

## Boards

- House Selection of Cheese** - Cheddar, Brie, Blue with crackers and quince paste. **\$26**
- Salumi Selection** - Prosciutto, sopressa, mortadella. **\$26**
- Grazing Board** - Sliced meat, cheese with extra nibblie bits. **\$60**

## Smaller Plates (Designed to share)

- House Smoked Chicken Salad (4)** - Garlic aioli dressing, celery, walnuts, wasabi peas (San choi bow style) **\$20**
- Southern Fried Chicken Wings (4)** - Marinated, dusted and golden fried, tossed in our kicking buffalo sauce. **\$20**
- Pan Seared Calamari** - Lightly seasoned, seared, sliced, served with lemon pepper aioli **\$20**
- Pork Rilette** - Classic french dish, pork cooked so slow you can spread it on bread! **\$20**
- Somekinda Sliders (2)** - Succulently slow cooked beef brisket with housemade bbq and coleslaw. **\$20**
- Meatballs (4)** - Chicken and bacon meatballs cooked in a light tomato sauce. **\$22**
- Arancini (4)** - Risotto balls with spinach and parmesan cheese. **(V)** **\$22**
- Smoked Stuffed Mushrooms (2)** - House smoked and stuffed with confit garlic, thyme and cashew. **(V)** **\$22**
- Grain Fed Beed carpaccio** - Finely sliced rare beef served with capsicum, garlic and fried capers. **\$24**
- Oven Baked Scallops (4)** - Served in a half shell with garlic butter and chorizo. **\$24**
- Roast Tomato Bruschetta** - With fresh basil, Persian fetta and balsamic verjuice reduction. **(V)** **\$24**
- Witlof Pear and Walnut Salad** - Served with a raspberry vinaigrette. **(V)** **\$24**
- Steamed Bao Buns (4)** - Hoisin pork belly slow cooked served with carrot, cucumber and coriander. **\$26**
- Prosciutto Wrapped Baked Brie** - Hot and melted with bread. **\$26**

## Sides

- Ciabatta Loaf** - Plain, sliced and heated **\$9**
- Ciabatta Garlic Bread** - Plain, sliced, heated and kissed with a garlic butter. **\$16**
- Rocket and Fresh Tomato Salad** - with red onion, pepitas and balsamic dressing **\$16**
- Bowl of golden chips** - Served with aioli and ketchup. **\$12**

## Larger Plates (Designed to share)

- Char Grilled T Bone** - Sliced and served dressed with a fresh chimichurri. (500g, cooked medium rare) **\$55**
- BBQ Baby Back Ribs** - Marinated and slow roasted until its falling off the bone **\$65**
- 1kg Local Mussels** - Cooked in rich tomato Napoli with shaved parmesan. **\$35**
- Vietnamese Lemongrass Chicken** - served with vermicelli salad and nuoc mam. **\$38**
- Pan Seared Lamb Backstrap** - With a creamy mash and minted gravy. **\$42**
- Hickinbotham Moussaka** - Rich ragout of eggplant and black lentil with gratinated bechamel. **(V)** **\$35**

## Desserts

- Sorbet Selection** - A selection of sorbets to help you combat the summer heat. **\$18**
- Hix Summer Fruit Salad** - A collection of seasonal fruits, tossed in with a light mint and lime syrup. **\$18**
- New York Baked Cheesecake** - Topped with lightly spiced cream and pistachio praline. **\$18**
- Strawberry Pavlova Roulade** - With a berry compote and creme chantille. **\$18**

*mintaro*  
R E S T A U R A N T



**Kids Menu** (12 years and under) **\$19**  
Choose One, including a kids drink and sundae.

- Chicken Tenders** - Served with chips and a side salad
- Kids Sliders (2)** - Served with chips.
- Mac and Cheese Balls** - Served with chips.

