

mintaro

R E S T A U R A N T

at Hickinbotham

Group Menus Summer 2018

The Great Escape - \$65pp

Three course choice menu

Settling in (choose one)...

Organiser to select 3 options from below for guests to choose from

- 1) Sticky lamb ribs**
marinated in jimmy's secret spice mix with garden leaves and fresh lemon
- 2) Salt & pepper calamari**
with citrus mayo and fresh lime
- 3) Hix chix wings**
chipotle marinated, jalapeno dipper, pico de gallo
- 4) House cured ocean trout summer salad**
pickings from our veg garden, Main Ridge chevre, broadbeans, sparkling chardy vinaigrette

The Main Event (choose one)...

Organiser to select 3 options from below for guests to choose from

- 1) yoghurt braised 12 hour lamb shoulder**
marinated in yoghurt and spices, roasted boneo spuds, spring beets and garden greens
- 2) twice cooked pork belly**
with spiced pumpkin puree, zesty apple & radish slaw, salty crackling and cider sauce
- 3) crispy skinned king salmon**
crisp potato & chorizo, red pepper emulsion, broadbeans from our garden
- 4) herb roasted chicken**
golden and crispy dusted lightly with za'atar, baked garlic and tomatoes, preserved lemon and a cracking chicken gravy
- 5) spiced baked cauliflower pilau**
spiced cauliflower with aromatic pilau rice, baby tomatoes, smoked almonds and lemon labneh

A sweet memory (choose one)...

1) Red Hill strawberries

house churned ice cream topped with a shortbread crumb and strawberry reduction

2) Belgian chocolate panna cotta

served in a glass with our own honeycomb and salted pecan toffee

3) Flourless orange and raspberry cake

served with poached citrus and it's syrup and a dollop of double cream