

HOT DRINKS

COFFEE × ST. ALi	REG	LG
ESPRESSO	4.0/	5.0/
LONG BLACK	4.5/	5.5/
FLAT WHITE	5.0/	5.5/
CAPPUCCINO	5.0/	5.5/
LATTE	5.0/	6.0/
MOCHA ^{ESPRESSO}	5.5/	
EXTRA SHOT	.5/	
ALL COFFEE MADE WITH CHOICE OF FULL OR SKIMMED MILK. ALTERNATIVE MILK OPTIONS AVAILABLE FROM MILK LAB: Almond, Lactose Free, Oat or Soy		
	.50 SUPPLIMENT	

TEA

GREEN	5.0/
PEPPERMINT	5.0/
LEMON + GINGER	5.0/
ENGLISH BREAKFAST	5.5/
EARL GREY	5.5/

CHAI + MATCHA

CHAI LATTE	4.5/
PRANA STICKY CHAI	5.5/
MATCHA	6.0/

HOT CHOCOLATE

BELGIAN HOT CHOCOLATE	REG	LG
WHISKY HOT CHOCOLATE	6.0/	6.5/12.0/

HOT TODDY

COROWA WHISKY, HONEY, LEMON + CLOVE	8.0/
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COLD/SOFT DRINKS

S. PELLEGRINO SPARKLING MINERAL WATER 250ML	3.5/
COKE, SOLO + SPRITE 375mL	4.0/
STRANGELOVE SODA 180ML: DRY GINGER ALE, 8 BALL TONIC	4.0/
FEVER TREE DISTILLERS COLA 200mL	4.5/
NOAH'S JUICES: ASSORTED FLAVOURS	5.0/
STRANGELOVE SODA 300M L: YUZU, LIME, JALAPENO	5.5/
LAST ST BEECHWORTH ISABELLA'S CLASSIC SODA Raspberry, Creamy Soda, Portello	5.5/
S. PELLEGRINO SPARKLING MINERAL WATER 500ML	6.0/
MILKSHAKE Chocolate, coffee, vanilla, strawberry, caramel, lime, banana	6.5/
SPIDERS: ASSORTED FLAVOURS	6.5/
ICED CHOCOLATE, ICED COFFEE, ICED CHAI, ICED MATCHA	6.5/
	ADD CREAM .5/
COLD BREW x ST. ALi	8.0/
SMOOTHIE OF THE DAY: SEE BLACKBOARD	9.0/
STRANGELOVE SODA 540ML: SPICED PINAPPLE	9.0/

BEERS

BRIDGE ROAD BREWERS

FREE TIME (ALCOHOL FREE)	7.0/
BEECHWORTH PALE ALE	8.0/
BEECHY XPA	9.0/
LITTLE HAZY	9.0/
GINGER BEER	9.0/

OTHER BEERS + CIDER

GREAT NORTHERN SUPERCRISP	6.0/
CARLTON DRY	6.0/
SOMERSBY APPLE CIDER	7.0/
CORONA	8.0/
NAUGHTY BIRD APPLE WHISKY CIDER	8.0/
COLONIAL BREWING CO. BERTIE APPLE CIDER	8.5/

WINE

SPARKLING

HOUSE SPARKLING	GLASS 10.0/	
COFIELD PROSECCO	GLASS 12.0/	BOTTLE 38.0/

WHITE

HOUSE WHITE	GLASS 10.0/	BOTTLE 35.0/
JAMES & CO. PINOT GRIGIO	GLASS 12.0/	BOTTLE 38.0/
CAMPBELLS CHARDONNAY	GLASS 14.0/	BOTTLE 40.0/

MOSCATO

COFIELD MOSCATO	GLASS 10.0/	BOTTLE 35.0/
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ROSE

SCION ROSE	GLASS 14.0/	BOTTLE 40.0/
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RED

