

## Boards

- House Selection of Cheese** – Cheddar, Brie and Blue cheese with crackers & The Frenchie's quince paste. **\$26**
- Salumi Selection** – Prosciutto, sopressa & mortadella **\$26**
- Grazing board** – Sliced meats & cheeses with extra nibblie bits. **\$60**

## Small Plates

- Prosciutto Wrapped Baked Brie** – Hot and melted served with bread **\$26**
- Potato Croquettes** – Golden balls of potato stuffed with smoky bacon & cheese **\$20**
- Spiced Calamari** – Tender squid, coated in spiced breadcrumbs & flash fried **\$24**
- Wasabi Baked Scallops** – Enjoy the subtle sweetness of wasabi with the Japanese scallops **\$24**
- Garden Tomato Bruschetta** – Fresh diced tomato on toasted ciabatta with basil pesto **\$22**
- Cajun Lamb Skewers** – Tender diced lamb, marinated in spices with spiced yoghurt **\$24**
- San Choi Bao** – Sumptuous Asian style pork mince, served with lettuce cups **\$24**
- Meatballs** – Chicken & bacon meatballs cooked in a light tomato Napoli **\$22**
- Spring Rolls** – Fresh vegetable spring rolls with house made sweet chilli **\$20**

## Sides

- Ciabatta Loaf** – Plain, sliced & heated with butter **\$9**
- Garlic Ciabatta Loaf** – Plain, sliced, heated & kissed with garlic butter **\$16**
- Rocket & Fresh Tomato Salad** – With red onion, pepitas & Balsamic dressing **\$16**
- House Cut Potatoes** – Served with aioli and ketchup **\$12**

## Larger Plates

- Open Lamb Souvlaki** – Twice cooked lamb shoulder with lettuce, tomato, onion, tasty cheese, house made tzatziki, tortilla & chips **\$44**
- Confit Duck** – With roast sweet potato puree, ginger bok choy & bitter sweet orange sauce **\$44**
- Grass Fed Eye Fillet Medallions** – Char grilled & served on house cut potatoes with seasonal greens & creamy mushroom sauce **\$54**
- Hickinburger: Barramundi** – The freshest fish is pan seared and piled with shredded lettuce & chunky tartare **\$36**
- Roast Vegetable Linguine** – A selection of seasonal roast vegetables are tossed through pesto coated linguine & topped with a light tomato Napoli & freshly shaved Parmesan **\$36**
- BBQ Pork Ribs** – Marinated & slow cooked until fall off the bone tender. Coated in our house made barbeque sauce **\$70**

## Desserts

- New York Style Cheesecake** – with cinnamon cream & coffee infused honeycomb **\$18**
- Choc Chilli Pot** – Decadently indulgent with a devilish kick served with strawberries & cream **\$18**
- Banana Fritter** – With banana gelato & butterscotch sauce **\$18**
- Affagato** – Espresso shot served with vanilla ice cream and Frangelico liqueur **\$18**

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

*mintaro*  
RESTAURANT



## Kids Menu (12 years and under) \$19

Kids meal includes a kids drink and sundae

**Chicken Tendies** – served with chips and salad

**Kids Fish** – served with chips and salad

**Kids Spag Bol** – with cheese

**S&P Tofu** – served with chips and salad

## Hot Drinks

**Coffee** – latte, piccolo, cappuccino, flat white, long black, espresso, macchiato, mocha, chai **cup / mug \$4.5 \$5.5**

**Tea** – English breakfast, earl grey, peppermint, lemongrass & ginger, camomile **cup / pot \$4.5 \$6**

**Mug of Hot Chocolate** **\$6**

Decaf, soy, almond or extra shot +\$0.5 each

## Non-Alcoholic Drinks

**Soft Drinks** – lemonade, cola, lemon lime & bitters, diet cola, lemon squash, raspberry, tonic, soda **\$5 Pint \$9**

**House Made Ginger Ale** **\$6**

**San Pellegrino Sparkling Water (750ml)** **\$9**

**Juice** – Apple or Orange **\$5**