

TACOS \$8.50 EACH

TRY A MILBRI TACOMETRE - CHOOSE 10 TACOS \$80

- Tempura Fish** Burnt leek & tamarind tartare 🍷
- Calamari** Pico de gallo & chipotle aioli 🍷🍴
- Grilled Tofu** Banh mi mayo, Asian salad 🍷🍴
- Sticky Fried Chicken** Grilled pineapple & Baja salsa 🍷
- Wagyu Beef** Smoked jalapeno, light & tangy crispy veg 🍷🍴
- Pork** Sugar & spice, 'Milbri' pickle & fermented chil 🍷

BURRITOS

WITH FRIES, HUNGRY? TRY A GRANDE!

- Crispy Chicken Burrito** 26/36
Rice, 'Milbri' kimchi, cucumber, chipotle aioli & cheese
- Chipotle Pulled Pork Burrito** 26/36
Rice, grilled pineapple, chef's BBQ sauce & cheese
- Chipotle Baked Bean Burrito** 26/36
Rice, guacamole, Baja sauce & pickled red onion
- Grilled Wagyu Beef Burrito** 28/38
Rice, cheese sauce, aioli & sauteed capsicum

KIDS

- Kids Calamari** Fries & ketchup 14
- Nuggets & Chips** Fries & ketchup 🍷 14

DESSERT

- Churros** 16
Chocolate sauce & vanilla bean ice cream
- Peanut Butter Parfait** 16
Salted caramel, liquid cheesecake & candied nuts



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JUST SAY FEED ME

CHEFS TASTING MENU

Can't decide? Let us! Just tell us your allergies! A menu of the Milbri's greatest hits.
 \$75pp

A LITTLE ABOUT US....

ESTABLISHED IN 2014, WE HAVE TAKEN A 'HAWKER' STYLE APPROACH TO OUR MENU. YOU WILL ENJOY THE FLAVOURS OF LATIN AMERICA AND SOUTH EAST ASIA.

OUR TACO TORTILLAS ARE MADE USING IMPORTED MASA FLOUR FROM MEXICO AND ARE HAND PRESSED BY OUR CHEFS.

WE WANT YOU TO HAVE FUN WITH OUR FOOD AND HIGHLY RECOMMEND OUR CARNE POR DOS & BAO BUNS



SMALLER PLATES

- Grilled Corn** 🍷 16
Baja sauce, chives & Grana Padano
- Sticky Adobo Lamb Ribs** 🍷 25
Sweet potato mole & dukkah
- Patatas Bravas** 🍷🍴🍴 18
Chipotle aioli, chillies & herbs
- Pumpkin Salad** 🍷 18
Feta, candied walnuts & pomegranate dressing
- Fries** 🍷🍴 12
Herb salt & aioli

LARGER PLATES

- Nachos** 🍷 32
Chilli con carne, mozzarella, guac, sour cream & jalapenos
vegetarian or vegan upon request
- DIY Pork Belly or Fried Chicken Baos (4)** 40
'Milbri' kimchi & pickles, herbs, char sui & bibimbap
- Red Braised Lamb Shanks** 35/55
Pickled jalapeno salsa, red onion, braising jus & a tortilla stack
- Sticky Korean Chicken** 40
Boneless chicken, pork belly fried rice & K pop sauce
- Guacho Steak** 🍷 - Check with a staff member for todays cut MP
Chipolte butter tossed Hawk's farm potatoes, chives & jus
- Carne Por Dos (DIY Tacos)** 90
Taco platter for two includes pork belly, grilled beef, fried chicken, condiments, salsas, pickles, a tortilla stack & fries

DRINKS

COCKTAILS

APEROL MIMOSA - What happens at The Milbri stays at The Milbri. A classic twist on an Italian favourite. **Aperol, blood orange sorbet, sparkling wine & soda - \$16**

RED RUMBA - The house special since 2019 - thanks to Lara! The perfect blend of sweet, sour & childhood memories. **House infused Red Ripper vodka, lemon, whites & a sherbet rim - \$18**

THE JOHNNY FARNHAM - A tribute to a legend, created by a legend of The Milbri. **House made vanilla vodka, blackberry, lemon & vanilla foam - \$18**

MAKE THE MARGS SMOOTH!

