

# mintaro

R E S T A U R A N T

at Hickinbotham

## The Great Escape

*Three course choice menu*

*Settling in....*

*(organiser to select 3 options from below for guests to choose ONE)*

**sweet & sticky baby back ribs**

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

**golden seared scallops**

served on a minted pea smash with smoked pork crumb & mint 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...***

***(organiser to select 3 options from below for guests to choose ONE)***

**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 tuile w vanilla pashmak & pistachio biscotti

**apple & salted caramel pudding**

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