

# THE MILL KITCHEN



## SHARE & GRAZE

Our share plates are generously portioned - ideal for two to share, or to enjoy individually

### 'Milltong' – House-made Biltong - \$15 Per 100g

Made right here using whatever great local meat we can get our hands on, our 'Milltong' is simple and seriously moreish. Air-dried, nicely seasoned, and full of flavour - the kind of thing you order "just a little of" and then wish you'd doubled it. Perfect with a whisky...

### Marinated Olives & Grilled Chorizo - 18

charred lemon (GF, DF)

Perfect with: *Mill Pond Citrus Gin* - 15

Grapefruit and mandarin cut through the richness and lift the smoke

### House-Made Chicken Liver Parfait - 24

house chutney, sourdough (GFO)

Perfect with: *Clyde Mill Apera Cask (N1152)* - 15

Silky, rich and slightly sweet - it mirrors & balances the parfait beautifully

### The Clyde Mill Selection Board (2 people) - 68

A generous spread of Italian-style cured meats and Tasmanian cheeses, with olives, house relish, lavosh, sourdough and whisky-poached fruits

Extra Bread - 4pp if ordering for more than 2 persons...

Perfect with: *Clyde Mill Tawny Cask (N1979)* - 12

soft, fruit-driven and perfectly suited to the board

### House-Made Dukkah & Sourdough - 18

toasted nuts, seeds, spices, olive oil (V, VEA, CN, Sesame Seeds)

Perfect with: *Clyde Mill Tawny Cask (N1979)* - 15

Light, fruity and soft - lets the spice and roast do the talking

### Pan-fried Local Venison Loin - 31

mash, blueberry & whisky jus (GF)

Perfect with: *Clyde Mill Tawny Cask (N1982)* - 19

Rich, warming and slightly sweet - built for game and berries

### Local Tomato & Goat's Curd Bruschetta - 21

Pedro Ximénez dressing (V)

Perfect with: *Mill Pond Dry Gin* - 15

Bright, clean and herbaceous - cuts through the sweetness and cream

### Fries - 11

with aioli or tomato sauce

Perfect with: *Clyde Mill Bourbon Cask (N1419)* - 19

Salt, crunch, bourbon - say no more!

### Whole Baked Coal River Brie (2 people) - 42

cranberries, hazelnuts, Tasmanian honey, sourdough, lavosh (V, CN)

Extra Bread - 4pp if ordering for more than 2 persons...

Perfect with: *Clyde Mill Tawny Cask (N1982)* - 19

Caramel warmth and dried fruit wrap around the cheese

### 'Cheese & Meat' - 26

Chef's Selection of Cheese, venison & gin salami, pickled jalapeño onions, sourdough (GFO)

Extra Bread - 4pp if ordering for more than 2 persons...

Perfect with: *Clyde Mill Bourbon Cask (N1419)* - 19

Soft vanilla and oak smooth out the spice and salt

## LARGER PLATES

### House Smoked Chicken & Bacon Fettuccine - 32

distillery herb cream sauce

Perfect with: *Clyde Mill Bourbon Cask (N1419)* - 19

Vanilla, gentle spice and sweetness balance the smoke and richness

### 24hr Braised Nant Farm Lamb & House-Made Gnocchi - 34

Bothwell lamb, slow braised, finished with parmesan

Perfect with: *Clyde Mill Tawny Cask (N1982)* - 19

Deep caramel, dried fruit and oak - exactly what slow-cooked lamb needs

## SWEET PLATES

### Spiced Treacle & Whisky Tart - 15

with mascarpone & crème anglaise

Perfect with: a neat pour of *Clyde Mill Tawny Cask (1979)* - 12 caramel, spice and oak that mirror the treacle depth

### The Clyde Mill Cheese Plate - 29

2 Tasmanian cheeses with accompaniments

Perfect with: a glass of Tokay or Muscat - honeyed sweetness balancing salt and cream

### Annie's Chocolate & Hazelnut Cake - 15

with whipped cream

Perfect with: *Muscat, Tokay or White Port* - rich, nutty and bold enough for chocolate

### Coffee & Cask - 16

Clyde Mill Whisky • Coffee • Sugar • Cream

Discover our Clyde Mill Single Malt Whisky and Gin Tasting Flights

At Clyde Mill, we take care to provide safe, delicious food, but our kitchen does handle common allergens. Please let our staff know of allergies/intolerances before ordering.

V = Vegetarian | Ve = Vegan | DF = Dairy Free | GF = Gluten Free GFA = GF Available | CN = Contains Nuts

TASMANIAN SPIRIT REVITALISED  
NANT LANE, BOTHWELL