

DINNER @ MILFORD

FIRST COURSE

Bread & Dips	\$14.50
Charred Bread Selection, Homemade Dips, EVOO	
Antipasto	\$39
Bread Selection, Homemade Dips, EVOO, Select Cheese Trio & Cured Meat, Pickles, Crackers, Bits & Bobs	
Skillet Prawns	\$21
Sizzling King Prawns, Garlic Butter, Charred Sourdough, Parsley & Lemon	
Calamari	\$18.50
Five Spiced Deep Fried, Salad, Roasted Garlic Aioli, Lemon	
Steamed Bao Bun	\$18
Panko Chicken & Sriracha Slaw (OR) Charsiu Pork, Pickled Cucumber, Pickled Red Onion	
Black Sesame Green Lip Mussels	\$18
Charred Bread, Leek, Chorizo, Garlic, Chilli, Cider Cream	
Milford Famous Seafood Chowder	\$16.50
Regional seafood, cream, fresh herbs, with toasted ciabatta	

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MAIN COURSE

Eggplant Parmigiana, Napoli Sauce, Boconncini, Parmesan,
Basil with Focaccia \$25

Market Fish, Cauliflower Puree, Smoked Agria & Mussel Croquettes,
Truffle Aioli,
Fennel & Orange Salad Roasted \$36

Pouisson:
Lemon & Herb Baby Chicken, Grilled Courgette & Blistered Cherry Tomato Salad Sauce
Romesco \$37

Lamb Backstrap, Baba Ganoush, Smoked Beetroot & Honey Glazed Carrots,
Sumac, Mint Jus \$42

Eye Fillet of Beef served with Smoked Agria Mash, choice of sauce
Creamed Forest Mushroom.... OR.... Green Peppercorn Brandy \$39

Low n Slow Braised Pork Belly, Saffron Kumara Mash, Roasted Onion,
Boysenberry Jus Pasta \$35

Pasta Putanesca Ai Frutti Di Mare \$32

Pasta Alfredo D i Pollo E Funghi \$26

sides

Olives	\$9	Green Salad	\$10
Smoked Smashed Potato	\$10	Seasonal Vegetable	\$10