

### Share

charcuterie board - cured meats with a slaw, olives, cheese & crostini	. 24
kiwi cheese board – 3 cheese, green apples, nuts, crackers & honey &	. 14
* cheesy chilli pizza garlic with finely chopped chilli, cheese & sprinkles with parsley	9
* pizza <b>garlic bread</b>	9

## Starter

(GF) panfried kumara, corn & seaweed pattie with a remoulade sauce	. 12
* vege <b>rafts</b> , caramelized onion jam, brie & basil pesto	. 13
crumbed <b>button mushrooms</b> stuffed with cheddar, onion & sundried tomato, with salsa	14
lightly spiced & delicately fried crispy calamari drizzled with a garlic aioli	. 14
(GF) chilli garlic <b>prawns,</b> with chorizo & garlic crostini	. 21
hot crispy chicken with a garlic aioli remoulade sauce	. 14

# Big Boy Burgers

* with cheddar, lettuce, beetroot, bacon, tomato, caramelized onion, pickles & fries	
beef	23
chicken	22
fish	22
vegetarian	21

## Pasta Galore

Select from Carbonara, Arabiatta (v) or Ragu
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#### GF - Gluten Free \* - Can be Made Gluten Free

\* 'If you have any dietary requirements / allergies, please talk to us so that we can let you know of the options we have available. Please note that cross contamination may occur



Mains

soup of the moment – (ask your waiter) served with garlic bread 22
(GF) market fish / fish 'n chips – catch of the day (Waiter to advise) (MP)
(GF) scallopini chicken, crumbed and fried, in a creamy lemon and caper sauce
(GF) slow cooked duck leg cooked in a cinnamon & fig sauce
(GF) 250gms of prime sirloin grilled to your liking, with a red wine mushroom sauce 29
(GF) slow cooked lamb shank, with a red wine gravy
(GF) surf 'n Turf – Duck leg or Sirloin, with Prawns & Squid pan fried in chilli garlic oil 42

All mains served with onion & garlic mashed potatoes & seasonal roasted vegetables

### sides

(GF) bowl of fries, regular, chilli bread served with tomato sauce or aioli
seasonal <b>veg</b>

## Salad

(GF) greens tossed with olives, red onions, capers, cherry tomatoes, cucumber, bell peppers,	garlic
croutons & dressing	. 14
add medium rare sliced steak	. +5
add lightly cured & grilled chicken thigh	+3

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Millwater Bistro & Bar all day pizzas

Frutti di Mare	28
Mixed Seafood, Sliced Onions, Sundried Tomato, Capers, Spinach & Remoulade	
Gamberi al Bacon	. 26
Prawn, smoked Bacon, Tomato & Mozzarella	
Arrosto do Manzo	. 24
Beef mince & Bacon, Peppers, Red Onions drizzled with bbq sauce	
Aglio olio Pollo	. 24
Garlic paste, Roast Chicken, Red Onions, Peppers, Spinach, Mushroom, Chilli Flakes & Aioli	
Peperoni	. 24
Peperoni, Black Olives, Red Onions, Peppers & Chilli Flakes	
Indiano	. 24
Chicken Tikka, Red Onion, Capsicum, sprinkled with Chaat Masala & Coriander	
Quattro Formaggi	. 24
Cheddar, Mozzarella, Gorgonzola & Parmesan	
Proscuitto Cotto	. 25
Proscuitto, Crispy Garlic, Peppers, broken Nuts & crispy Kale	
Alla Carne	. 25
Mixed meats, Onions, Peppers & crispy Garlic slithers	
Verdura	. 24
Spinach, Peppers, Onion, Tomato & roasted Garlic	

All our bases are 12", thin crust & hand rolled. Also available GF add \$3.00 Pizzas are available to **takeaway** @\$19 – Please allow up to 30 minutes before pickup A good chance to drop in for a **beer** or a **glass of wine** while you wait

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The Grand finale' simply indulgent \$14ea

Baked Cheesecake, with a lemon drizzle & caramelised lemon Chateau Villefranche Sauternes

> Apple Tart with a spiked apple sauce drizzle Domaine De la Pigeade

Dark Chocolate Mousse spiked with Havana Dark Rum

Summer Sorbets choose between Zesty Lime or Mixed Berry

**GF Light & fluffy brulee** (ask your waiter for the running flavour) (Ask your waiter for a recommendation)

\* Dessert cheese board – 3 cheese, green apples, nuts, crackers & honey & Calem Tawny



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