

SPARKLING

Yellowglen Pink Sparkling Rosé - 200ml
SOUTH EASTERN AUSTRALIA
Strawberry notes mingle with a citrus lift. Luscious and creamy with a clean finish.

Yellowglen Yellow Brut Cuvée - 200ml
SOUTH EASTERN AUSTRALIA
Lemon sherbet characters abound with a clean refreshing palate.

Morgan's Bay Sparkling Cuvée
SOUTH EASTERN AUSTRALIA
Soft and flavoursome with citrus aromas and a refreshing crisp finish.

Seppelt The Great Entertainer Prosecco
VICTORIA
An approachable, zesty and fresh Prosecco featuring hints of pear and green apple.

WHITE

Wolf Blass Yellow Label Moscato
SOUTH AUSTRALIA
Lifted citrus and musk characters with tropical fruits. Light fresh palate with delicate sweetness.

Cape Schanck by T'Gallant Pinot Grigio
MORNINGTON PENINSULA, VIC
Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.

Upside Down Sauvignon Blanc
SOUTH EASTERN AUSTRALIA
Crisp and clean with plenty of natural acidity, integrated with refreshing passionfruit and citrus fruit flavours.

Squealing Pig Sauvignon Blanc
MARLBOROUGH, NZ
Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.

St Huberts The Stag Chardonnay
VICTORIA
Stone and tropical fruits with a hint of oak provide a soft mouth feel with a vibrant citrus finish.

ROSÉ

St Huberts The Stag Rosé
VICTORIA
Vibrant and fresh, with strawberry and watermelon fruits and a dry, savoury finish.

RED

Squealing Pig Pinot Noir
CENTRAL OTAGO, NZ
Rich and punchy with flavours of juicy blackberry, cherry and subtle spices.

Wolf Blass Private Release Merlot
SOUTH AUSTRALIA
A soft, medium-bodied wine with rich fruit flavours enhanced by hints of oak complexity and a smooth, lingering finish.

Wynns Coonawarra Estate The Gables Cabernet Sauvignon
COONAWARRA, SA
Lingering maraschino cherry and liquorice mesh with subtle cedary oak.

Pepperjack Cabernet Sauvignon
BAROSSA VALLEY, SA
Darkberry fruits with a touch of mint. Palate is rich and flavoursome.

Wynns Coonawarra Estate Shiraz
COONAWARRA, SA
Elegant and silky, with generous mulberry and blackberry notes.

Pepperjack Shiraz
BAROSSA VALLEY, SA
Rich berry fruits, dark chocolate and some oak. Fine tannins, with a soft finish.



DINNER MENU & WINE LIST

STARTERS AND ENTREES

GARLIC BREAD with garlic butter and Italian herbs	9.5
CHEESE GARLIC BREAD with garlic butter and Italian herbs, topped with mozzarella cheese	10.5
PUMPKIN ARANCINI BALLS (5) V, GF pumpkin infused risotto filled with mozzarella and coated with crisp breadcrumbs	13
VEGETARIAN DIM SIMS (4) V with sweet chilli sauce	11
SALT AND PEPPER CALAMARI lightly seasoned in sea salt and cracked black pepper	14
BEER BATTERED CHIPS SMALL LARGE	8 10

STEAK (served with your choice of two sides and sauce)

RIB FILLET 300g (GF option) tender rib fillet, char grilled and cooked to your liking	40
RUMP 250g (GF option) succulent rump steak, char grilled and cooked to your liking	25
CRUMBED STEAK lightly crumbed steak, deep fried, served with your choice of gravy	20
ADDITIONAL TOPPERS EGGS (2) BACON (2) CREAMY GARLIC PRAWNS (4) ONION RINGS	4 5 10 5

SAUCES

PEPPER, MUSHROOM, DIANE, CREAMY GARLIC, TRADITIONAL GRAVY ADDITIONAL SAUCE	2.5
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CHICKEN (served with your choice of two sides)

ALL OUR CHICKEN IS HOUSE CRUMBED FRESH DAILY	
MILL INN RANCH schnitzel topped with smokey bbq sauce, bacon and melted mozzarella	29
GUACAMOLE PARMY schnitzel topped with guacamole, ham and melted mozzarella	28
TRADITIONAL schnitzel topped with napoli sauce, ham and melted mozzarella	27
CHICKEN SCHNITZEL full breast crumbed in house served with your choice of sauce	25

FISH

ATLANTIC SALMON (GF option) oven baked Atlantic salmon drizzled with hollandaise sauce, served with your serve of sides	30.5
BEER BATTERED BARRAMUNDI OR GRILLED BARRAMUNDI (GF option) served with a wedge of lemon and tartare sauce	25 23.5
SEAFOOD BASKET an old-time favourite with a selection of seafood served with tartare sauce and a wedge of lemon	26

PUB FAVOURITES

BEEF RISSOLES Angel Bay beef rissoles served with salad or vegetables and chips with a side of gravy	19
CHICKEN WELLINGTON chicken wrapped in pastry, filled with bacon, mushroom and a creamy sauce	18
LAMB SHANK AND MASH red wine and garlic infused lamb shank on a bed of mash	23
CRISPY BATTERED FLATHEAD served with a wedge of lemon and tartare sauce	18
GARDEN SALAD (V) served with roasted garlic aioli ADD CRISPY CHICKEN ADD GRILLED CHICKEN (GF)	13 10 8
VEGETABLE GOURMET SCROLL (V) Oven roasted pumpkin, sweet potato, eggplant, capsicum, zucchini combined with fetta and ricotta cheese	19

PIZZA

VEGETARIAN (V) napoli base, capsicum, onion, mushroom, olives topped with cheese	19
SUPREME napoli base with ham, pepperoni, ground beef, onion, capsicum, mushroom, pineapple, olives and cheese	20.5
BBQ CHICKEN AND BACON bbq sauce base with chicken, bacon, onion, and cheese	20.5
MEATLOVERS bbq sauce base with ham, salami, pepperoni, ground beef, chicken, bacon and cheese	21
HAWAIIAN napoli base with ham, pineapple and cheese	20
SIGNATURE PIZZA bbq sauce base, chicken, bacon, onion, jalapenos, hollandaise drizzle	22.5

KIDS MEALS

CHICKEN NUGGETS AND CHIPS	10.5
PIZZA AND CHIPS	10.5
FISH AND CHIPS	10.5
STEAK AND CHIPS	10.5
CHEESEBURGER AND CHIPS	10.5

DESSERT

ASK OUR FRIENDLY STAFF TO SEE TONIGHT’S DESSERT MENU

KIDS ICE-CREAM AND TOPPING	8
PLEASE NOTE – ADD \$1 FOR TAKEAWAY PER CONTAINER	