

SOMETHING TO BREAK THE ICE

OVEN BAKED SOURDOUGH BREAD (G)(N)(S)(K)	5
(Price Per Person) Our Minthis Olive oil, Maldon salt, olives, freshly grated tomato	
“KTIPITI” (D)(V)	6
Charcoal-roasted Florina peppers blended with creamy feta cheese, garlic, and chili	
EGGPLANT BABA GANOUSH (S)(N)(VG)	6
Smoked eggplant, pomegranate	
HUMMUS PISTACHIO (D)(S)(K)(N)(V)	7
(Vegan option available) Kale, raisins, burnt butter, tahini	
TARAMAS (B)(G)(F)	9
Our signature!!! With a twist...	
OVEN BAKED SOURDOUGH BREAD (G)(N)(S)(K)	2.5
(Additional side Order)	

GREENS & LEAVES

A VERY GREEN SALAD (S)(B)(VG)	17
Greens from our garden dressed with a silky seaweed vinaigrette	
MINTHIS GARDEN SALAD (D)(G)(V)	19
Varieties of tomatoes, buckwheat, espuma feta cheese, pickled onions, carob croutons	
AMARACUS SALAD (D)(S)	24
(Vegetarian option available) Burrata, seasonal fruits, pistachios, herbs, prosciutto	

MAINS FROM OUR ROBBATA & JOSPER OVEN

BLACK COD (D)(E)(F)(B)(C)	40
Robata-grilled black cod served with flame-kissed peas, celeriac purée, and a velvety dashi-infused béarnaise sauce	
SEARED TUNA STEAK (S)(C)	34
Served with lemon aquafaba emulsion, broccolini, grilled fennel, and paired with Xynisteri wine from Minthis Estate	
CELERIAC WITH TARO ROOT PURÉE, FENNEL & BASIL (S)(VG)	27
Roasted celeriac served over a creamy taro root purée, paired with fennel and fresh basil, complemented by a white wine aquafaba sauce.	
RISOTTO WITH LANGOUSTINE (G)(D)(C)(S)(B)	38
Arborio, langoustine, herb oil	
ORZO WITH SHORT RIB (G)(D)(C)(S)(Y)	38
Black Angus Short Rib, orzo, goat cheese, fresh herbs and yellow pepper coulis	
BABY ROOSTER (G)(D)(Y)	35
With lemon confit, lemongrass and chili marination	
KOBE KAGOSHIMA (200g)	110
Striploin "Grade A5"	
AUSTRALIAN BLACK ANGUS RIBEYE (300g)	58
Teys farm Australian Black Angus grain fed Ribeye	

HOT STARTERS & PLATES FROM OUR WOOD OVEN

MEATBALLS (G)(D)	16
Oven baked meatballs, truffles and basil tomato sauce	
GRILLED OCTOPUS (B)(S)(M)(F)	24
Grilled octopus, salsa Verde, carob molasses	
RIGATONI PASTA (G)(D)(C)(S)(V)	23
Spinach and halloumi	
TRUFFLE POTATO PITA (S)(G)	15
(Vegan Option Available) Rustic-style potato pita baked in a pizza oven, infused with the rich aroma of truffles.	
FLATBREADS (G)(F)(S)	16
Anchovy Marinara Tomato marinara, anchovies, fresh oregano.	
Verde Grape (VG) Spinach, mojo verde, grapes, glazed onions.	
PIZZA (G)(D)(S)	24
(Ask your waiter about the pizza of the day) Sourdough pizza straight from our oven	
SPENCER GULF KING PRAWNS (N)(D)(F)(S)(Y)(K)(B)	24
Charcoal-grilled Spencer Gulf king prawns brushed with soy-garlic butter, served with a rich butter, chili, and garlic sauce.	

AUSTRALIAN BLACK ANGUS TENDERLOIN (250g)	60
Teys farm Australian grain fed Tenderloin	
RANGER VALLEY PORTERHOUSE STEAK (800g)	195
Australian Wagyu Porter steak - Min 2 pax	
TOMAHAWK (1kg)	150
Black Angus grain fed from Greater Omaha Farms US Min 2 pax	

SIDES	
WOOD OVEN BAKED CARROTS, SILKY YOGHURT, CUMIN, HARISSA (D)(K)(V)	8
BAKED BROCCOLI AND SMASHED POTATOES WITH A HINT OF OLIVE OIL AND HERBS (S)(D)(VG)	10
ROASTED RED PEPPERS, SMOKED EGGPLANT, VINEGAR (S)(VG)	6
AMARACUS FRIES (VG)	6
OVEN BAKED POTATOES (D)(V)	8
SAUCES	
PEPPER STEAK SAUCE (S)(D)(C)	6
MANDARIN BÉARNAISE (E)(S)	6
SALSA VERDE (S)(V)	6