HOUSE RED	GLASS 10.0/	BOTTLE 35.0/
ALL SAINTS SANGIOVESE CABERNET	GLASS 12.0/	BOTTLE 38.0/
CAMPBELLS BOBBIE BURNS SHIRAZ	GLASS 14.0/	BOTTLE 40.0/
SCION DURIF		BOTTLE 50.0/

WHISKY

COROWA CHARACTERS 46% Barrosa Valley red wine casks	10.0/	CHOOSE FROM OUR CORE RANGE OR ASK STAFF FOR OUR LATEST SPECIAL RELEASES.
THE BEN BUCKLER 40% Ex Tawny + Bourbon casks	10.0/	
BARREL HOUSE XB 46% American oak ex bourbon casks	12.0/	
PRIVATE NOTES 46% Apera (Australian Sherry) casks	14.0/	THREE 10.0/
MAD DOG MORGAN 46% Rutherglen Muscat casks	14.0/	SIX 20.0/
BOSQUE VERDE 46% Tawny (Australian Port) casks	14.0/	Includes one special release
PEATED BARREL HOUSE XB 46% Ex bourbon casks & peated malt	15.0/	

MENUCOROWA DISTILLING CO.

MADE HERE. BY US.

BREAKFAST

SERVED 9-11:15

SOURDOUGH FRUIT TOAST D/F

House made sourdough fruit toast, french butter + CDC whisky marmalade. 9.5/

EGG + BACON ROLL

Milk bun, double bacon, fried egg, cheese + BBQ sauce. 13.0/

WARRINA EGGS G/F D/F

2 Warrina free range eggs on buttery toasted house made sourdough. 14.0/

BREAKFAST BLT

Milk bun, double bacon, lettuce, tomato + bloody mary mayo. 14.0/

HOUSE WAFFLES

Fried chicken, local bacon, whisky maple + pickles. 17.5/
Belgium chocolate, vanilla ice cream + freckle crumbs. 22.5/

EGGS BENEDICT G/F

2 Warrina free range eggs, house made english muffins, local bacon + hollandaise sauce. 18.0/
WITH HOUSE SMOKED SALMON (A) 20.0/

MORROCAN EGGS

Moroccan style eggs, labneh, Aleppo spiced tomato + house-made sourdough. 18.5/
ADD CHORIZO 25.0/

WARRINA EGGS + BACON G/F D/F

2 Warrina free range eggs, local bacon, toasted buttery house made sourdough + CDC relish. 19.0/

HIPSTER G/F D/F VEGAN

Toasted house made sourdough, Japanese marinated avocado, miso nori butter + furikake. 19.5/

CORN & HALOUMI FRITTER G/F VEGO

Corn + haloumi fritter, avocado, pickled red onion, herby rocket salad + poached egg. 21.0/

BIG BREAKFAST G/F D/F

2 Warrina free range eggs, local bacon, mushrooms, tomato, sausage, hash brown, pit beans + CDC relish. 30.0/

ADD ONS

Roast Tomato	2.5/	Roast Mushrooms	3.5/
Hollandaise	2.5/	Sausage	4.0/
CDC Relish	2.5/	Gluten Free Bread	4.0/
BBQ Sauce	2.5/	1x Bacon / 2x Bacon	5.0/ 9.0/
1x Egg / 2x Egg	2.5/ 5.0/	Chorizo	6.5/
Hash Brown	3.0/	Halloumi	6.5/
Avocado	3.0/	Pit Beans	6.5/
Extra Toast	3.0/	House Smoked Samon (A)	7.5/

LUNCH

SERVED 11:30-2:30

VIETNAMESE BANH MI

Vietnamese baquette, pate, roasted pork belly, pickled vegetables, coriander + kewpie mayo. 18.5/
ADD SMALL FRIES 22.0/

WAGYU MEATBALL SUB

Crunchy roll filled with wagu meatballs in smokey tomato sauce, scamorza cheese, pickled onion + herbs. 18.5/
ADD SMALL FRIES 22.0/

