



NINE

MILL ST

CONCEPT

'TAPAS' IS THE SPANISH WORD FOR SMALL PLATES, AND OUR DISHES ARE DESIGNED AS JUST THAT. THEY ARE MEANT FOR SHARING AND GRAZING AND HAVE BEEN CREATED TO COMPLEMENT EACH OTHER, WITH AN EMPHASIS ON TRYING NEW THINGS. WE RECOMMEND 2-3 DISHES PER PERSON, OR WHY NOT LET YOUR SERVER RECOMMEND THEIR FAVOURITES. OUR MENU ISN'T DESIGNED TO BE EATEN AS A TRADITIONAL MEAL, WITH STARTERS, MAINS AND DESSERTS, SO YOUR DISHES WILL ARRIVE AS AND WHEN THEY ARE READY.

WHILST YOU WAIT

BREAD AND BUTTER BOARD (gfo, v) **8**
WHIPPED BUTTER, STICKY ONION MARMALADE, ROQUITO PEPPERS, WARM MIXED KAISER ROLLS, TRUFFLE OIL, CHIVES

BREAD BOARD (dfo, v, vg) **6**
FRESHLY BAKED MIXED KAISER ROLLS, OLIVE OIL AND BALSAMIC REDUCTION, TOMATO GAZPACHO DIP

HIRRATA BUNS AND PEANUT SAUCE (gfo, v) **6.6**
DEEP FRIED HIRRATA BUNS, WITH SWEET AND SPICY GOCHUGANG PEANUT SAUCE

LIGHT BITES

PRAWN AND PORK GYOZA **8**
WITH CORIANDER, SPRING ONION, GINGER, SESAME OIL, MIRIN, AND SOY DIP

THAI STYLE CRISPY SQUID (gf, df) **8**
LIGHTLY DUSTED CALAMARI, CAJUN SEASONING, GARLIC AIOLI

SAKU TUNA SASHIMI (gfo, dfo) **17.5**
FRESH CUT SAKU TUNA, WASABI, SOY AND PICKLED GINGER

KING PRAWN DOUGHNUTS **8**
GINGER, SOY AND PLUM SAUCE

KAKI FURAI OYSTER (gf, df) **9.5**
DEEP FRIED IN JAPANESE BREADCRUMBS WITH TARTAR SAUCE

BAKED CAMEMBERT (gfo, v) **9**
WITH BLUE CHEESE, TOASTED WALNUTS, HONEY, HERBED CROUTES

MIXED YAKATORI TASTER (gf, df) **13.5**
SIRLOIN, SESAME CHICKEN, SALMON, PRAWNS, BELLY PORK IN TARE MARINADE

CURED SALMON CEVICHE (gf, df) **12.5**
WITH LIME JUICE, ONIONS, CHILLI, CORIANDER, MIRIN, SOY AND DILL OIL

GRILLED HALLOUMI (gf, vo) **8.5**
WITH BASIL PESTO, PARMA HAM, TOASTED PINE NUTS, ROSEMARY OIL

CRISPY JAPANESE CHICKEN KAARAGE (gf, df) **10.5**
GINGER, GARLIC, CHILLI, SPRING ONION, SAKE WITH JAPANESE KEWPIE MAYO

CHILLED JAPANESE SEAWEED SALAD (gf, df, v) **6.5**
WAKAME, CUCUMBER, CARROTS, SESAME SEEDS, CRISPY ONIONS, SPRING ONION

PADRON PEPPERS (gf, dfo, v) **7.5**
SEA SALT, BALSAMIC GLAZE AND CRUMBED FETA

LAND

CHORIZO SAUSAGE (gf, dfo) **7.5**
OLIVE OIL, GOLDEN RAISINS, PAPRIKA, PINE NUTS, HALLOUMI CROUTONS, PARSLEY

TRIPLE COOKED ASIAN PORK BELLY (gf, df) **10.5**
STICKY AND SPICY ASIAN SAUCE, STEAMED PAK CHOI AND SESAME SEEDS

JERK CHICKEN CURRY (gf, dfo) **11.5**
JERK SAUCE, PEAS, SILVER ONIONS, ROQUITO PEPPERS, TOASTED ALMONDS

FRENCH TRIM LAMB (gf, dfo) **18.5**
WITH CUCUMBER MINT RAITA, CRUSHED CHILLI FLAKES AND PISTACHIOS

SEARED DUCK BREAST (gf, df) **16**
GEM LETTUCE PARCELS, RICE NOODLES, STICKY PLUM SAUCE, RADISH, SESAME

SEA

TIGER PRAWNS (gf) **12.5**
IN THAI INFUSED CREAM, FRESH FIGS, BASIL LEAVES AND PEAS

DEEP FRIED SOFT SHELL CRAB (gf, dfo) **10.5**
WITH SUN BLUSH TOMATO, LEMON CAPER BUTTER SAUCE

KING SCALLOPS (gf, dfo) **16.5**
PEA PUREE, CRISPY PARMA HAM, EDAMAME, BEURRE NOISETTE

GREEN LIP MUSSELS (gf, df) **10.5**
WITH WHITE WINE, TOMATO ARRABBIATA, FRESH PARSLEY AND LEMON

