

# MENU

*mintaro*  
RESTAURANT



## Small Plates

<b>Ploughman's Plate for 2 (GFO)</b> – Smoked chicken, Grand Mother ham, pork rilette, Barnacle Billie Cheddar (Boatshed, Dromana), Shadow of Blue (Gippsland), Beach Box Brie (Boatshed, Dromana) with quince paste, olives, pickled onion and ciabatta	\$45
<b>Crispy Fried Calamari (GFO)</b> with lemon pepper & lime aioli	\$22
<b>Lemon Herb Lamb Cutlets</b> with cous cous, cumin & dill yoghurt	\$26
<b>Grilled Saganaki (GF)</b> served with lemon, spiced dukkha & date paste	\$19
<b>Crispy Fried Cauliflower (VGO)</b> with red onion, coriander, ginger and sesame dressing with kewpie mayo	\$19
<b>Shallot &amp; Leek Tart</b> – with goats cheese, pears & pecans	\$23
<b>Chips</b> served with ketchup	\$13
<b>Garden Salad</b> with rocket, tomato, cucumber, red onion & house dressing	\$12

GF – Gluten Free  
GFO – Gluten Free Option  
VGO – Vegan Option

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

## Large Plates

<b>300g Striploin (GF)</b> cooked to your liking served with chips & salad with your choice of garlic butter or mushroom sauce	\$55
<b>Hickinburger</b> Chargrilled beef brisket patty, American cheese, crispy bacon, pickles & burger sauce served with chips	\$38
<b>Macadamia Crusted Barramundi (GFO)</b> pan fried barramundi with macadamia crust, asparagus, pickled fennel and rocket salad & kipfler potatoes	\$41
<b>Coconut Poached Chicken</b> with soba noodle salad, red chilli, lime, cashews, sesame & coriander	\$35
<b>16hr Pork belly (GFO)</b> slow cooked in our Ruby Rose cider with crispy kipfler potato, apple slaw & herb mustard sauce	\$39
<b>Lentil &amp; Cauliflower Curry (VGO)</b> – with peas, cashews, chilli & sesame served with jasmine rice	\$32
<b>Prawn and Chorizo Linguine</b> – with heirloom tomato, olive oil & basil pesto	\$37

## Desserts

<b>Kaffir Lime Panna Cotta</b> with mango & passionfruit compote and sesame biscuit	\$15
<b>Wild Berry Cheesecake</b> with lemon curd & white chocolate crumble	\$15
<b>Hix Affogato (GF)</b> espresso with choc hazelnut ice cream & choice of Frangelico, Kahlua or Baileys liqueur	\$18

## Kids Menu (12 years and under) \$21

Kids meal includes a kids drink & sundae
<b>Kids Schnitzel</b> with chips & salad
<b>Kids Fish</b> with chips & salad
<b>Kids Linguini</b> 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

<b>House Made Ginger Ale</b>	\$6
<b>San Pellegrino Sparkling Water (750ml)</b>	\$10
<b>Juice</b> – Apple or Orange	\$5

**No Split Bills. One Bill Per Table.**  
15% Surcharge on Public Holidays