

MENU

Small Plates

Ploughman's Plate for 2 (GF) Smoked chicken, Grandmother ham, Barnacle Billie Cheddar (Boatshed, Dromana), Shadows of Blue (Gippsland), Beach Box Brie (Boatshed, Dromana) with quince paste, tomato relish, olives, pickled onion and rice crackers	\$45
Hickinbotham Shiraz & Rosemary Infused Bread with melted garlic butter and marinated olives	\$15
Flash Fried Calamari (GF*) with lemon and dill aioli and soft herbs	\$22
Popcorn Chicken with sticky Korean glaze, kimchi, yuzu aioli, sesame & coriander	\$21
Zucchini & Leek Fritter (VG) with parsnip, mixed herbs, spiced dukkah & tahini yoghurt	\$19
House Smoked Lamb Kofta served with tzatziki & pita crisp	\$23
Pork Belly Bites (GF*) slow cooked in our Ruby cider served with artichoke & smoke garlic puree, pickle beetroot & pomegranate glaze	\$22
Mushroom Arancini (3) McCrae Mushrooms served with truffle aioli, toasted macadamias & Grana Padano	\$21
Chips served with ketchup	\$13
Roasted Seasonal Root Vegetables (GF) cooked in herb & garlic butter	\$13

GF – Gluten Free

GF* – Will contain traces of gluten from fryer oil

VG – Vegan

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

Large Plates

300g Wagyu Rump MS5+ (GF*) 400 day grain fed wagyu cooked to your liking with confit potatoes, pan fried seasonal greens & choice of garlic butter or peppercorn sauce	\$55
Hix Beer Battered Fish & Chips served with chips, mushy peas & tartare sauce	\$36
Slow Cooked Beef & Coffee Rock Merlot Hotpot with mushrooms & peas served with creamy mash potato	\$37
Wild Mushroom Risotto (GF) McCrae Mushrooms sauteed & pickled with a smoked mushroom puree, thyme & Grana Padano	\$37
Lemongrass & Coriander Chicken Curry (GF) fragrant jasmine rice, seasonal greens, pickled vegetable salad, cashews & sesame	\$39
16hr Slow Cooked Lamb Shoulder roasted root vegetables & rosemary jus	\$39
Seasonal Vegetable Stack (VG) Napoli sauce, basil & vegan haloumi	\$33

Desserts

Goopy Chocolate Pudding with chocolate ganache and vanilla ice cream	\$15
Sticky Date and Pecan Pudding with salted caramel sauce and vanilla ice cream	\$15
Cheese Board (GF) Barnacle Billie Cheddar (Boatshed, Dromana), Shadows of Blue (Gippsland), Beach Box Brie (Boatshed, Dromana) with quince paste and rice crackers	\$23

No Split Bills. One Bill Per Table.

15% Surcharge on Public Holidays

10% Surcharge on Sunday

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R E S T A U R A N T



Kids Menu (12 years and under)

Kids Popcorn Chicken with chips	\$15
Kids Calamari with chips	\$15
Kids Pasta with sauce & cheese	\$15
Kids Sundae vanilla ice cream with chocolate topping, marshmallow, sprinkles and wafer cone	\$5
Kids soft drink or juice	\$4

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
	\$4.5 \$6

Decaf, soy, almond, oat or extra shot +\$1

Mug of Hot Chocolate	\$6
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Non-Alcoholic Drinks \$5 Pint \$9

Soft Drinks lemonade, cola, zero cola, lemon lime & bitters, lemon squash, raspberry, tonic, soda	
House Made Ginger Ale	\$6
San Pellegrino Sparkling Water (750ml)	\$10
Juice – Apple or Orange	\$5