

THE MILLHOUSE

Homemade bread	\$15
+ Lamb prosciutto	\$15
+ Pickle and crudites	\$12
Freshly shucked oyster – beer battered or natural	\$6
Brioche buns	
Braised hare, plum chutney, puffed bulghur, sour cream, chives	\$24
Wagyu short rib carpaccio, cheddar custard, radish, confit garlic, sunflower seeds	\$28
Tempura blue cod, iceberg salad, dill, tomato, harissa mayo, tempura crumbs	\$26
Tomato and buffalo mozzarella, pizza crust, basil, crispy quinoa, roasted chilli oil	\$27
Beetroot and whipped labneh, shelled hazelnuts, rhubarb tea, bay leaf	\$27
Line caught snapper, pan roasted asparagus, vadouven, homemade lardo, parsley sabayon	\$35
Hot smoked Akaroa salmon, tempura avocado, sourdough crisps, sour cream	\$32
Black foot paua, confit garlic, gnocchi, Millbrook sugar snap peas, paua crackling	\$36
Bluff octopus, white polenta, dandelion capers, spring onion, amatriciana sauce	\$30
Herb crusted pork scotch, oyster mushroom, courgette, chimichurri, brown butter bearnaise	\$36
Roasted lamb rump, salsa verde, baby gem lettuce, mint, tomato mole, rosemary jus	\$36
Confit duck leg, Millbrook apricot hoisin, pancakes, cucumber, lime and chilli dipping sauce	\$38
Bostock crispy chicken, green goddess dressing, lemon, giardiniera	\$34
Beer battered blue cod, homemade chips, confit garlic aioli	\$36
Add on	
Sauteed asparagus parmesan brown butter	\$10
Millbrook salad, dressing, last year's preserves	\$9
Homemade chips, confit garlic aioli	\$12
Seasonal harvested tempura vegetables	\$12

