

mintaro

restaurant
at Hickinbotham



Shared starters

hix charcuterie

a classic selection of cured & smoked meats, house pickled vegetables & relishes with grilled sour dough

24/2
40/4

hommus

our special smoky hommus with hart's farm olives & 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 a garden pea & herb smash with smoked pork crumb & lemon oil

19

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

Mains

the hickinburger

juicy pulled pork, cooked slow & low, served with slaw, monteray jack & chipotle mayo on a lightly toasted milk bun with a side of fries

28

mushroom & ricotta gnocchi add smoked chicken

tossed through a creamy seasonal mushroom sauce with rocket & herbs from our garden, roasted chestnuts & shaved grana padano

29
32

slow braised gippsland beef cheek

with aligot potato, greens from our garden, blistered tomato & a 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

spiced aromatic southern spanish chicken dish 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

local vegetable pickings

a selection of local vegetables tossed in EVOO & fresh herbs

10

Desserts

flourless chocolate cake

served with thyme scented black forest fruits & sweet dukkah

12

orange blossom crème brulee

creamy floral citrus brulee w vanilla pashmak & pistachio tuile

12

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

18

 @hickinbotham.biz

 @hickinbotham_dromana

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