BAKED SKREI COD (dfo, gfo) **11.5**
TOMATO, BASIL, SHALLOTS, PARMESAN AND HERBED GREMOLATA BREADCRUMBS

SOIL

PATATAS BRAVAS (gf, dfo, v) **6.5**
FRIED NEW POTATOES, TOMATO GAZPACHO, PARMESAN, PARSLEY

GREENS STIR FRY (gf, dfo, v) **6.5**
TENDERSTEM BROCCOLI, PAK CHOI, PEAS, EDAMAME, SOY, CHILLI AND BUTTER

SWEETCORN OF SUCCOTASH (gf, df, v, vg) **8**
KIDNEY BEANS, EDAMAME, GARLIC, PAPRIKA, ROQUITO PEPPERS, MAPLE SYRUP

UDON AND EGG NOODLES (df, v) **8.5**
UDON NOODLES, MIXED VEGETABLES, CRISPY ONIONS, PARSLEY, SESAME

TENDERSTEM BROCCOLI (gf, dfo, vo) **7.5**
WITH BACON AND FINISHED WITH GRATED PARMESAN

TO SHARE

9 MILL ST GRAZING BOARD (gfo) **50**
BAKED CAMEMBERT WITH BLUE CHEESE AND HONEY, STICKY MINI CHORIZO, MINI PORK BELLY BITES, GRILLED CAJUN CHICKEN, MINI LAMB KOFTA, PARMA HAM AND SALAMI, OLIVES, BAKED CROUTES AND BREAD

JAPANESE ITAME GRAZING BOARD (gfo, dfo) **60**
SALMON SASHIMI, SAKU TUNA SASHIMI, PORK AND PRAWN GYOZA, WAKAME SEAWEED SALAD, PICKLED GINGER, KAARAGE CHICKEN, CRISPY SOFT SHELL CRAB WITH KEWPIE MAYO

STEAMED BAO BUNS SET **24**
STEAMED BAO BUNS BASKET WITH CHUKA, WAKAME SALAD, ORIENTAL PRESSED PORK BELLY, SESAME SEEDS AND PICKLED GINGER

FROM THE GRILL

SIRLOIN STEAK (gf, dfo) **28**
14 OZ, 30 DAY AGED AND GRASS FED SIRLOIN. A VERY POPULAR CUT, TENDER AND WELL MARBLED WITH FAT. RECOMMENDED SERVED MEDIUM.

RIBEYE STEAK (gf, dfo) **32**
14 OZ, 30 DAY AGED AND GRASS FED RIBEYE. JUICY AND WELL FLAVOURED, GENEROUS MARBLING. RECOMMENDED SERVED MEDIUM RARE TO MEDIUM.

FILET OF BEEF TATAKI (gf, df) **40**
10 OZ FILLET STEAK, LIGHTLY SEARED AND MARINATED IN A JAPANESE STYLE. ACCOMPANIED WITH A SOY, MIRIN AND SESAME EMULSION. RECOMMENDED SERVED RARE TO MEDIUM RARE.

MIX KOFTA VARIETY (gf, dfo) **22.5**
COMBINATION OF PORK KOFTA, LAMB KOFTA AND CHICKEN KOFTA ACCOMPANIED WITH CURRIED YOGHURT AND MINT RAITA.

LAMB NOISETTE (gf, dfo) **50**
ROLLED AND DEBONED SADDLE OF LAMB TAKEN FROM THE LOIN. VERY TENDER AND JUICY, ACCOMPANIED WITH MINT JUS. RECOMMENDED SERVED MEDIUM.

MIX LOBSTER AND PRAWN TAILS (gf) **55**
GRILLED ROCK LOBSTER TAIL AND BUTTERFLY PRAWNS, IN A GARLIC BUTTER AND PARSLEY DRESSING, SERVED WITH A LEMON WEDGE.

ACCOMPANIMENTS

MILL STREET RICE (gf, df) **5**

PEPPERCORN SAUCE (gf) **4.5**

BLUE CHEESE SAUCE (gf) **5**

EDAMAME PODS (gf, df, v, vg) **5.5**

MILL STREET FRIES (gf, dfo) **4.5**
CHOOSE FROM SEASONED FRIES WITH ROSEMARY OR TRUFFLE OIL & PARMESAN FRIES

8.5
Please make your server aware of any allergies or dietary requirements, so they can alert the kitchen before your food has started to be prepared.
df (Dairy Free) | dfo (Dairy Free Option Available) | v (Vegetarian) | vo (Vegetarian Option Available | vg (Vegan) | gf (Gluten Free) | gfo (Gluten Free Option Available)

Please note, whilst every care is taken, all of our dishes may contain traces of nuts unless we are aware of an allergy. Please advise your server if you require a nut free dish, all our dishes can be prepared nut free.