

mintaro

R E S T A U R A N T

at Hickinbotham

Functions Menu



The easy choice

Grazing entrée followed by
main course \$55pp



To settle in....

The hix grazing board

Wheel of baked brie, chorizo, naduja, garlic bread, olives and a selection of seasonal fruits.

Main course (guests choose one...)

Char grilled Lamb fillets

Marinated in lemon, garlic & spices and served w/ house made tzatziki, Greek salad of kalamata olives, fetta, red onion & rocket and toasted pita.

Smoked Chicken salad

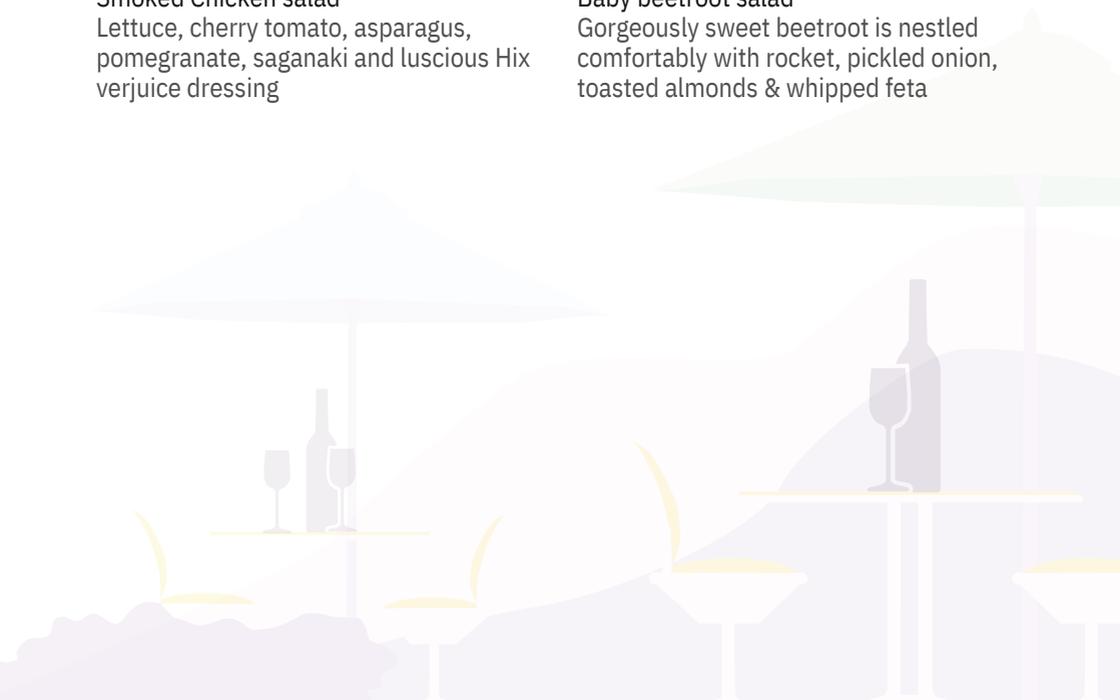
Lettuce, cherry tomato, asparagus, pomegranate, saganaki and luscious Hix verjuice dressing

Seafood linguine

Prawns, scallops, rockling, local mussels, calamari are kissed by searing hot steel and splashed w/ white wine then tossed with linguine, lemon, garlic, chilli & parsley

Baby beetroot salad

Gorgeously sweet beetroot is nestled comfortably with rocket, pickled onion, toasted almonds & whipped feta



The finger food

When you'd rather nibble
& talk than sit & eat \$65pp



To settle in....

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Chefs Selection

Our chefs will prepare a selection of small plates & pizzas for you, served over multiple courses.



The full feast

3 Course option - \$75pp



To settle in (guests choose one...)

Beef tataki

Slices of rare beef tenderloin, drizzled in our japanese inspired dressing with grated ginger & garlic

Confit Chicken wings

Confit slowly in garlic then flash fried until golden & seasoned with our special in-house spice blend

Vegetable spring rolls

Packed with flavours of the orient and served w/ house made sweet chilli sauce

Grilled Saganaki

Greek cheese, pan seared until golden, w/ house made dukkha

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A sweet memory (guest choose one...)

Golden peach cobbler

Fresh peaches are baked with light spices in a soft milk crust. Served w/ Vanilla bean ice cream

Eaton mess

Chunks of meringue & lashings of fresh berry compote are folded through freshly whipped cream. This is decadence by the mouthful

Mango delight

Fresh mango & lemon sorbet are paired together and enhanced with a lightly minted syrup & praline crumble