

mintaro

restaurant
at Hickinbotham



Shared starters

grazing board

a classic selection of grilled vegetables, cured meats, local cheese, peppered figs & rustic baguette

35/2
55/4

hommus

our special smoky hommus with hart's farm olives with warm turkish bread

15

sweet & sticky baby back ribs

jimmy's sweet & sticky baby back ribs served with refreshing apple & kraut

17

golden seared scallops

served on minted pea smash with smoked pork crumb & mint oil

19

charred quail

marinated & grilled, our own quince, crisp prosciutto & byzantine dressing

17

zucchini, haloumi & mint fritters

crispy fried with pickled beetroot drizzled with spiced yoghurt

16

semolina crusted salt & pepper calamari

with citrus mayo & fresh lime

17

Meals to share

8-hour slow braised lamb shoulder

given love & thyme by our chefs, hawkes farm spuds, balsamic glazed beets & main ridge fetta

34pp

free range loin of pork

succulent free range pork loin, slow roasted & served with confit sweet potato & shallot, apple puree & quince & pinot jus

32pp

Mains

the hickinburger

spiced lamb burger, served with hommus, fetta cheese, tomato & lettuce on a lightly toasted milk bun, side of fries

28

mushroom & ricotta gnocchi add smoked chicken

tossed through a creamy seasonal mushroom sauce w roasted chestnuts, rocket, herbs & shaved grana padano

27
+3

slow braised gippsland beef cheek

with aligot potato, greens from our garden, blistered tomato & zesty thyme gremolata

35

pizza con funghi

house made dough, seasonal mushrooms, marinated & roasted globe artichoke, shaved grana padano & oregano

18

baked barramundi fillet

served on hawkes farm kipflers & kassler lardons with tuscan cabbage, olive tapenade & citrus oil

34

spanish style braised chicken

southern aromatic spanish chicken dish, served with a side of baked rice & crusty bread

30

hix pilsner fish and chips

lightly battered whiting fillets, chunky tartare & lemon

29

Sides

kitchen garden salad

fresh garden pickings with sparkling chardonnay dressing

9

barn house chips with aioli & ketchup

10

charred corn cob

roasted in its husk then charred & tossed with lashings of butter & a dusting of pink salt, herbs & pimento

12

desserts

flourless chocolate cake

served with thyme scented black forest fruits & sweet dukkah

15

orange blossom crème brulee

creamy floral citrus brulee w vanilla pashmak & pistachio tuile

15

apple & salted caramel pudding

light & fluffy self-saucing pudding starring red hill apples served with vanilla bean ice cream

14

affogato hicks

chocolate hazelnut ice cream, a shot of espresso & frangelico, biscotti


16


boatshed cheeses

a duo of local cheeses with sticky figs, quince paste & lavosh

17

One bill per table please. No split bills.
Public holiday surcharge 15% when applicable.

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