

## TACOS \$9 EACH

TRY A MILBRI TACOMETRE - CHOOSE 10 TACOS \$85

**Tempura Fish** Burnt leek & tamarind tartare 🍷

**Grilled Tofu** Banh mi mayo, Asian salad 🍷🍴

**Sticky Fried Chicken** Grilled pineapple & Baja salsa 🍷

**3 Pepper Beef** Iceberg & chilli mayo 🍷🍴

**Pork Belly** Chilli jam, kimchi & Kewpie 🍷🍴

## BURRITOS

WITH FRIES, HUNGRY? TRY A GRANDE! OR HAVE IT AS A BOWL!

**Crispy Chicken Burrito** 26/36

Rice, 'Milbri' kimchi, cucumber, chipotle aioli & cheese

**Chipotle Pulled Pork Burrito** 🍷 28/38

Rice, grilled pineapple, pico de gallo, iceberg, chilli mayo & cheese

**Chipotle Baked Bean Burrito** 🍷 26/36

Rice, pico de gallo, lettuce, Baja sauce & plant based cheese

**Grilled Wagyu Beef Burrito** 28/38

Rice, cheese sauce, aioli & fajita veg

## KIDS

**Kids Calamari** Fries & ketchup 14

**Nuggets & Chips** Fries & ketchup 🍷 14

## DESSERT

**Churros** 16

Chocolate sauce & vanilla bean ice cream

**Peanut Butter Parfait** 🍷

Salted caramel, liquid cheesecake & candied nuts



WWW.THEMILBRI.COM.AU  
THEMILBRI THEMILBRI  
1183 Point Nepean Road, Rosebud, VIC  
03 5982 3901

## 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....

SINCE 2014, OUR MENU HAS BEEN  
DESIGNED FOR SHARING, SHOWCASING  
VIBRANT FLAVOURS INSPIRED BY LATIN  
AMERICA AND SOUTH EAST ASIA.

OUR TACO TORTILLAS ARE MADE WITH  
IMPORTED MASA FLOUR FROM  
MEXICO, HAND PRESSED BY OUR CHEFS  
AND NATURALLY GLUTEN FREE.

OUR COCKTAIL MENU IS A LABOUR OF  
LOVE FROM OUR BRILLIANT  
BARTENDERS, AND WE DARE YOU TO  
SIP YOUR WAY THROUGH EVERY  
MASTERPIECE.

BRING THE MILBRI TO YOU WITH VIAND  
FARE CATERING, SEE OVER THE PAGE.



## SMALLER PLATES

**Grilled Corn** 🍷 16

Baja sauce, chives & Parmigiano Reggiano

**Pork Belly Baos (2)** 22

'Milbri' Kimchi & pickles, herbs, char sui & bibimbap

**Adobo Lamb Ribs** 🍷 27

Sweet potato mole & dukkah

**Patatas Bravas** 🍷🍴 18

Hawk's farm potatoes, chipotle aioli, chillies & herbs

**Pumpkin Salad** 🍷 18

Feta, candied walnuts & pomegranate dressing

**Fries** 🍷🍴 12

Herb salt & aioli

## LARGER PLATES

**Nachos** 🍷 36

Chilli con carne, mozzarella, guac, sour cream & jalapenos  
*vegetarian or vegan upon request*

**Pan Tossed Calamari** 🍷 34

Kombu butter, XO sauce, sauteed veg & lime mayo

**Sticky Korean Chicken** 🍷 40

Boneless chicken, pork belly fried rice & K pop sauce

**36 Hour Porchetta** 🍷 38

Confit garlic & cauliflower puree, grilled broccolini & char sui

**Guacho Steak** 🍷 - Check with a staff member for todays cut MP

24 hour pressed potatoes, whipped chipotle butter & malbec jus

**Carne Por Dos (DIY Tacos)** 90

Meat platter for two includes pork, beef, fried chicken,  
condiments, salsas, pickles, a tortilla stack & fries

## 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 - \$18**

**REDSKIN 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 infused vanilla vodka, blackberry, lemon & vanilla foam - \$18**

**TOMMY'S 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. **House infused chilli tequila, cold pressed cucumber juce, lime, Szechuan pickled cucumber & a spicy sugar rim. \$20**

**CHERRY BOMB** - Lip puckering good, who doesnt love some sour cherry mixed with booze? **Disaronno, sour cherry mix, strawberry, sugar & a smoke bubble - \$20**