## Hot Drinks

- |   | Cup          | Mug/<br>Pot  |
|---|--------------|--------------|
| <b>Coffee</b> - Latte, Piccolo, Cappuccino, Flat white, Long Black, Espresso, Long Macchiato and Short Macchiato. | <b>\$4.5</b> | <b>\$5.5</b> |
| <b>Tea</b> - English breakfast, Green, Peppermint, Earl grey, Camomile and Lemongrass and ginger.                 | <b>\$4.5</b> | <b>\$6</b>   |
| <b>Hot Chocolate</b>  |              | <b>\$5</b>   |
| <b>Chai Latte</b>   |              | <b>\$5</b>   |
| <b>Mocha</b>  |              | <b>\$5</b>   |

Decaf, soy, almond or extra shot + \$0.5 each

## Non-Alcoholic

- Soft Drinks**- Lemonade, Coke, Lemon-Lime Bitters, Coke, Coke Zero, Solo, Tonic, Soda **\$5, Pint \$8**
- House Ginger Ale** **\$6**
- San Peligrino Sparkling Water (750ml)** **\$9**
- Juice** - Apple or Orange **\$5**

Sorry, No Split Bills.

# Hickinbotham Wines

## Sparkling

Strawberry Kiss	\$11	\$50
17 Sparkling Chardonnay	\$13	\$60
NV Sparkling Shiraz	\$13	\$60

## White

21 Rosé	\$11	\$50
21 Taminga Spritz	\$11	\$50
19 Taminga	\$11	\$50
19 Sauvignon Blanc	\$11	\$50
21 Chardonnay	\$12	\$55
22 Pinot Gris	\$12	\$55
20 Pinot Blanc (Austrian)	\$12	\$55

## Red

16 Cabernet Sauvignon	\$13	\$60
19 Lagrein	\$13	\$60
19 Coffee Rock Merlot	\$13	\$60
21 Pinot Noir	\$14	\$65
16 Coffee Rock Merlot	\$14	\$65
16 Shiraz	\$15	\$70

## Sweet and Fort

17 Noble Sauv Blanc	\$10	\$36 (375ml)
Muscat 18%	\$13	(60ml)
16 Vintage Ruby 18%	\$14	(90ml)
Strawberry Elixir 18%	\$14	(60ml)
Brandy 39%	\$14	(30ml)

## Reserve Wines

(By the bottle only)

16 Tempranillo	\$60
15 Coffee Rock Merlot	\$70
10 Coffee Rock Merlot	\$75
14 Coffee Rock Merlot	\$75
18 Chardonnay	\$80
12 Shiraz	\$90

## Spirits & Cocktails

### Spirits ..... \$11

Vodka, Bourbon, Scotch, Gin, White Rum, Whisky, with a choice of mixer.

### Spirits ..... \$13

Spiced Rum, Limoncello, Campari, Kahlua, Aperol, with a choice of mixer.

### Tempranillo Gin ..... \$15

Hickinbotham Gin, Tonic, Rosemary and Lemon zest

### Blood Orange Gin fizz .. \$16

Blood orange gin, Jakcals Run Sparkling Brut, Raspberries

### Limoncello Spritz ..... \$16

Limoncello, Jakcals Run Sparkling Brut, Soda water

### Aperol Spritz ..... \$16

Aperol, Jakcals Run Sparkling Brut, Soda water

### Fruit Tingle ..... \$16

Vodka, Blue curacao, Lemonade, Grenadine

### Mojito ..... \$17

White rum, Fresh Mint, Lime, Sugar syrup, Soda water

### Espresso Martini ..... \$20

Vodka, Kahlua, Vanilla syrup, Espresso

*mintaro*  
RESTAURANT



## HIX Beer

Summer Ale	\$7/10/13
Pilsner	\$7/10/13
Pale Ale	\$7/10/13
Brown Ale	\$7/10/13
Irish Stout	\$7/10/13
Wheat	\$8/11/14
IPA	\$8/11/14
Light Beer	\$7 sch
Choc Porter	\$8/11/14
Barrel Aged Porter	\$8/11/14
Ruby Cider	\$8/11/14
Belgian Blonde	\$9/12/15
Barley Wine (180ml)	\$12

## Wine Flights & Beer Paddles

Wine Flight \$20  
(your choice of 5x30ml, excluding reserve wines.)

Beer Paddle \$20  
(your choice of 5x100ml)