

Mills Bay®

MUSSELS

Creamy Mussel Chowder

Filled with mussels and fresh fish & served w/ fresh crusty bread **\$19.5**

Classic Steamed Mussels GF DF

In a white wine & garlic broth served w/ parsley, lemon & crusty bread **\$18.5**

Mussel Fritter Stack

w/ bacon, roquette & crusty bread
\$13.5

Smoked Mussel Salad GF

w/ cranky goat cheese, roquette, crispy capers and balsamic vinaigrette **\$16.5**

Dutch Mussel Croquette

Served in a warm bread roll w/ mustard **\$7.5**

TAKEAWAY OPTIONS AVAILABLE

Raw Shucked Mussels

Served on the half shell w / vermouth & shallot mignonette and fresh lemon GF/DF

3 mussels \$10 ~ 6 mussels \$18

Freshly shucked & served by the half dozen

Garlic Butter Mussels

grilled on the half shell w/ panko breadcrumbs **\$13.5**

Beer Battered Mussels

served w/ homemade tartare sauce & lemon **\$12.5**

Crumbed Mussels

w/ a crunchy crumb served w/ homemade tartare sauce & lemon **\$12.5**

Mixed Mussel Tasting Platter

A selection of grilled, crumbed, smoked, bacon wrapped & beer battered mussels served w/ handmade sauces & crusty bread

\$38

Beer Battered Fish DF

w/ shoestring fries & homemade tartare sauce

\$19.5

Fish Burger

Served in a ciabatta bun

w/ pickles & homemade tartare sauce **\$18.5**

SIDES

Crispy Shoestring Fries DF

w/ homemade lemon aioli

GF DF **\$6.5**

Green salad GF

w/ crispy capers, roquette & parmesan cheese **\$7.5**

Fresh crusty bread

w/ butter **\$5**