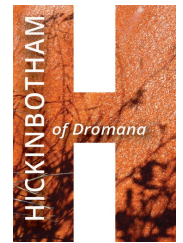


mintaro

R E S T A U R A N T
at Hickinbotham



Starters

- **Olives courtesy of our friends at Greenolive** \$8
local olives marinated with our own herbs & aromatics served warm
- **Cheesy garlic flatbread** \$13
on house made dough with lashings of garlic butter & garden herbs
- **Tiger prawn taco** \$21
marinated tiger prawns, toasted tortilla with pico de gallo & guacamole
- **Cauliflower fritters** \$16
laced with parmesan & herbs served with pickled beet relish & vino cotta
- **Semolina crusted salt & pepper calamari** \$18
with citrus mayo & fresh lime
- **Jimmy's smokey & sticky pork ribs** \$18
southwest style pork short ribs, marinated & hickory smoked with slaw & lemon
- **Boatshed cheeses** \$22
a trio of amazing local cheeses with sticky figs, quince paste & lavosh

Main course

- **Flinders Island lamb** \$37
slow braised shoulder, spuds, salad of little tomatoes, olives, Main Ridge feta & basil
- **Green olive & herb pork belly** \$36
crispy roasted & served with a warm salad of broad bean, artichoke, leek & lemon
- **The Hickinburger: smoked brisket edition** \$28
tender slow roasted beef brisket, slaw, American cheese on a floured bap with fries & chipotle mayo
- **Crispy skinned Atlantic salmon** \$36
perched on a bed of garden leaves, baby potato, asparagus, bell pepper with local goats curd & a fresh salsa verde
- **Angus scotch fillet** \$42
250g grass fed steak, cooked to your liking served with fat chips, garden greens shallot & caper hollandaise
- **Roasted butternut pumpkin** \$30
served with grilled halloumi, pomegranate, parsley, almond paste & sherry vinigrette
- **Hix Summer ale fish & chips** \$30
lightly battered whiting fillets, chunky tartare & lemon

On the side

- **Golden chips** \$12
with garlic aioli & tomato ketchup
- **Mixed leaf salad** \$12
with pickings from our garden & a sherry vinaigrette

Dessert

- **To die for chocolate brownie** \$14
with warm salted caramel & vanilla ice cream
- **Lemon meringue tartlet** \$16
zesty lemon curd, torched meringue & Sunny Ridge strawberries
- **Maple buttermilk panna cotta** \$15
with poached rhubarb from our garden, blackberries & honeycomb
- **Hix Aggogato** **without alcohol \$10 with frangelico \$18**
chocolate hazelnut ice cream, shot of espresso & biscotti

For the kids all \$19 including an ice cream sundae and drink

- **Mini ham & cheese pizza**
served with fries
- **Kids penne**
tossed through a rich bolognese & topped with cheese
- **Panko crumbed chicken tenderloins**
with fries & tommy sauce

Hix on Tap

Beer Paddle - (your choice of 5x 100ml)	\$20		
Summer Ale	\$6/9/12	Brown	\$6/9/12
Pilsner	\$6/9/12	Double Choc Porter	\$7/10/14
Pale Ale	\$6/9/12	Irish Stout	\$6/9/12
IPA	\$7/10/14	Ruby Cider	\$7/10/14
Saison	\$7/10/14	Barley Wine	\$12
Light beer	\$5		

Wines by the glass

Wine Flight - (your choice of 5 x 30ml) \$20

Red

'16 Pinot Noir	\$15
'18 Joven Tempranillo	\$10
'16 Tempranillo	\$12
'19 Lagrein	\$12
'16 Coffee Rock Merlot	\$12
'16 Cabernet Sauvignon	\$12
'16 Shiraz	\$13

White

'19 Sauvignon Blanc	\$10
'18 Reislung	\$10
'18 Pinot Gris	\$19
'18 Taminga	\$10
'17 Chardonnay	\$12
'18 Rose	\$10

Sparkling, Sweet & Fort

'17 Sparkling Chardonnay	\$13
NV Strawberry Kiss	\$10
Noble Sauv Blanc	\$10
Barrel Aged Muscat (18yrs)	\$14
Barrel Aged Brandy	\$18

Spirits & Cocktails

All spirits	\$10
<i>Vodka, Bourbon, Scotch, Gin, Rum, Jack Daniels</i>	
Ray Seltzer	\$4.5
<i>Watermelon and mint, Peach, Lemon & Lime</i>	
Espresso Martini	\$20
vodka, kahlua, vanilla syrup, espresso	
Mojito	\$17
white rum, fresh mint, lime, sugar, soda water	
Hickinbotham BLS	\$16
Hickinbotham brandy, fresh lime, soda	
Limoncello Spritz	\$16
limoncello, Jakcal's run sparkling, soda	
Blood orange gin fizz	\$16
blood orange gin, Jakcal's run sparkling & twist of orange	
Hix Spritz	\$16
Hix ruby cider, vodka, orange & fresh thyme	
Aperol Spritz	\$16
Aperol, Jakcal's run sparkling, soda	