

## *Bread*

Oven baked ciabatta with either:

Dukkah, balsamic & lemon infused Pukara olive oil; or

Estate made herb & garlic olive oil with local kalamata olives

Toasted parmesan and kalamata vienna with confit of garlic and extra virgin olive oil

7.90

## *Entrée*

Tempura of soft shell crab, Vietnamese style salad, coriander pesto, wasabi aioli

Provençal shellfish crustacean broth, prawn, ginger and lemon grass won ton

Confit duck, orange, fennel, fresh horseradish pinenuts, tarragon salad

Warm Binnorie goat cheese, zucchini flower, roasted baby beetroot, apple,  
black olive vinaigrette

Poached ocean trout in olive oil, roasted tomato, carrots coulis, lemon beurre blanc

19.50

## *Main*

Wild French forest mushroom risotto, hazelnut, grana padano, truffle oil

Crispy skin confit pork belly, seared scallops, celeriac puree, old port glaze

Saikyo miso infused blue eye cod, baby carrots, conga potatoes, asparagus,  
pickle ginger

Twice cooked spatchcock, ratatouille, Jerusalem artichoke mousseline,  
thyme and tomato jus

Grain fed beef fillet, gratin dauphinois, baby spinach, spiced red wine jus

34

## *Sides*

Seasonal vegetables

Chat potatoes with rosemary salt & duck lard

Green apple & toasted walnut baby leaf salad with crumbled fetta dressing

8.50

## *Dessert*

Vanilla bean crème brûlée, red berries and rose petal

Chocolate crème and pineapple texture

Sable breton, passionfruit mousse and raspberry

White chocolate and espresso panna cotta

17

Selection of imported and local cheeses

26

The Mill Restaurant

Please advise if you have specific dietary requirements or allergies as all ingredients may not be listed.  
Please note a minimum two courses are required on Friday & Saturday evenings.