

# Millone's

## SMALL PLATES

SOURDOUGH bread, cultured butter 6  
WAGYU BEEF JERKY house made, spiced GF 10  
SQUID salt & pepper, lemon, tartare sauce 12  
EGGPLANT charred grilled, tomato, piquillo pepper, olive oil & lemon dressing GF 12

OYSTERS freshly opened served  
"NATURAL" shallot dressing, lemon GF 4 each  
"KILPATRICK" smoked bacon, chives GF 5 each  
"MORNAY" 3 cheese sauce 5 each

## ENTRÉE

HEIRLOOM TOMATO salad, buffalo mozzarella, green olives, bitter leaves, white balsamic dressing GF 19  
BEEF CARPACCIO, anchovy mayonnaise, puffed black rice, frisee lettuce, shiso dressing 21  
KING SALMON tartare, radish, cucumber, crispy rice, sorrel GF 22  
KING PRAWN salad, roasted chilli dressing, avocado, coconut, mango, crispy shallot GF 25

## MAIN

CHICKEN organic roasted, fingerling potato, lemon, mint, buttermilk dressing GF 27  
PORK BELLY rare breed, spice crusted, celeriac, mustard, crackling 32  
FISH & CHIPS, beer battered flat head, tartare sauce, rosemary chips, lemon 24  
CHICKEN SCHNITZEL, butter lettuce and avocado salad, rosemary chips, garlic mayonnaise 22

## PASTA & RISOTTO

TAGLIATELLE napolitana, buffalo mozzarella, basil pesto, parmigiano reggiano 21  
RISOTTO acquerello organic, exotic mushrooms, celery, broccolini, goats cheese GF 23

## BURGERS

WAGYU BURGER, smoked bacon, gruyere cheese, tomato, sweet pickles, onion, spicy tomato sauce 21  
BUTTERMILK FRIED CHICKEN burger, lettuce, tomato, onion, sweet pickles, japanese mayonnaise 18

## FROM THE GRILL

served with chips and salad

FILLET grass fed angus, 200g 37  
SCOTCH grass fed angus MBS3+, 300g 39  
STRIPLOIN 170-day grain fed angus MBS3+, 300g 42  
RIBEYE 170-day grain fed angus, 400g 48

SAUCES 4 : Béarnaise GF, Mushroom, Black Pepper, Red Wine Jus

## TO SHARE

RIBEYE grain fed angus, to share 1kg 125  
Served with selection of 2 sides & mushroom sauce

## SEAFOOD

BARRAMUNDI grilled 200g, capsicum salad, salsa verde GF 39  
KING PRAWN (3), seaweed butter, lemon GF 36  
KING SALMON 180g, soba noodle salad, asian dressing 37

## SIDES 8 | CHOICE OF THREE TO SHARE 22

POTATO buttered désirée purée GF  
CHIPS garlic, parmesan and rosemary salt  
MAC & CHEESE three cheese sauce, bacon crumbs  
BROCCOLINI brown butter dressing, toasted almonds GF  
MESCOLIN salad, cucumber, tomato, sesame, chilli dressing

## PIZZA

QUATRO FROMAGGI, classic 4 cheese, mozzarella, pecorino, gorgonzola, ricotta, candied walnut 21  
PROSCIUTTO DI PARMA, bocconcini, cherry tomatoes, rocket, aged balsamic dressing 22  
MARGHERITA tomato, mozzarella, fresh basil, bocconcini, olive oil 19  
PRAWN chilli, mozzarella, cherry tomato, garlic, avocado, lemon 26

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## C O L D B E V E R A G E S

SOFT DRINK peps, diet peps, lemon squash, lemonade, pink lemonade, sunkist, soda water, tonic water, dry ginger ale 5 / 12

