

## LUNCH WITH WINE PAIRING SUGGESTIONS

SERVING FROM 11AM - 5PM

### MAINS



#### SOUP 22

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

#### EGGS BENEDICT 25

Potato gratin, spinach & poached eggs  
(\*NGP)

Add bacon 8

Add mushroom 6

Pair with Mimosa

#### CAESAR SALAD 31

Bacon, cos, crouton, poached egg & parmesan

(\*NGP, \*NDP)

Add chicken 8

Add anchovies 5

Pair with Gibbston Valley Rosé 2023

#### BEEF KOFTA 37

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

(\*NDP)

Pair with Jim Barry The Lodge Hill Shiraz 2021

#### TEMPURA FISH & OKONOMIYAKI 38

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

(\*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

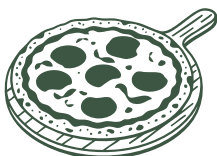
#### PRAWN POKE BOWL 39

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

(\*NGP)

Pair with Gibbston Valley Rosé 2023

### PIZZAS



#### GARLIC CHEESE 23

Whipped ricotta, pesto & rosemary

#### MIDDLE EAST 36

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

#### TANDOORI CHICKEN 36

Tikka chicken, 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

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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)

#### SHOESTRING FRIES 15

Fine-cut, lightly salted & crisp

(V, VE)

#### GRILLED COURGETTE 15

Citrus yoghurt & dukkha

(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.