

Mother's day

mintaro
r e s t a u r a n t
at Hickinbotham

Starters

Sweetcorn fritters - Golden bites of goodness, loaded with corn, red onion, coriander, garlic & a hint of chili. Served w sweet chili sauce.

Grilled saganaki - Greek cheese pan seared till golden, w rocket salad.

Golden crumbed calamari - Lightly crumbed bass strait squid, fried until golden. Served with zesty house made dipping sauce.

Baked scallops - Scallops baked in the half shell w luscious chorizo butter.

Mains

Portuguese chicken - Succulent char-grilled marinated chicken, toasted crouton, cherry tomato, coral lettuce and fiery peri peri mayo.

Twice cooked char siu pork belly - Slow roasted for tenderness then char grilled to smoky perfection. Glazed with our house made char siu sauce and served with garlic fried rice.

Veracruzian snapper – Local Snapper fillet baked with the flavours of the Gulf of Mexico, tomato, capers, chilli, olives & garlic, served w coriander rice.

Roast pumpkin salad - Golden roast pumpkin, toasted Californian walnuts, red onion, rocket and baby spinach are tossed together with an amazing honey & red wine dressing

Desserts

Chocolate cakes-Fresh mini chocolate cakes, cherries jubilee, whipped cream and a side of molten chocolate sauce.

Hickinbotham crumble -Apple, plum and Raspberry w brown sugar golden crumble topping.

Lemon meringue pie -Mouth puckering lemon curd, topped with indulgently torched Swiss meringue in a crisp tart shell

Crème brûlée – Traditional vanilla bean **brûlée** w a crunchy toffee top