mintaro
RESTAURANT
at Hickinbotham

Cocktails

mojito — 17
white rum, fresh mint, lime, sugar, soda water

kir royale — 15
créme de cassis, jakcals run sparkling, fresh raspberries

gin royale — 17
original blood-orange gin, jakcals run sparkling, orange and rosemary garnish

hix spritz — 16
hix ruby cider, vodka, orange and fresh thyme

original limoncello — 15
on ice with mint garnish

gini's gin — 16
original gin, lime, housemade ginger ale and mint

espresso martini — 20
vodka, kahlua, crème de cacao and espresso

Tasting

wine flight (5 x 30ml) — 20
beer paddle (5 x 100ml) — 20

Sweets & Fortified Wines

sparkling strawberry kiss — 9/35
noble sauvignon blanc 2016 – *trophy best other white '18* — 9/30 (500ml)
barrel aged muscat (18 years) 375ml — 14 (100ml)
barrel aged brandy 375ml — 15 (45ml)

Whites

sparkling pinot chardonnay 2016 – *gold medal winner '17* — 13/45
sauvignon blanc 2018 — 9/36
riesling 2018 — 9/35
gewürztraminer 2016 — 9/35
pinot gris 2016 — 9/36
chardonnay 2016 (Terryn's favourite) — 12/42

Reds

pinot noir rosé 2016 — 10/38
pinot noir 2016 — 16/56
tempranillo 'joven' style 2018 — 9/36
coffee rock merlot 2015 - *bronze medal winner '17* — 13/45
tempranillo 2016 – *people's choice award '18* — 14/48
cabernet sauvignon 2014 – *silver medal winner '17* — 13/44
shiraz 2014 — 14/46

Hix Beer

summer ale (aussie pale ale) 4.9% * — 6/9/12
pilsner (german style larger) 4.8% * — 6/9/12
pale ale (american style) 4.8% * — 6/9/12
india pale ale (ipa) 6.2% * — 7/10/14
strawberry saison 7.5% - *tribute to farmers* — 7/10/14
dunkel (dark larger) 4.6% — 6/9/12
brown ale (english style) 4.9% * — 6/9/12
irish stout 5% * — 6/9/12
blackberry stout 5.5% — 6/9/14
double choc porter 6% * — 7/10/14
barley wine 9.3% (glass only) — 11
ruby cider 6% — 7/10/14

* available in take away 500ml stubbies

Reserve Wines

aligoté 2015 — 38
pinot noir 2012 — 78
coffee rock merlot 2010 - *trophy winner '15* — 88
shiraz 2012 (Andrew's favourite) — 78

The Mintaro Story

The name Hickinbotham boasts a legacy in wine making since 1936. Wines are grown, made and bottled onsite and, more recently (2006), the Hix microbrewery was established with brewer and 4th generation son, Jake Hickinbotham, brewing award-winning craft beers all year round.

Our new addition – Mintaro restaurant at Hickinbotham – offers a relaxed a la carte menu showcasing the best local produce available and compliments the award-winning wines and craft beers Hickinbotham is known for.

The Mornington Peninsula is home to many passionate, local farmers and small businesses. By supporting these local growers and artisan food producers, we are promoting the growth of the local economy using only the freshest of produce, reducing land miles and offering our customers something very special.

Mintaro is an historic town in Clare Valley, Adelaide, known for producing high quality Mintaro slate. It is still the oldest operating quarry in Australia. Our fireplace is made of Mintaro slate and was salvaged from a Victorian Brighton mansion back in 1994 and dates back to the late 1800's. In honour of its history, we decided to name our restaurant MINTARO.

We are organic with our lifestyle and we encourage you to escape to Hickinbotham and lose yourself in the rustic surrounds that we call home.

mintaro

RESTAURANT
at Hickinbotham

Shared Starters

grazing board
a classic selection of grilled vegetables, cured meats, local cheese, peppered figs and rustic baguette — 35/2 55/4

hommus
our special smoky hommus with hart's farm olives and warm Turkish bread — 15

sticky lamb ribs
marinated in jimmy's secret spice mix with garden leaves and fresh lemon — 18

hix chix wings
chipotle marinated with a creamy jalapeno dipper and pico de gallo — 17

hix summer salad
add house cured ocean trout
pickings from our veg garden, main ridge chevre, broadbeans, sparkling chardy vinaigrette — 17 / 20

semolina crusted salt and pepper calamari
with citrus mayo and fresh lime — 18

fig and prosciutto
nestled on fresh leaves and herbs from our garden with buffalo mozzarella, beans and hazelnuts — 17

spicy tiger prawn taco
loaded with tiger prawns, guacamole, sour cream and organic black bean salsa fresca — 18

Meals to Share

8-hour slow braised lamb shoulder
given love and thyme, served alongside greens from our garden, boneo spuds, beetroot and main ridge goat's fetta — 32pp

za'atar dusted roast chicken
golden and crispy with herbed potato, our own tomatoes, baked garlic and a cracking chicken gravy — 28pp

Mains

the hickinburger
juicy angus beef pattie, crispy bacon, pickles, swiss cheese, ketchup, american mustard and mayo on a lightly toasted milk bun with a side of fries — 28

twice cooked pork belly
with spiced pumpkin puree, zesty apple and radish slaw, crackling and cider sauce — 35

crispy skinned king salmon
potato and chorizo, broadbeans from our garden, red pepper emulsion — 34

sticky lamb flatbread
charred house made flatbread topped with smoky hummus, garden fresh salad and sumac yoghurt — 23

margherita pizza
house made dough, tomatoes and basil picked from the kitchen garden and italian buffalo mozzarella — 19

200gm angus scotch
cooked to your liking with rustic hand cut chips, baby gem salad and chimichurri or mushroom sauce — 38

spiced baked cauliflower pilau
spiced cauliflower with aromatic pilau rice, baby tomatoes, smoked almonds and lemon labneh — 28

hix summer ale fish and chips
lightly battered whiting fillets, chunky tartare and lemon — 29

Sides

kitchen garden salad
fresh garden pickings with sparkling chardonnay dressing — 9

barn house chips with aioli and ketchup — 10

crunchy cajun salted wedges with sour cream and sweet chilli — 12

Desserts

belgian chocolate panna cotta
served in a glass with our own honeycomb and salted pecan toffee — 15

red hill strawberries
house churned ice cream topped with a shortbread crumb and strawberry reduction — 15

flourless orange and raspberry cake
served with poached citrus and its syrup and a dollop of double cream — 14

affogato hicks
chocolate hazelnut ice cream, a shot of espresso and frangelico, biscotti — 16

boatshed cheeses
a duo of local cheeses with sticky figs, quince paste and lavosh — 20

One bill per table please. No split bills

f @hickinbotham.biz

@hickinbotham_dromana