

LUNCH

SERVING FROM 11AM - 5PM

MAINS



SOUP 22

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

EGGS BENEDICT 25

Potato gratin, sugar snaps, spinach & poached eggs
(*NGP)

Add bacon 8

Add mushroom 6

CAESAR SALAD 31

Bacon, cos, crouton, poached egg & parmesan
(*NGP, *NDP)

Add chicken 8

Add anchovies 5

WAGYU BOLOGNESE 39

Spaghetti, ricotta, extra virgin olive oil & parmesan

TEMPURA BLUE COD & OKONOMIYAKI 38

Okonomiyaki pancake, tempura blue cod, cabbage & spring onion slaw, saffron coconut sauce, Japanese mayo, tonkatsu sauce & dried chilli
(*NDP)

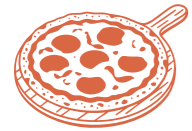
PRAWN POKE BOWL 39

Prawn cutlet, sticky rice, roasted turnip, shaved turnip, charred corn, sugar snap peas, miso & corn purée
(*NGP)

BEEF KOFTA 37

Turkish style beef kofta, poached eggs, citrus yoghurt, onion & slow roasted tomato salad, served with pita bread
(*NDP)

PIZZAS



GARLIC CHEESE 23

Whipped ricotta, pesto & rosemary
(V)

MIDDLE EAST 36

Beef kofta, eggplant, pickled onion, tzatziki sauce & garden rocket

TANDOORI CHICKEN 36

Chicken Tikka, spring onion, spinach, tomato, labneh & cashew

AMERICAN 36

Picante pepperoni, mozzarella & vincotto
(V)

FROM THE GARDEN 34

Spinach sauce, feta, slow roasted tomatoes, capsicum, courgette & citrus aioli
(V)

HALF & HALF PIZZA 38

VEGAN CHEESE 5

GLUTEN FREE BASE 8

BURGERS



THE MILLBROOK PRIME 33

Prime beef patty, caramelised onions, 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



GREEN SALAD 15

Lettuce, cherry tomato, cucumber, yuzu dressing & furikake
(V, VE)

SLENDER STEM & GREEN BEANS 15

Citrus yoghurt & dukkah
(V, VE)

SHOESTRING FRIES 15

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

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.

DINNER

SERVING FROM 5PM - 9PM

MAINS



SOUP 22

Roasted pumpkin & coconut served with artisan sourdough bread
(*NGP, *NDP, VE)

MT COOK SALMON 48

Green beans, vichyssoise sauce, fennel, olive, citrus salad & gnocchi
(*NGP)

LAMB SHANK 55

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

VEGETABLE KORMA 38

Garden vegetables in korma sauce, served with basmati rice & naan bread
(V, *NDP)

TEMPURA BLUE COD & OKONOMIYAKI 38

Okonomiyaki pancake, tempura market fish, cabbage & spring onion slaw, saffron coconut sauce, Japanese mayo, tonkatsu sauce & dried chilli
(*NDP)

WAGYU BOLOGNESE 39

Spaghetti, ricotta, extra virgin olive oil & parmesan

CHICKEN KORMA 42

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

PIZZAS



GARLIC CHEESE 23

Whipped ricotta, pesto & rosemary
(V)

MIDDLE EAST 36

Beef kofta, eggplant, pickled onion, tzatziki sauce & garden rocket

TANDOORI CHICKEN 36

Chicken Tikka, spring onion, spinach, tomato, labneh & cashew

AMERICAN 36

Picante pepperoni, mozzarella & vincotto
(V)

FROM THE GARDEN 34

Spinach sauce, feta, slow roasted tomatoes, capsicum, courgette & citrus aioli
(V)

HALF & HALF PIZZA 38

VEGAN CHEESE 5

GLUTEN FREE BASE 8

BURGERS



THE MILLBROOK PRIME 33

Prime beef patty, caramelised onions, 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



GREEN SALAD 15

Lettuce, cherry tomato, cucumber, yuzu dressing & furikake
(V, VE)

CRISPY POTATOES 15

Twice cooked potatoes & homemade aioli
(V, VE)

SLENDER STEM & GREEN BEANS 15

Citrus yoghurt & dukkah
(V, VE)

GARDEN CARROTS 15

Honey roasted garden carrots & fresh thyme
(V, VE)

SHOESTRING FRIES 15

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

DESSERTS



PANNA COTTA 17

Silky vanilla panna cotta served with kiwi compote, kiwifruit sorbet & pistachio biscotti
(NGP)

APPLE CRUMBLE 17

Port stewed caramelised apple and currant, almond homemade crumb, served with vanilla bean ice cream
(*NGP)

AFFOGATO 10 + LIQUOR

Espresso shot with vanilla bean ice cream
(NGP)

ADD LIQUOR

Kahlua 10

Frangelico 11

Baileys 11

Amaretto 10