

mintaro

R E S T A U R A N T

at Hickinbotham

The Great Escape

Three course choice menu

Settling in (choose one)...

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

sweet & sticky baby back ribs

jimmy's sweet & sticky baby back ribs served with refreshing apple & kraut

golden seared scallops

served on a garden pea smash with smoked pork crumb & lemon oil

zucchini, haloumi & mint fritters

crispy fried with pickled beetroot & drizzled with spiced yoghurt

semolina crusted salt and pepper calamari

with citrus mayo & fresh lime

The main event (choose one)...

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

8 hour slow braised lamb shoulder

given love & thyme by our chefs, hawkes farm spuds, aged balsamic glazed beets & main ridge fetta

mushroom & ricotta gnocchi

tossed through a creamy seasonal mushroom sauce w roasted chestnuts, rocket & herbs from our garden & shaved grana padano

slow braised Gippsland beef cheek

with aligot potato, greens from our garden, blistered tomato & a zesty thyme gremolata

baked barramundi fillet

served on hawkes farm kipflers & kassler lardons with tuscan cabbage, olive tapenade & citrus oil

spanish style braised chicken

spiced aromatic southern spanish chicken dish w a side of baked rice & crusty bread

A sweet memory (choose one)...

The below 3 options will be offered for guests to choose from

flourless chocolate cake

served with thyme scented black forest fruits & sweet dukkah

orange blossom crème brulee

creamy floral citrus brulee w vanilla pashmak & pistachio tuile

apple & salted caramel pudding

light & fluffy self saucing pudding starring red hill apples served w vanilla bean ice cream