

## Why Madhatters?

Originally named Milston Gardens, Madhatters on Milston is the brainchild of Clint and Rachael Graham, Head Chef and restaurant manager respectively.

'We always wanted to call our restaurant Madhatters and were inspired by its true origins'. The phrase 'Mad as a Hatter' relates to a disease typical to the hat making industry in the 1800's. Milner's (hat makers) used a mercury solution during the process of turning fur into felt, which caused them to breathe in the fumes of this highly toxic metal, a situation made worse by the poor ventilation in most workshops of the time. This led to an accumulation of mercury in the workers bodies resulting in symptoms such as trembling, loss of coordination, slurred speech, memory loss, depression, irritability and anxiety - the Madhatters Syndrome

Having worked in hospitality for almost 30 years collectively Clint and Rachael can relate to these as symptoms that can permeate their own industry. Regardless of this they strive to provide great food and service and always live by the motto: Experience us, Experience the Swan Valley.

## Diners Code

Here at Madhatters on Milston we endeavour to provide you with great food and service but we also expect a little from you. Upon entering this establishment you have agreed and must adhere to the following code:

- Being rude or abusive to the wait staff is not tolerated, if there is a problem with your dining experience that you wish to discuss or complain about please ask to see the manager, shouting or yelling is not a form of communication that we are familiar with
- If you are fortunate enough to have little humans with you they are expected to remain seated and well mannered at all times and are not to be let loose upon other patrons or the gardens unless supervised by a parent or guardian.
- Please keep your possessions safe as no responsibility is taken for lost or stolen items.
- If you have any food allergies or concerns please let you're waitperson know as not all ingredients are listed on the menu
- As all of our meals are cooked to order please be aware that during busy periods some items may take up to 30 min (i.e. well done steaks)
- Smoking is only permitted in the gardens, away from the dining area

## Break the Fast

**Toast:** 3 slices of fresh toast served with butter and conserves 4.90

**Fruit Toast:** fresh toasted fruit bread served with butter and conserves 5.90

**Eggs:** poached, scrambled or fried served on toast 11.50

**Bacon and eggs:** crispy rashers of bacon served with eggs (poached, scrambled or fried) on toast 14.50

**Turkish Eggs:** sautéed spinach and feta folded through scrambled eggs, served on Turkish bread 16.50

**Pancakes:** freshly made pancake stack served with mixed berry compote and maple syrup 14.50

with cream add .70

with ice-cream add 1.50

**BIG Breakfast:** eggs (poached, scrambled or fried), rashers of bacon, sausage, grilled tomato, mushroom and hash browns, served with toast 19.00

Breakfast extra's

Bacon- 3.00

Sausage- 3.00

Mushroom- 2.5

Grilled tomato- 2.5

Sautéed spinach - 2.5

Hash brown- 2.5

### GroMi's little BIG Breakfast

Your choice of egg (poached, scrambled or fried), hash brown, toast and either bacon or sausage, served with tomato sauce 8.50

### OPENING HOURS

Tues - Sun 9am-3pm

Tues, Wed, Fri, Sat 630pm for dinner

Closed Monday

10581a West Swan Road, Henley Brook 6055

Phone: 08 9296 1641 Fax: 08 9296 2645

Email: [info@madhattersonmilston.com](mailto:info@madhattersonmilston.com)

Website: [www.madhattersonmilston.com](http://www.madhattersonmilston.com)



# MadHatters

on Milston

Experience us, Experience the Swan Valley

## Something to Start

**Crusty Bread rolls (3)** **V** 5.5  
With whipped herb butter

**Toasted Turkish bread** **V** 5.5  
-with balsamic and olive oil 7.5

**Traditional Garlic Bread** (3 slices) toasted bread rubbed with fresh garlic, sprinkled with rock salt and served with whipped herb butter **V** 6.9

**Dips:** a trio of fresh house made dips with toasted Turkish bread 15.50

**Madhatters Tasting Plate:** an antipasto inspired platter consisting of olives, soft fetta, jardinière of vegetables, grilled sausage, 1 dip, toasted Turkish bread and 1 hot tasty treats. Please ask your wait person for today's goodie 23.50

**Chips:** the best beer battered chips EVER (or so we've been told), served with roast garlic aioli and tomato sauce **V** 9.0

**Madhatters Smash Plate:** Great to share, ideal for two. Create your own flavour combination with a whole oven baked wheel of brie, surrounded by sides of rich cheddar, homemade mustard, caramalised shallots, madhatters own house smoked sea salt and fresh bread rolls **V** 19.0

## Something small

**Soup:** please ask your wait person or see the specials board 9.9

**Bruschetta:** fresh tomato salsa of red onion and basil served on garlic rubbed toast and topped with shaved parmesan cheese **V** 15.5  
*Make it better* with pancetta and fetta 19.0

