

Mint

BAR MENU

MON-SAT: 2:30PM - 5:30PM

SUN: 3:00PM - 5:30PM

(V) = VEGAN (GF) = GLUTEN FREE (DF) = DAIRY FREE (NF) = NUT FREE

- 🌿 **Smokey Miso Baba Ganoush (NF)** **12 / 13**
With sea salt flat bread
Angove 2016 Tempranillo, Mataro, Grenache, McLaren Vale SA
- 🌿 **Teriyaki Chicken Wings (5 pieces) (NF) (GF OPTION AVAILABLE)** **13 / 14**
With dashi mayo (DF WITHOUT MAYO)
Wick's 2016 Pinot Noir, Adelaide Hill SA
- 🌿 **Jalapeno Cheese Fondue (NF) (GF WITHOUT SOURDOUGH)** **12 / 13**
Served with fresh greens, salami and char-grilled sourdough
Joel Gott 2014 Zinfandel, USA
- 🌿 **Fresh Prawns (NF) (GF) (DF WITHOUT AOLI)** **19 / 20**
Served on ice with lemon and chipotle aioli
Deviation Road 2016 Pinot Gris, Adelaide Hills SA
- 🌿 **House-made Crab Croquette (NF)** **14 / 15**
With black fungus, cherry tomato, edamame, dashi mayonnaise and japanese katsu sauce
Le Cirque Whiz Bang 2016 Barossa Shiraz, Barossa Valley SA
- 🌿 **Rowers Fish & Chips** **18 / 19**
Beer battered flat head with chips, homemade tartare sauce and lemon wedge
Baby Doll 2016 Sauvignon Blanc, NZ
- 🌿 **Chicken Schnitzel** **17 / 18**
Served with golden fries and chipotle aioli. Add gravy for \$2
Hawthorn Brewing Co Pilsner, Hawthorn VIC
- 🌿 **Cheese Board** **19 / 20**
Australian brie, cheddar, blue cheese served with cracker, dry fruit and nuts, house made cider citrus marmalade
Noble One 2010 Botrytis Semillon
- 🌿 **The Chocolate** **10 / 11**
Rich gateau au chocolat with strawberry puree, vanilla ice cream, fresh orange segment, strawberry, grapes, baked white chocolate and pistachio crunch
Angove Rare Tawney aged 15 years
- 🌿 **The Peach** **11 / 12**
Whole roasted peach, vanilla cake, pistachio crunch, citrus curd, strawberry and vanilla ice cream
Hollick The Bard 2015 Chardonnay, SA
- 🌿 **Golden Chips** **6 / 7**
With chipotle mayo
- 🌿 **Loaded Chips** **7.5 / 8.5**
With spiced seasoning & grated parmesan
- 🌿 **Crispy Garlic Turkish Bread (4 pieces)** **6 / 7**