Apricot, Macadamia, Cheese Sauce, Elderberry Jus

Pan Seared Blue Cod and Garden Pumpkin \$40
Pumpkin XO, Turnip, Brandade, Homemade Filo, Elderflower Beurre Monte

MAIN COURSE

Savannah Eye Fillet & Garden Onions \$54
Braised Wagyu, Broccolini, Egg Gel, Parmesan Foam, Marigold Oil

Pan Seared Snapper & Garden Leeks \$48
Ricotta & Leek Agnolotti, Radish, Dill Pesto, Pork Crumb, Burnt Leek Cream

Royal Burn Lamb & Marlborough Figs \$54
Garden carrots, Labneh, Walnut, Mint & Capsicum

Butcher Block MP

Whole Pan Seared Fish MP

DESSERT

Tamarillo & Cheesecake Mousse \$19
Salted Walnut Crumb, Basque Cheesecake Semifreddo, Currant Oil, Rose Tea

Chocolate Mousse & Preserved Cherries \$19
Butterscotch Tuile, Elderflower, Ricotta Ice Cream, Hissop Oil

Tiramisu for Two \$36

Please advise your server of any dietary requirements.

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



BE INSPIRED WITH OUR CHEF'S SEASONAL MENU OF ELEGANT DISHES

At the Millhouse, we prioritise sustainability by using the freshest, home-grown ingredients from Millbrook's onsite biodynamic Kitchen Garden. All other ingredients have been foraged in our edible surrounds and sustainably sourced from local farmers and handpicked suppliers who share our values. Our menu changes each season to feature only freshly harvested ingredients.

This commitment to local and seasonal produce not only ensures the highest quality and flavour in our dishes, but also supports our community and reduces our environmental footprint. Our chefs take pride in crafting each dish to highlight the natural tastes and textures of these ingredients. We invite you to savour the creativity and passion that goes into every dish, knowing that it reflects our dedication to responsible and sustainable practices.