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

**THE OUTLAW** - Bringing a bit of the kitchen into the bar with this drink, one of Joshys finest creations, smokey, juicy & a little different. **Metoro Mezcal, Jose Cuervo silver, mojo mix, sugar & pork floss- \$22**

**MULLED WINE-** Theres nothing better on a cold night than one of these in hand whilst waiting for a taco. **House made mulled wine - \$18**

**HOT BUTTERED RUM-** We are very happy to disclose we stole this recipe from the slopes in Niseko, Japan. We don't think they'll mind. **Kraken rum, spiced butter mix and nutmeg - \$20**

# DRINKS

## BEER AND CIDER

<b>Aigua De Morritz (Zero)</b> Barcelona	9
<b>Travla Low Carb Lager</b> VIC	9
<b>Carlton Draught</b> VIC	10
<b>Corona</b> Mexico	11
<b>Red Hill Golden Ale</b> Red Hill	pot 9 pint 16
<b>Peroni Red</b> Italy	11
<b>San Miguel Pilsner</b> Philippines	13
<b>Two Bays Pale Ale (GF)</b> Dromana	12
<b>Main Ridge Apple Cider</b> M.P	12

## MOCKTAILS

**The Virgin Island Tea** Black lemon and berry tea, coke, lime juice, pineapple & elderflower syrup - **\$15**

**Kiwi Mojito** Kiwi Puree, Fresh mint, lime juice and soda water - **\$15**

**Milbri Spritz** Orange juice, blood orange sorbet, soda and vanilla foam - **\$15**

## SOFT DRINKS

<b>Cold Pressed Apple / Orange Juice</b>	12
<b>Cold Pressed Watermelon Juice</b>	12
<b>Coca Cola / Coke Zero / Lemonade</b>	
<b>LLB / Tonic / Solo</b>	
<b>Dry Ginger Ale / Ginger Beer</b>	4.5

**Three Bays Sparkling Water** - Red Hill 9

## COFFEE BY LITTLE REBEL

Regular / Large	4.5/5.5
Almond, Soy, Strong, Decaf, Oat	1
Deconstructed Callebaut Hot Choc	
White / Milk / Dark	5.5/6.5
Calmer Sutra 'Loose Leaf' Spiced Chai	5.5/6.5

## SPARKLING WINE

Twelve Signs NV <b>Brut</b> , Young, NSW	12 / 55
Serge Mathieu NV <b>Brut</b> , Champagne, France	100

## WHITE WINE

Pasqua 2023 <b>Pinot Grigio</b> , DelleVenezie, Italy	12 / 55
Cape Schank 2023 <b>Pinot Gris</b> , Cape Schank, VIC	12 / 55
Crittenden Estate 'Peninsula' 2023 <b>Pinot Gris</b> , Dromana, VIC	70
Munamuna 2024 <b>Sauvignon Blanc</b> , Marlborough, N.Z.	13 / 60
Cookoothama 2024 <b>Chardonnay</b> , Darlington Point, NSW	12 / 55
Helen's Hill 'Breachley Block' 2021 <b>Chardonnay</b> , Yarra Valley, VIC	70
Crittenden Estate 'Zuma' 2020 <b>Chardonnay</b> , Dromana, VIC	110
Clemens Hill 2019 <b>Chardonnay</b> , Coal River Valley, TAS	120

## RED WINE

Rockford 2024 <b>Alicante Bouche</b> , Barossa Valley, SA	14 / 65
Kyberd Hill 'Brigadier Vineyard' 2018, <b>Pinot Noir</b> , Red Hill, VIC	13 / 60
Quealy 'Seventeen Rows' 2021, <b>Pinot Noir</b> , Balnarring, VIC	110
Vanita 2023 <b>Nero D'avola</b> , Sicily, Italy	70
Radio Boka 2023 <b>Tempranillo</b> , Valencia, Spain	12 / 55
Benevelli Piero 2023 <b>Nebbiolo</b> , Langhe, Italy	95
Mosselini 2018 <b>Shiraz</b> , Merricks, VIC	12 / 55
JJ Hahn 2023 <b>Shiraz</b> , Barossa Valley, SA	85
Rockford 'Basket Press' 2021 <b>Shiraz</b> , Barossa Valley, SA	190
Rockford 'Rod & Spur' 2019, <b>Shiraz/Cab.</b> , Barossa Valley, SA	130

## SWEET WINE

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

**\*10% surcharge on Saturday & Sunday, 15% on public holidays \*Visa & Mastercard incur a 1.76% charge**