

DINNER WITH WINE PAIRING SUGGESTIONS

SERVING FROM 5PM - 9PM

MAINS



PIZZAS



KEY

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

*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)

V: Vegetarian
VE: Vegan

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.

SOUP 22

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

LEMON SOLE 48

Broccolini, vichyssoise sauce, fennel, olive, citrus salad & gnocchi
(*NDP)

Pair with Chard Farm Chardonnay 2024

BEEF CHEEK 48

Parmesan mashed potato, grilled garden courgette, labneh, crispy Calvo Nero & port wine jus (NGP)

Pair with Clearview Merlot 2022

VEGETABLE KORMA 38

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

Pair with Mt. Difficulty Pinot Noir 2023

TEMPURA FISH & OKONOMIYAKI 38

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

CHICKEN KORMA 42

Homemade marinated chicken in korma sauce, served with basmati rice & homemade naan bread

(*NGP)

Pair with Jim Barry The Lodge Hill Shiraz 2021

GARLIC CHEESE 23

Whipped ricotta, pesto & rosemary

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

FROM THE GARDEN 34

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

HALF & HALF PIZZA 38

VEGAN CHEESE 5

GLUTEN FREE BASE 8

Hole in One

CAFE and
RESTAURANT

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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 WITH FRIES & ARTISAN BUN	
SIDES 	GREEN SALAD 15 Lettuce, cherry tomato, cucumber, yuzu dressing & furikake (V, VE)	GARDEN CARROTS 15 Honey roasted garden carrots & fresh thyme (V, *VE)
	CRISPY POTATOES 15 Twice cooked potatoes & homemade aioli (V, *VE)	SHOESTRING FRIES 15 Fine-cut, lightly salted & crisp (V, VE)
DESSERTS 	GRILLED COURGETTE 15 Citrus yoghurt & dukkha (V, *VE)	
	PANNA COTTA 17 Silky vanilla panna cotta served with kiwi compote, kiwifruit sorbet & pistachio biscotti (NGP)	AFFOGATO 10 + LIQUOR Espresso shot with vanilla bean ice cream (NGP)
	CHEESECAKE 17 Deconstructed mixed berry cheesecake with almond crumble & strawberry ice-cream (*NGP)	ADD LIQUOR Kahlua 10 Frangelico 11 Baileys 11 Amaretto 10

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