

MILL PRIVEE

Choice menu for this evening

Sous Vide Calamari Salad Chorizo Citrus Segments, Organic Greens, Charcoal Cream or
House Tomato Salad Goat Cheese Mousse, Bacon Crisp, Maple Vinaigrette, Toasted Pistachios or
Soup Du Jour

■ BBQ Lobster Tail With Peanut Glaze Citrus & Vodka Risotto, Burnt Seasonal Vegetables, Chilli Oil or

Grilled Beef Tenderloin Truffle Infused Sweet Potato Cake, Beetroot Puree, Demi Glaze or

Crispy Pumpkin Ravioli Stilton Cream, Toasted Pine Nuts Compressed Spinach Leaves, Pickled Curried Raisins

■ Deconstructed Coconut Key Lime Pie

or

Homemade Sorbet

or

Homemade Ice Cream