

Boards

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

Entree

- Prosciutto Wrapped Baked Brie (GF*)** – Hot and melted served with toasted ciabatta & cornichon. (Vegetarian option available.) **\$26**
- Sesame Crumbed Calamari** – Bass Strait calamari, flash fried until golden. Served with miso aioli. **\$26**
- Baked Scallops (GF)** – Japanese scallops baked in the half shell with garlic butter, finished with double smoked bacon dust. **\$26**
- Vegetable Tempura** – Fresh seasonal vegetables fried in a crisp ethereal batter, served with house made sweet chilli **\$24**
- Chicken & Chorizo Skewers (GF)** – Free range chicken and Catalonian chorizo **\$25**
- Soup of the Day (GF*)** – Fresh made house soup with grilled ciabatta. Ask staff for today’s soup! **\$20**

Sides

- Ciabatta Loaf** – Plain, sliced & heated with butter **\$10**
- Garlic Ciabatta Loaf** – Plain, sliced, heated & kissed with garlic butter **\$16**
- Rocket & Semi Dried Tomato Salad (GF)** – with red onion, pepitas & balsamic dressing **\$17**
- Chips (GF*)** – Served with aioli and ketchup **\$13**
- Gravy Boat** **\$6**

Main

- 18 hour Lamb Shanks (GF)** – Slow cooked with our own shiraz overnight and paired with garlic mash. **\$48**
- Veal Caponata** – Tender veal cutlet, lightly crumbed & served with a slow roast cherry tomato, kipfler, smoked kaiserfleisch & wild roquette salad **\$45**
- 300g Grass Fed Scotch Fillet (GF)** – Char grilled & topped with spicy caramelised onion, chunky potatoes & green beans **\$54**
- Hickinburger: Eggplant Parmigiana** – Thick eggplant fritters, Napoli, basil & a variety of cheeses are layered in a lightly toasted roll with fresh lettuce, served with golden chips **\$39**
- 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**
- Country Chicken & Brie Pie** – Free range chicken, Brie, organic vegetables and house grown herbs fill the flaky pastry – making for a nice long hug from the inside. **\$44**
- Seafood Marinara (GF*)** – Fresh rockling, prawns, scallops & squid, tossed with our Pinot Gris & finished with a rich tomato Napoli & shaved Grana Reggiano **\$48**
- Southern Fried Gummy** – Lightly seasoned fresh local Gummy shark, served with chips, salad & Cajun remoulade sauce. **\$44**

No Split Bills. One Bill Per Table.

15% Surcharge on Public Holidays



(GF*) – can be done gluten free. Ask staff for more information.

While we do our best to prevent contamination, there may be traces of gluten found in our kitchen.

mintaro
RESTAURANT



Desserts

- Blueberry & white chocolate Cheesecake (GF)** – with whipped cream **\$18**
- Choc Mousse (GF)** – served with whipped cream and berry compote **\$18**
- Apple & Rhubarb Cobbler** – Garden fresh rhubarb sauteed with apples served with vanilla ice cream **\$18**
- Salted caramel Affagato (GF)** – Espresso served with house made salted caramel ice cream and Frangelico liqueur **\$18**

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

Kids meal includes a kids drink and sundae

- Popcorn Chicken** – served with chips and salad
- Kids Fish** – served with chips and salad
- Kids Spag Bol** – with cheese
- Salt & Pepper Tofu** – served with chips and salad

Hot Drinks

- Coffee** – latte, piccolo, cappuccino, flat white, long black, espresso, macchiato, mocha, chai **cup / mug \$5 \$6**
- Tea** – English breakfast, earl grey, peppermint, lemongrass & ginger, camomile **cup / pot \$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**