JUICE orange, pineapple, apple, lemon, cranberry, coconut water 5 / 15

LEMON LIME BITTERS 5 / 15

SAN PELLEGRINO natural sparkling mineral water 5 / 10

ACQUA PANNA natural still mineral water 5 / 10

ICE TEA lemon, peach, mango 5

MILKSHAKE chocolate GF, strawberry, vanilla, banana, caramel 5

ICED coffee, chocolate, mocha 5

## W H I T E W I N E

HOUSE WHITE millone's semillon sauvignon blanc hunter valley, nsw 6 / 30

SAUVIGNON BLANC

skip jack marlborough, nz 7 / 32

babydoll marlborough, nz 8 / 33

CHARDONNAY the source yarra valley, vic 7 / 32

RIESLING la boheme yarra valley, vic 7 / 32

PINOT GRIGIO la bossa riverina, nsw 8 / 33

MOSCATO

willowglen riverina, nsw 7 / 32

strawberry moscato sparkling main ridge, vic 8 / 33

## R E D W I N E

HOUSE WINE millone's cabernet merlot various regions, sa 6 / 30

CABERNET SAUVIGNON the source coonawarra, sa 7 / 32

SHIRAZ de bortoli regional classic mclaren vale, sa 6 / 30

the source barossa valley, sa 8 / 33

PINOT NOIR the source adelaide hills, sa 8 / 33

MERLOT round two barossa valley, sa 8 / 33

ROSÉ excuse my french france 8 / 33

## S P A R K L I N G W I N E

moet & chandon vintage, france 140

jean pierre cuvée (de bortoli), multiple regions, australia 7 / 26

## C O C K T A I L S

TROPICAL TEQUILA SUNRISE tequila, orange, pineapple & apple juice, raspberry w strawberries 15

COSMOPOLITAN vodka, cointreau & cranberry juice w a squeeze of lime 15

ESPRESSO MARTINI kahlua, grey goose, chocolate liqueur & espresso coffee 18

MOJITO rum, fresh lime wedges, fresh mint & sugar syrup 15

PASSIONFRUIT MOJITO rum, fresh passionfruit fresh lime wedges, fresh mint & sugar syrup 15

CALLIPO chilled limoncello liqueur, vodka blended w lemon sorbet & a dash of lemonade 15

SEXY LEGS vodka, chambord & pomegranate liqueur shaken w muddled strawberries served over crushed ice 15

NEGRONI orange wedge, gin, campari & sweet vermouth 15

## M O C K T A I L S

STRAWBERRY DELIGHT fresh strawberries, raspberry & lemonade blended w strawberry gelato 12

LEMON PUNCH fresh mint, lime & homemade lemon juice 9

COCONUT CRUSH coconut water, sliced strawberries & fresh lime 10

PASSIONFRUIT MOJITO fresh passionfruit fresh lime wedges, fresh mint & sugar syrup 12

## C I D E R

REKORDELIG strawberry lime, apple, wild berry 12

BULMERS 10

## B E E R

LOCAL BEER crown lager, james boags premium, carlton draught, carlton dry, victoria bitter, tooheys extra dry, tooheys new, coopers pale ale 7

LIGHT BEER hahn light, cascade light 7

IMPORTED BEER peroni, stella artois, corona, heineken, asahi 9

LOW CARB hahn super dry, peroni leggera (italy) 7

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## SPIRITS w MIXER

johnny walker red	6.9	crystal head vodka	9.9
johnny walker black	7.9	heavens hell vodka	10.9
johnny walker blue	24.9	hennessy v.s.o.p	9.9
chivas regal	7.9	bundaberg rum	6.9
canadian club	6.9	sailor jerry spiced rum	7.9
jameson irish whiskey	6.9	bacardi rum	6.9
jim beam	6.9	midori	6.9
southern comfort	7.9	chambord	7.9
wild turkey	7.9	campari	6.9
wild turkey honey bourbon	7.9	kahlua	6.9
jack daniels	7.9	cointreau	7.9
gordons gin	6.9	baileys	6.9
bombay sapphire	7.9	malibu	6.9
hendricks gin	9.9	tia maria	6.9
absinthe	7.9	cinzano extra dry	5.9
smirnoff vodka	6.9	butterscotch schnapps	6.9
greygoose vodka	9.9	peach schnapps	6.9
belvedere vodka	9.9	ouzo	6.9

## AFTER DINNER

galliano sambuca vanilla / clear / black	7.9	strega	6.9
frangelico	6.9	grappa	6.9
father grand penfolds tawny port	6.9	st remy brandy v.s.o.p	6.9
limoncello (italy)	8.5	amaro averna	7.9
hennessy v.s.o.p	9.9	wild turkey honey bourbon	7.9
amaretto	6.9		

## HOT BEVERAGES

COFFEE (large add 1)  
flat white, latte, piccolo, macchiato, chai latte, mocha, cappuccino, dirty chai, long black 4.5  
short black 4

HOT CHOCOLATE GF 4.5

ADDITIONAL CHARGE:

lactose free milk, soy milk 0.6

gourmet flavoured coffee: hazelnut, caramel, vanilla 0.6

TEA english breakfast, earl grey, peppermint, camomile, green 3.9

## DESSERTS

GELATO vanilla bean, chocolate, salted caramel, mango, lemon, strawberry GF 4

AFFOGATO vanilla gelato, espresso coffee, frangelico GF 15

CRÈME BRULEE strawberry sorbet GF 13

TIRAMISU biscuits, mascarpone cheese, cocoa, coffee 12

LEMON TART crème fraiche 12

CHOCOLATE & COFFEE CAKE vanilla ice-cream 12

NUTELLA PIZZA strawberries, ricotta, mint (optional GF) 18

CRÊPE gelato, strawberries, belgium chocolate (optional GF) 15