Swap in reposado tequila \$3

TOMMYS MARG - Homage to Julio Bermejo from Tommys restaurant in San Fran. This drink demands respect and is what we call a new era margarita. **Jose Cuervo silver, agave, lime, salt rim - \$20**

COCONUT MARG - A lady by the name of Meagan swears by this drink. **1800 Coconut tequila, Jose Cuervo silver, lime, hazelnut & a toasted coconut rim - \$20**

CHILLI & CUCUMBER MARG - This wonderful concoction will not only keep you refreshed but set your taste buds ablaze. **Jose Cuervo silver, chilli syrup, cold pressed cucumber juice, lime, Szechuan pickled cucumber & a spicy sugar rim. \$20**

FLAMIN PASSIONFRUIT MOJITO - Looking for a tasty spectacle? Something to light up your evening? **Plantation Overproof rum, Sailor Jerry, lime, sugar syrup, passionfruit pulp, mint & soda water - \$20**

UP IN SMOKE - Copperfield, Houdini, Blaine, Angel. These famous magicians have nothing on this magical act. **Haymans sloe gin, cold pressed watermelon juice, blackberry syrup and a mixed berry smoke bubble - \$22**

PAINKILLER- This drink was perfected in the 70's at the Soggy Dollar Bar at beautiful White's Bay on Jost Van Dyke. The smoothest, full flavoured rum drink you'll ever taste. **British Navy Pusser's Rum, pineapple juice, orange juice, cream of coconut with a sprinkle of nutmeg - \$22**



CATERING ALL OF YOUR OFFSITE
WEDDING, MILESTONE & BUSINESS
EVENTS



SPARKLING WINE

Twelve Signs NV **Brut**, Young, NSW 12 / 55
Serge Mathieu NV **Brut**, Champagne, France 100

WHITE WINE

Pasqua 2022 **Pinot Grigio**, DelleVenezie, Italy 12 / 55
Cape Schank 2021 **Pinot Gris**, Cape Schank, VIC 12 / 55
Crittenden Estate 'Peninsula' 2022 **Pinot Gris**, Dromana, VIC 70
Goat in a Coat 2020 **Sauvignon Blanc**, Adelaide Hills, SA 12 / 55
Cookoothama 2022 **Chardonnay**, Darlington Point, NSW 12 / 55
Helen's Hill 'Breachley Block' 2021 **Chardonnay**, Yarra Valley, VIC 70
Crittenden Estate 'Zuma' 2020 **Chardonnay**, Dromana, VIC 90
Clemens Hill 2019 **Chardonnay**, Coal River Valley, TAS 80

RED WINE

Rockford 2022 **Alicante Bouche**, Barossa Valley, SA 14 / 65
Chirping Bird 2020, **Pinot Noir**, Moorooduc, VIC 70
Kyberd Hill 'Brigadier Vineyard' 2018, **Pinot Noir**, Red Hill, VIC 13 / 60
Quealy 'Seventeen Rows' 2021, **Pinot Noir**, Balnarring, VIC 110
Radio Boka 2021 **Tempranillo**, Valencia, Spain 12 / 55
Mosselini 2019 **Shiraz**, Merricks, VIC 12 / 55
JJ Hahn 2021 **Shiraz**, Barossa Valley, SA 75
Rockford 'Basket Press' 2018 **Shiraz**, Barossa Valley, SA 160
Rockford 'Rod & Spur' 2019, **Shiraz & Cabernet**, Barossa Valley, SA 110
El Payador 2020 **Malbec**, Mendoza, Argentina 60

SWEET WINE

Richard Hamilton 'Day Dreamer' **Moscato**, McLaren Vale, SA 12 / 55
Quealy 'May Harvest' (375ml) 2015, **Muscat Blanc**, Balnarring, VIC 65

BEER AND CIDER

Cascade Light Tasmania 9
Carlton Draught VIC 9
Corona Mexico 11
Red Hill Golden Ale Red Hill pot 8
pint 14
Peroni Red Italy 10
Jetty Road Hazy Pale Ale Dromana 12
Sol Cerveza Mexico 11
Two Bays Pale Ale (GF) Dromana 12
7 Oaks Apple Cider M.P 11

MOCKTAILS

The Virgin Island Tea Black lemon and berry tea, lime juice, pineapple juice & elderflower syrup - \$14

Candy Cloud Apple juice, Lemon juice, whites grenadine with a candy flavor bubble - \$14

Milbri Spritz Orange juice, blood orange sorbet soda water and vanilla foam - \$14

SOFT DRINKS

Cold Pressed Apple / Orange Juice 12
Cold Pressed Watermelon Juice 12

Coca Cola / Coke Zero / Lemonade
LLB / Tonic / Solo
Dry Ginger Ale / Ginger Beer

Three Bays Sparkling Water - Red Hill 8

COFFEE BY LITTLE REBEL

Regular / Large 4/5
Almond, Soy, Strong, Decaf, Oat 1
Deconstructed Callebaut Hot Choc
White / Milk / Dark 5/6
Calmer Sutra 'Loose Leaf' Spiced Chai 5/6

***10% surcharge on Sunday & 15% on public holidays**
***Visa & Mastercard incur a 1.25% charge - AMEX 1.5%**
***It is imperative you advise waitstaff of any allergies prior to ordering, our kitchen is small and we cannot guarantee to meet all dietary requirements.**