

MENU

mintaro
RESTAURANT



Small Plates

Ploughman's Plate for 2 (GFO) Smoked chicken, Grand Mother ham, Barnacle Billie Cheddar (Boatshed, Dromana), Shadow of Blue (Gippsland), Beach Box Brie (Boatshed, Dromana) with quince paste, tomato relish, olives, pickled onion and ciabatta	\$45
Crispy Chicken Ribs with smoky BBQ sauce	\$22
Flash Fried Calamari (GF) with lemon and dill aioli and soft herbs	\$22
Grilled Saganaki (GF) served with lemon, spiced dukkha & date paste	\$19
Crispy Fried Cauliflower (VGO) with red onion, coriander, ginger and sesame dressing with kewpie mayo	\$19
Eggplant Dumplings (VGO) with soy, sesame & chilli oil	\$19
Sticky Lamb Ribs with green chilli & herb relish	\$13
Chips served with ketchup	\$13
Garden Salad 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

300g Wagyu Rump MS5+ (GFO) 400 day grain fed wagyu cooked to your liking with rosemary potatoes, baby carrot and choice of salsa verde or garlic butter	\$55
Korean Fried Chicken Burger buttermilk chicken in a sticky Korean glaze with yuzu mayonnaise and slaw served with chips	\$36
Thai Style Barramundi (GF) with fragrant curry sauce with kipfler potatoes, herb salad, sesame and coriander	\$39
Wild Mushroom Risotto pickled mushrooms and smoked mushrooms (McCrea Mushrooms), blue cheese and thyme	\$37
Asian Style Porchetta (GF) with coconut black rice, herb slaw, sticky caramel and cashews	\$39
Spiced Lamb Backstrap with labne, pistachio tabouleh and risoni	\$43
Zataar Roasted Eggplant (VGO) with mixed grain salad, tahini yoghurt, almonds, pickled carrot, cucumber and pomegranate molasses	\$34

Desserts

Goopy Chocolate Pudding with chocolate ganache and vanilla ice cream	\$15
Sticky Date and Pecan Pudding with salted caramel sauce and vanilla ice cream	\$15
Cheese Board (GF) Barnacle Billie Cheddar (Boatshed, Dromana), Shadow of Blue (Gippsland), Beach Box Brie (Boatshed, Dromana) with quince paste and crackers	\$23

Kids Menu (12 years and under)	\$21
Kids meal includes a kids drink & sundae	
Kids Schnitzel with chips & salad	
Kids Fish with chips & salad	
Kids Linguini 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	

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