

# SET MENU

*mintaro*  
RESTAURANT



This menu is designed to be a shared style menu for groups. Enjoy food with friends! (choices are required to be made prior to event)

## \$55 Small plate degustation served feasting style.

**Starters:** Grazing boards with cheese, cured meats and some nibblie bits.

Garlic bread and salad served with your first hot items.

Your **Choice of 3 items** per group from the list below:

OR

## \$75 'feed me more' degustation served feasting style.

**Starters:** Grazing boards with cheese, cured meats and some nibblie bits.

Garlic bread and salad served with your first hot items.

Your **Choice of 5 items** per group from the list below:

**Dishes:** (Numbers in brackets indicative of amounts per person.)

**Pork Rilette** - Classic French dish, pork cooked so slow you can spread it on bread!

**Oven Baked Scallops (2)** - Served in a half shell with garlic butter and chorizo.

**House Smoked Chicken Salad (2)** - Garlic aioli dressing, celery, walnuts, wasabi peas (San choi bow style)

**Pressed Pork Belly Bites (2)** - Paired with a sticky apple awesomesauce.

**Southern Fried Chicken Wings (2)** - Marinated, dusted and golden fried then tossed in our kicking buffalo sauce.

**Meatballs (2)** - Chicken and bacon meatballs cooked in a light tomato sauce.

**Beef Sliders (1)** - Succulently slow cooked beef brisket with housemade bbq and coleslaw.

**Arancini (2)** - Risotto balls with spinach and parmesan cheese. **(V)**

**Smoked Stuffed Mushrooms (2)** - House smoked and stuffed with confit garlic, thyme and cashew. **(V)**

**'Hungry Hungry'?** You can add any of these dishes below to your menu for the additional cost indicated. (Recommended for sharing between 2 - 4 people.)

**Char Grilled T Bone** - Sliced and served dressed with a fresh chimichurri and chips. **\$50**  
(500g, cooked medium rare)

**BBQ Baby Back Ribs** - Marinated and slow roasted until its falling off the bone served with chips **\$60**

**Vietnamese Lemongrass Chicken** - Served with vermicelli salad and nuoc mam. **\$39**

**1kg Local Mussels** - Cooked in rich tomato Napoli with shaved parmesan. **\$30**

**Pan Seared Lamb Backstrap** - With a creamy mash and minted gravy and peas. **\$33**

**Hickinbotham Moussaka** - Rich ragout of eggplant and black lentil with Buffalo mozzarella. **(V)** **\$30**

Sorry No Split Bills.