TACOS \$8.50 EACH

TRY A MILBRI TACOMETRE - CHOOSE 10 TACOS \$75

Tempura Fish Burnt leek & tamarind tartare Pulled Jackfruit Crunchy peanut & chilli, yuzu & soy Sticky Fried Chicken Grilled pineapple & Baja salsa Wagyu Beef Smoked jalapeno, light & tangy crispy veg Pork Sugar & spice, 'Milbri' pickle & fermented chili mayo

BURRITOS

WITH FRIES, HUNGRY? TRY A GRANDE!

Crispy Chicken Burrito	24/34
Rice, 'Milbri' kimchi, cucumber, chipotle aioli & cheese	
Chipotle Pulled Pork Burrito	24/34
Rice, grilled pineapple, chefs BBQ sauce & cheese	
Vegan Bean Burrito 🥍	22/32
Rice, spinach, vegan cheese, vegan aioli & herbs	
Beef Burrito	24/34
Rice, spinach, aioli, smoked ketchup & cheese	
KID5	
Kids Calamari Fries & ketchup	14
Nuggets & Chips Fries & ketchup 😭	14

DESSERT

Churros

Chocolate sauce & vanilla bean ice cream

Kids Nachos Tomato salsa & cheese

Smoking Brownie

Spiced rum caramel, coconut & palm sugar ice cream



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1183 Point Nepean Road, Rosebud, VIC 03 5982 3901

JUST SAY FEED ME

CARNE POR DOS

Meat platter for 2 including salsas, condiments, fries and a tortilla stack **\$85**

TASTING MENU

Can't decide? Let us! Just tell us your allergies! (vegan upon request)

\$70pp



SMALLER PLATES

Soft Shell Crab Slider	14
Brioche, fermented chilli jam & iceberg	
Crispy Master Stock Chicken Wings	20
Sweet & sour sauce	
Grilled Corn V	16
Baja sauce & Grana Padano	
Sticky Adobo Lamb Ribs [▶]	25
Sweet potato mole & dukkah	
Patatas Bravas Table	18
Chipotle aioli, chillies & herbs	
Pumpkin Salad 💜	18
Feta, candied walnuts & pomegranate dressing	
Fries 📆 🎢	12
Herb salt & aioli	

A LITTLE ABOUT US....

ESTABLISHED IN 2014, WE
HAVE TAKEN A 'HAWKER' STYLE
APPROACH TO OUR MENU. YOU WILL
ENJOY FLAVORS 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

14

16



Nachos • **	32
Chilli con carne, mozzarella, guac, sour cream & jalapenos vegeterian or vegan upon request	
DIY Pork Belly or Fried Chicken Baos (4)	40
'Milbri' kimchi & pickles, herbs, char sui & bibimbap	
Szechuan Calamari	35
Sweet & sour chargrilled veg, spiced mayo	
Sticky Korean Chicken	40
Pork belly, fried rice & K pop sauce	
300gm Wagyu 6+ Rump Guacho Steak┡	48
Garlic roasted potatoes, charred capsicum mole & Malbec jus	





COCKTAILS

RPEROL MIMOSA - We won't judge if you want to have one of these for breakfast! What happens at The Milbri stays at The Milbri.. **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 Skin vodka, lemon, whites & a sherbet rim - \$1B**

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

MAKE THE MARGS SMOOTH!

Swap in reposado tequila \$3

TDMMY5 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 - \$18

CDCDNUT MARG - A lady by the name of Meagan swears by this drink. **1800 Coco- nut 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 you taste buds ablaze. *Jose Cuervo silver, chili syrup, cold pressed cucumber juce, 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 5MDKE - 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**

PHINKILLER- This drink was perfected in 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. Jimmy Rum barbados, pineapple juice, orange juice, cream of coconut with a sprinkle of nutmeg - \$22



CATERING ALL OF YOUR OFFSITE WEDDING, MILESTONE & BUSINESS EVENTS

WIANDFARECATERING

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BEER AND CIDER

Cascade Light Tasmania		9
Carlton Draught VIC		9
Corona Mexico		11
Red Hill Golden Ale Red Hill po	ot	8
pi	nt	14
Peroni Red Italy	•	10
Jetty Road Hazy Pale Ale Dromana	•	12
Sol Cerveza Mexico		11
Red Hill Scotch Ale Red Hill		11
7 Oaks Pink Lady Apple Cider M.P		11

(SORRY, NO ALTERATIONS)

Apple / Orange	10
Beetroot Carrot, Apple & Orange	12
Watermelon Apple & Mint	12

SOFT DRINKS

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

Three Bays Bottled Water - Red Hill Still / Sparkling

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

SPARKLING WINE

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

WHITE WINE

12 / 55
12 / 55
70
12 / 55
12 / 55
70
90
80
1:

RED WINE	
Rockford 2022 Alicante Bouche, Barossa Valley, SA	14 / 65
Bellingham Estate 2020 'Main Ridge', Pinot Noir, <i>Main Ridge,VIC</i> Kyberd Hill 2018 'Brigadier Vineyard' Pinot Noir, <i>Red Hill,VIC</i> Radio Boka 2021 Tempranillo , <i>Valencia, Spain</i> Sempravino 2020 Shiraz , <i>McLaren Vale, SA</i> JJ Hahn 2021 Shiraz , <i>Barossa Valley, SA</i> Rockford 'Basket Press' 2018 Shiraz , <i>Barossa Valley, SA</i> Rockford 'Rod & Spur' 2019, Shiraz & Cabernet , <i>Barossa Valley,</i> El Payador 2020 Malbec , <i>Mendoza, Argentina</i>	65 13 / 60 12 / 55 12 / 55 75 160 SA 110 60

SWEET WINE

Feather In Cap 2018 'Little Sweetie' **Moscato**, *Yarra Valley, VIC* **12** / **55** Quealy 'May Harvest' (375ml) 2015, **Muscat Blanc**, *Balnarring, VIC* **65**

*10% surcharge on Sundays & 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.