BURGERS

THE MILL CHEESEBURGER

Our own beef patty, American cheese, onion, pickles, lettuce, Fancy Hanks coffee bbq sauce + burger sauce in a milk bun. 19.0/

NASHVILLE FRIED CHICKEN BURGER

Our house special (12 secret herbs + spices) Nashville chicken, bacon, jalapeno cheese whisky pineapple jam + lettuce in a milk bun. 20.0/
ADD HOUSE PICKLED JALAPENOS 2.5/
ADD SMALL FRIES 3.5/
ADD EXTRA PATTY/CHICKEN + CHEESE 6.5/

TACOS

MEXICAN PULLED CHICKEN TACOS (G/F D/F)

La tortalleria white corn tortillas, spiced pulled chicken, corn salsa, corinder lime crema + pickled red onion. 20.5/

CRISPY CHILLI & LIME CRAB TACOS (G/F D/F)

La tortalleria white corn tortillas, chilli lime dusted soft shell crab (I), fermented chilli slaw + sriracha mayo. 21.0/

LOADED JACKET POTATO

BEANS: Slow cooked beans, vegan mozzarella, slaw. G/F D/F VEGAN 20.5/
BEEF: Slow cooked chilli beef + beans, slaw, sour cream + chipotle mayo. 21.5/

RIGATONI MATRICIANA

Rigatoni, bacon, onion in richt tomato sauce, parmesan + gremolata. 21.0/

JAPENESE CHICKEN BAO BUNS

Build your own buns with fried Japanese chicken, house kimchi, pickled cucumber, crispy onions + siracha mayo. 21.0/

BALINESE CRISPY CALAMARI G/F D/F

Balinese crispy fried squid (I), fresh cucumber salad, steamed rice, prawn crackers + sambal mateh. 23.5/

SRI LANKAN PUMPKIN CURRY G/F D/F VEGAN

Fragrant pumpkin curry, spiced rice, devilled cashews + pappadum. 25.0/

SLOW COOKED SMOKED BRISKET

Our slow cooked smoked brisket, whisky scented broth, onion rings, fried eggs, fancy hanks coffee BBQ sauce + chipotle mayo. 26.5/

SPECIALS

Please see our blackboard about our daily specials + small bites menu.

(A) AUSTRALIAN FOOD, (I) IMPORTED SEAFOOD, (M), MIXED ORIGIN SEAFOOD
PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS WHEN ORDERING.

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS

KIDS

UNDER 12 YRS

KIDS BREAKFASTS

	G/F	D/F
1 Warrina free range egg, local bacon and house made sourdough.		9.0/
Half waffle, vanilla ice cream, belgium chocolate + freckle crumbs.		9.5/

KIDS LUNCHES

Cheese OR Cheese + ham toastie with fries.	7.5/	ADD TOMATO	8.5/
Nachos, cheese, sour cream + salsa.	G/F		8.5/
Chicken nuggets, fries + tomato sauce.			9.5/
Fish fingers, fries + tartare sauce.			9.5/

KIDS DRINKS

Babychino	1.5/
Kids Milkshake: Chocolate, Vanilla, Strawberry, Caramel, Lime, Banana	3.5/
Kids hot chocolate	4.5/

MORE SOFT DRINKS OVER THE PAGE

SIDES

Fries	SML 3.5/	MED 6.5/	LRG 9.5/
Onion Rings	SML 4.5/		LRG 9.5/
Charred house made sourdough with olive oil + barrel aged balsamic.			8.5/

SWEETS

CAKES

Please ask staff for our variety of cakes + slices.

TOPOLINO ICE CREAM

Please ask staff for our variety of flavours 6.0/

WHISKY AFFOGATO

Vanilla ice cream, Corowa Whisky + espresso. 16.0/

CHEESE BOARD

Enjoy a selection of cheese, crackers, seasonal fruit, quince + chocolate. Available all day. FROM 25.0/

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ALL THINGS COROWA DISTILLING CO.

