

The background image shows the interior of The Mill House, a restaurant with a rustic, industrial aesthetic. The walls are made of rough, exposed brick and stone. The ceiling features a series of wooden beams and is decorated with string lights and small, triangular bunting flags. Large, dark pendant lights hang from the ceiling, casting a warm glow. In the foreground, several groups of people are seated at dark wooden tables, engaged in conversation and dining. The overall atmosphere is cozy and intimate.

THE MILL HOUSE

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GET TOGETHER COME UNDONE.

Occupying the basement level of the 1851 Tomasetti Building on Melbourne's effervescent Flinders Lane, The Mill House is Melbourne's inner city hideout for you to gather your crew, get together and come undone.

With an underground speakeasy vibe designed by award winning H&E Architects, The Mill House is the place to have your party and your after party.

Mixing it up on the decks well into the night you'll find Melbourne's top DJ's including Jamie Vale and DJ Benny Cam, setting the mood to unravel your spirits. While the movers take to the dance floor, masters of the craft shake it up behind the bar serving an extensive range of cocktails and handcrafted drinks including a uniquely curated selection of gin's, spotlighted at their regular Thursday Gin Club.

The Mill House are experts in catering for functions, from the small and intimate to the lavish and exclusive with a delicious food offering designed by Peruvian Head Chef Agustin Ortega, who creates your personalized culinary experience.



THE MILL HOUSE.

Descend into The Mill House and enter a labyrinth of possibilities to create a bespoke event for you to get together and come undone. The elegant basement bar with plush leather booths and rich timber finishes is ideal for stand up cocktail parties for up to 400 guests. And, with a flexible attitude to accommodate all your needs, The Mill House team will work with you to tailor a culinary and beverage experience for your next birthday, office party or product launch. Whether you want to dance the night away or enjoy a private Gin Club, The Mill House team are experts in providing the ultimate event, leaving a lasting impression for you and your guests.



THE BOOTHS.

If you're getting together with your crew and you're after an area to hangout reserving a private booth is your answer. With no minimum spend, The Booths is perfect for small groups ready to celebrate into the night. We'll work with you to ensure your group has everything they need including selections from the platter menu, which is ideal for sharing, and a drinks package designed especially for you.



THE SECLUDED CORNER.

A secluded corner with prime access to the bar, and with no minimum spend, The Secluded Corner is perfect for your next corporate function or social get together. Impress up to 80 guests, with delicious canapes to interactive desserts plus tailored beverage packages and cocktails designed to meet your every need.



OUR CANAPÉS.

HOT

Corn croquettes
Crispy vegetable gyozas
Lamb koftas meat balls w/ arrabiata sauce
Marinated beef skewers w/ green chili

COLD

Ceviche spoons
Blue cheese & apricot croquettes
Halloumi & watermelon bites
Salmon cone w/ feta cheese
Potato sphere w/ yellow hot chili pesto

SUITABLE FOR GROUPS OF 10 OR MORE

5 assorted canapes per guest - \$30 (per person)
7 assorted canapes per guest - \$40 (per person)
10 assorted canapes per guest - \$50 (per person)



OUR PLATTERS.

PLATTERS

24 pieces per platter

Panko crumbed prawns & green chili - \$82

Chicken & mushroom dumplings w/ ponzu vinaigrette - \$72

Mill House PFC (Peruvian Fried Chicken) w/ ponzu vinaigrette - \$55

Vegetarian spring rolls - \$36

Pork croquettes - \$84

Margarita pizza - \$48

Pork belly bites - \$60

LARGE PLATTERS

One platter is suitable for up to 20 guests

Cheese Platter (Local & International) - \$150

Grass fed strip loin w/ chimichurri & malbec jus - \$250

Slow cook lamb shoulder w/ house made jalapeno sauce - \$250

Organic panca marinated chicken w/ sweet potatoes - \$200



OUR BEVERAGES.

Enjoy the classics or speak to our expert craftsman behind the bar to add an exclusive element to your event with a signature cocktail or premium gin.

CLASSICS

James Boag's Premium tap Beer

James Boag's Light stubby

House fizz

House whites

House red

Soft drinks

Juices

2 hours \$35 pp | 3 hours \$50 pp | 4 hours \$60 pp

PREMIUM

James Boag's Light stubby+ 1 other stubby

All tap beers (exc.Heineken)

House fizz + 1 other fizz by the glass

House whites

House red + 1 other red by the glass

Soft drinks & juices

2 hours \$45 pp | 3 hours \$60 pp | 4 hours \$70 pp

BAR TAB

A nominated amount can be placed on bar tab – this can be prepaid or tracked on consumption. Selected beverages or open bar available.



GET IN TOUCH.

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