**Quiche of the day:** made fresh on premises, ask your waitperson for today's choice **MP**

**Satay Chicken Skewers:** served with the chef's house made, Malaysian style, satay on a bed of steamed rice with pickled cucumber **GF** 14.0

**Spinach and Soft Fetta Filo:** oven baked parcels of spinach, fetta and onions, served with house chutney and garlic chive sour cream **V** 12.0

**Creamy Garlic Prawns:** tiger prawns, sautéed in garlic and butter, finished with a white wine and cream reduction served with a rice stack **GF** Entree- 18.0 Main- 27.00

**Crispy Calamari:** marinated calamari coated with the chef's gluten free crispy coating, served on garden greens, topped with a roast garlic aioli **GF** Entree- 16.0 Main- 22.00

**Arancini:** creamy Italian style rice balls stuffed with mozzarella, parmesan, shallot and parsley, crumbed with a gluten free bread crumb, fried golden brown and served with a house chutney **V GF** 11.50

## Something BIGGER

**Lamb Fillet Pinwheel:** lamb fillets wrapped in puff pastry with semi sun-dried tomatoes, fresh spinach and garden herbs, atop creamy mash potato and served with a port wine jus and our housemade burnt onion and roast pimento chutney. Served pink 31.0

**The Hatter's Chicken Saltimbocca:** pan-fried chicken breast, pancetta and crispy sage leaves served with a white wine cream parsley sauce, mustard braised red cabbage and a gluten free crumbed potato, cheese and onion parcel **GF** 28.50

**Fish of the Day:** Please ask our wait staff or see the specials board **MP**

**Sirloin:** Cooked to your liking served with a deconstructed warm potato salad of potato, bacon, spring onion, sour cream and aioli accompanied by house battered onion rings and a rich beef jus **GF** 29.00

**Pork Belly:** Asian inspired 5 spice caramelised pork belly squares accompanied by an Asian slaw dressed in a sesame oil, lime and rice wine dressing on a bed of crispy rice noodles with a chilli garlic praline and sticky soy glaze **GF** 27.0

**Pasta of the Day:** Please ask our wait staff or see the specials board **MP**

**Vegetarian:** Whole baked Field Mushroom stuffed with a medley of mediterean vegetables, gluten free bread crumbs, fresh gardens herbs and mozzarella topped with a rose sauce and accompanied by creamy mash potato **GF V** 25.0

## Gromits Menu

**Toasted Sandwich:** Cheese and Tomato toasted sandwich served with chips and tomato sauce

**Bangers and Mash:** Beef sausages served with creamy mash topped with a rich beef jus

**Kids pasta of the day:** ask your waitperson or see the specials board

**House fish fingers:** for the gluten free gromit, served with creamy mash and a side of tomato sauce **GF**

**All Kids' meals \$9.95**  
**All kids' meals served with a lolly pop**



## Things in bread, Stuff in bowls

**Steak Sandwich:** toasted open steak sandwich with tomato, cheese, lettuce, caramelised onion and aioli served with beer battered chips 18.5

**Chicken Panini:** filled with chicken, roquette, sun dried tomato, cheese and pesto served with beer battered chips 17.5

**Deluxe Pork Roll:** slow roasted pulled pork shoulder in a crusty bread roll with cheddar, caramelised onions and sweet apple gravy, served with crispy beer batter chips 17.5

**Duck Salad:** confit of oven roasted duck, mixed lettuce, carrot and parsnip crisps, house pickled beetroot and pistachio's, in a sweet red wine vinegar dressing **GF** 24.0

**Southern Fried Chicken:** Crispy Louisiana style chicken served with a salad of roquette, snow pea sprouts, carrot and leek spines, dressed in a sweet seeded mustard vinaigrette **GF** 25.0

**Madhatters Caesar Salad:** made with mixed mescaline lettuce, bacon, garlic croutons, parmesan and anchovies 19.0  
With chicken extra 4.0

**Garden Salad (recommended as a side dish):** lettuce, tomato, cucumber and red onion, tossed in a sweet balsamic dressing **V GF** 8.0  
With feta extra 2.5  
With olives extra 2.5

## Sugar Fix

**Layered Berry Meringue:** Mixed berry compote layered between thin homemade meringue swirls and whipped cream **GF** 12.00

**Deep fried ice-cream:** the impossible made possible by a thick layer of coconut, sponge, cinnamon and sugar, served with a butterscotch sauce and cream 12.00

**Chocolate Fondue:** Ideal for two, child friendly. A warm silky smooth rich chocolate ganache served with marshmallows, strawberries and puff pastry chips 14.00  
**GF** option available

**Devonshire tea:** 2 homemade scones with house made preserve and cream with your choice of tea or coffee 7.95

**Homemade Cakes:** made fresh on premises, served with whipped cream (please ask your waitress or see the cabinet for today's selection)