

MENU

mintaro
RESTAURANT



Small Plates

House Selection of Cheese cheddar, Brie and Blue cheese with crackers & quince paste.	\$34
Ploughman's Plate (GFO) – House smoked chicken, Grand Mother ham, creamy brie, sharp cheddar, relish, quince paste and warm ciabatta	\$40
Crispy Fried Calamari with jalapeno and lime aioli	\$22
Lemon Herb Lamb Cutlets (GF) with cous cous, cumin and dill yoghurt	\$26
Zucchini and Feta Fritters (3) served with house made tzatziki	\$19
Chorizo Croquettes (3) with Manchego cheese & charred capsicum mayo	\$23
Grilled Saganaki (GF) served with lemon & spiced dukkha	\$19
Chips served with ketchup	\$13

Large Plates

300g Striploin (GF) cooked to your liking served with chips and salad with your choice of garlic butter or mushroom sauce	\$55
Slow Cooked Lamb Ragu with linguine, peas mint and feta.	\$38
Macadamia Crusted Barramundi (GFO) pan fried barramundi with macadamia crust, asparagus, pickled fennel and rocket salad	\$41
Pan Fried Gnocchi pumpkin, asparagus, burnt butter pecans and parmesan	\$35
Coconut Poached Chicken with soba noodle salad, red chilli, lime, cashews and coriander	\$35
16hr Pork belly (GF) slow cooked in our Ruby Rose cider, fennel puree, apple slaw and crispy potato chips	\$39
Potato & Chickpea Curry (GF) jasmine rice, chilli, coriander and cashews	\$32

Desserts

Sticky Date Pudding with decadent butterscotch sauce and vanilla ice cream	\$15
Cookies and Cream Cheesecake served with berry coulis	\$15
Dark Chocolate Panna Cotta with white chocolate biscuit	\$15
Hix Affogato (GF) espresso with choc hazelnut ice cream and choice of Frangelico, Kahlua or Baileys liqueur	\$18

Kids Menu (12 years and under) \$21

Kids meal includes a kids drink and sundae

Kids Schnitzel with chips and salad

Kids Fish with chips and salad

Kids Linguine with cheese

Hot Drinks

Coffee latte, piccolo, cappuccino, flat white, long black, espresso, macchiato, mocha, chai

cup / mug
\$5 \$6

Tea English breakfast, earl grey, peppermint, lemongrass & ginger, camomile

cup / pot
\$4.5 \$6

Decaf, soy, almond, oat or extra shot
+\$0.5 each

Mug of Hot Chocolate \$6

Non-Alcoholic Drinks \$5 Pint \$9

Soft Drinks lemonade, cola, lemon lime & bitters, diet cola, lemon squash, raspberry, tonic, soda

House Made Ginger Ale \$6

San Pellegrino Sparkling Water (750ml) \$10

Juice – Apple or Orange \$5

GF – Gluten Free
GFO – Gluten Free Option

While we do our best to prevent contamination, there may be traces of allergens found in our kitchen.

No Split Bills. One Bill Per Table.

15% Surcharge on Public Holidays