



Tastes to share or eat alone

Mixed olives , marinated in fennel orange and coriander	5.5
Warm crusty bread with roasted pumpkin dip and marinated fetta	8.9
Arancini with mushrooms, spinach and tallegio cheese	6.9
Polenta chips with chimi churi dipping sauce	6.9
Coco Lokos fetta cheese stuffed fried jalapenos hot and spicy if you dare!	6.9
The Mint Kitchen platter - a selection of house made charcuterie, preserves and other delicious dishes (ask our friendly staff for today's selection)	18.9
Wedges ŵ tomato relish and sour cream	6.9
Fries ŵ rosemary salt and roasted garlic aioli	6.9

Smaller tastes

Pizza bread with garlic, rosemary and smashed olives	6.9
Today's soup served with warm bread and lescure butter	8.9
Spiced beetroot and Meredith goats cheese salad with carrot, pumpkin, roquette and sunflower seed dukah	11.9
Caesar Salad with crisp prosciutto, parmesan crumbed poached egg, cos lettuce, anchovies and caesar dressing	13.9
Baked ricotta with roasted shallots, roma tomatoes and olives, warm homemade bread	13.9

Pizza

Buffelina - Roasted cherry tomatoes, bocconcini, basil and olive oil	12.9
Potato - Desiree potatoes, tallegio cheese, rosemary and roasted garlic	14
Prosciutto - tomato, local Victorian prosciutto, rocket parmesan and fior di latte	15
Putanesca - Tomato, manzanella olives, capers, anchovies, chilli, garlic, roasted cherry tomatoes, fior di latte and basil	15
Poulet - Thyme, roasted chicken, mushrooms, artichokes, parmesan and fir di latte	16
Chorizo - roasted eggplant, chorizo, caramelized onion, fetta, fior di latte and flat parsley	16

\$12 Pizza and Pot Mondays

Bigger tastes

Fresh homemade pappardelle pasta with wild and farmed mushrooms, roasted butternut, walnuts, rosemary and marinated goats cheese <i>Leo Buring Eden Valley Riesling, SA - 8.5g</i>	17.9
Chicken, leek and porcini pie with peas, parsley and shallots <i>Secret Stone Pinot Noir 07, NZ - 8.0g</i>	17.9
Corned silverside of beef with creamy mashed potatoes, baby carrot and parsley salad, and grainy mustard sauce <i>Ingoldby Chardonnay - 8.0g</i>	18.9
The Mint Chicken Parma with fries and garden salad <i>Melbourne's no1 CBD parma on Parma.com.au</i> \$12 Parma and Pot Tuesdays	18.9
4 hour cooked veal ragout with ricotta gnocchi and black olives <i>Saltram Makers Table Cabernet Sauvignon, SA - 8.5g</i>	19.9
Char-grilled Kangaroo fillet served with spinach ala genovese', roasted parsnips and sweet potato, and bordelaise sauce <i>Metcalfe Valley Shiraz - Macedon Rangers, Vic - 9.5g</i>	21.9
Market fresh fish of the day served with a salad of 'giant' cous cous, olives, roasted cherry tomatoes, peppers, herbs and lemon <i>Angel Cove Sauvignon Blanc - Marlborough, NZ - 8.5g</i>	22.9

Sides

Green beans ŵ garlic and olive oil 6.5

Garden salad ŵ a lemon dressing 6

Something sweet?

Desert pizza topped with dulce de leche, banana and vanilla ice cream 8

Warm cinnamon doughnuts with apple and honey puree 8

Cheese

A selection of local and imported cheeses with fresh fruit, bread and lavosh crackers 14.9

A selection of Tea Drop teas

English Breakfast - smooth and brisk 3.5

Chamomile - sweet floral taste with tones of apple 3.5

Fruits of Eden - a melody of fresh fruits 3.5

Earl Gray - floral tones with citrus highlights 3.5

Peppermint - aromatic and smooth 3.5

Chai - full-bodied with exotic spices 3.5

Green - refreshing flavours with a hint of mango 3.5

Coffee

Espresso 3.5

Macchiato 3.5

Long Black 3.5

Flat White 3.5

Caffe Latte 3.5

Cappuccino 3.5