

the blackboard menu

STARTERS

Entrée Platter (for two) 30

A tasting of Tasmanian Camembert & Bega cream cheese dumplings
Seared scallop on the shell with lemongrass shallots & crushed peanut
Seasoned tenderloin wrapped in vine leaves & char-grilled, with crush peanut
Soft rice paper rolls of smoked salmon mints with Dijon soy

Papillotes aux Deux Fromages Tasmanian Camembert & Bega cream cheese in crispy dumplings 15

Nem Stick (V) Crispy prawn, squid beer chippies with taro, wood ear mushroom, fresh herbs and tamarind sauce 15

Salmon Rolls (GF) Soft rice paper rolls of smoked salmon, fresh herbs with Dijon soy 15

Grilled Scallops (GF) Seared scallop on the shell with lemongrass shallots & crushed peanut 18

Vine Beef (GF) Seasoned tenderloin wrapped in vine leaves & char-grilled, with crush peanut 18

Pâté de Foie Home made duck liver pâté leek daikon pickled carrot & cucumber with bread 18

Escargots Snails baked with a tomato-mint salsa & chilli butter served with bread (6)18 | (12) 30



LIGHT MEALS

La Mint Pancake (GF) Crispy rice flour crepe with Queensland King prawn, mussels, mushroom, mung beans and Bean sprouts 26

Banana Blossom Chicken (GF) Shredded chicken with Banana Blossom and pea sprout cabbage salad and vermicelli, roasted peanuts and Vietnamese fresh herbs in lemon dressing 25

Chilli Squid & Soft Shell Crab Lightly battered tossed in chilli salt shallots with house tamarind sauce 26

MAINS

Pavé de Porc Twice cooked pork belly tenderised in traditional caramelised sauce with La Mint's HOT chilli 35

Shaking Eye Fillet Cubed beef tenderloin wok tossed in garlic butter black pepper & snake beans 38

French Lamb Cutlets Char-grilled with garlic herbs with courgettes champignon & sliced potato 38

Vietnamese Campfire Beef (GF) Finely sliced Angus beef cooked in a mini wok at your table with fresh herbs & lettuce to wrap with rice paper & our fish paste sauce 38

Coco Curry (GF) Corn fed Cajun chicken with La Mint's curry paste, baked in a whole young coconut 36

Duck Confit (GF) Slow cooked crispy skin duck dressed with a French cherry glaze 36

Signature Grilled Prawns (GF) Queensland King Prawn flame grilled with café de Parisian butter, served with chips & cucumber salad 38

Baby Barramundi (GF) Filleted lightly battered crispy bone, green pawpaw salad & zesty lemon ginger sauce, with chips 43

Tasmanian Salmon Steak (GF) Salmon with a touch of chilli grilled to perfection with spicy ginger sauce and asparagus 36

Aubergine à La Mint (GF)(V) Eggplants lightly braised with garlic chilli & fresh basil 25

Silken Tofu (GF)(V) Crispy and silky tofu with a delicious blend of shitake and enoki mushroom 25

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Sides
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Boiled greens with olive oil 12 | Fried rice 16 | French fries 9
Garden salad 12 | Bread rolls 3





the feast

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la mint share plate

Papillotes aux Deux Fromages Tasmanian Camembert & Bega cream cheese in crispy dumplings

Salmon Rolls (GF) Soft rice paper rolls of smoked salmon & vietnamese herbs with Dijon soy

Grilled Scallops (GF) Seared scallop on the shell with lemongrass shallots & crushed peanut

Vine Beef (GF) Seasoned tenderloin wrapped in vine leaves & char-grilled, with crushed peanut

Banana blossom Chicken (GF) Shredded chicken with Banana Blossom and pea sprout cabbage salad and vermicelli, roasted peanuts and Vietnamese fresh herbs in lemon dressing

Chilli Soft Shell Crab Lightly battered soft shell crab tossed in chilli salt shallots with tamarind sauce

Tasmanian salmon steak (GF) Salmon with a touch of chilli grilled to perfection with spicy chilli ginger sauce & asparagus

Chargrilled lamb cutlets with garlic herbs & wok tossed courgettes champignon & sliced potato

Pavé de Porc Twice cooked pork belly tenderised in traditional caramelised sauce with La Mint's HOT chilli

Banana fritters with coconut sago and black sesame icecream with cinnamon syrup

\$70/person

Papillotes De Fromages
Bega cream cheese in crispy dumplings

Salmon Rolls (GF)
Soft rice paper rolls of smoked salmon mints with Dijon soy

Grilled Scallops (GF)
Seared scallop on the shell with lemongrass shallots & crushed peanut

Vine Beef (GF)
Seasoned tenderloin wrapped in vine leaves & char-grilled, with crushed peanut

Banana Blossom Chicken (GF)
Corn fed chicken banana blossom roasted peanuts & fresh herbs in lemon dressing

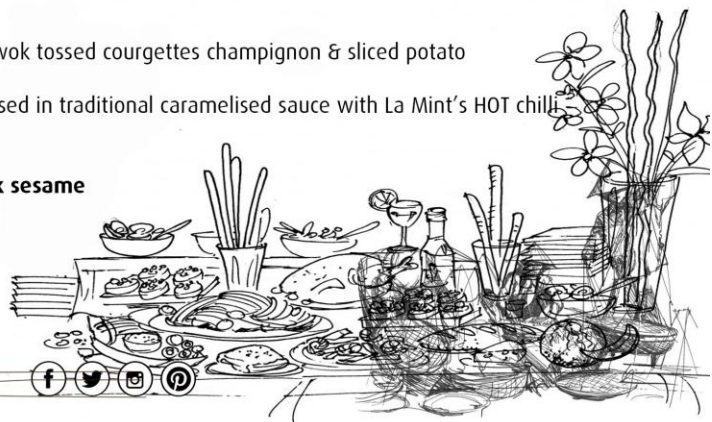
Bun Bo Xao (GF)
Sautéed Angus beef seasoned with lemongrass, served to your table with vermicelli, lettuce and herbs, topped with roasted peanuts

Pavé de Porc
Twice cooked pork belly tenderised in traditional caramelised sauce with La Mint's HOT chilli

La Mint's exotic bittermelon jelly with coconut sago

\$45/person

This is a special offer menu, not to be used in conjunction with other offers.



cheese platter



Assorted Cheeses & Dried Fruit
(minimum 2 people)



18 per person

the dessert menu

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La Mint Pudding

Exotic bitter melon jelly
with coconut sago 13

Ginger Flan

An egg custard with a ginger
caramel syrup served with fresh fruit 15

Banana Fritter

Banana fritters with coconut sago
& black sesame ice cream with
home-made cinnamon syrup 15

Strawberry a La Mint

Fresh strawberries tossed with
caster sugar, fresh mint & Vodka 15

Poire Belle Hélène

Poached pear with warm chocolate
& vanilla ice-cream 15

Sweet & Crispy

Sweet potato confit & crisps
with ice cream & cinnamon syrup 15

Devil Chocolate

Fine dark chocolate ice cream strengthened by cognac
and dark chocolate sauce 15

Affogatto

French vanilla ice-cream with
a shot of Kahlua & espresso coffee 18

Virgin 15

Ice-Cream

Vanilla, Mud chocolate, Black sesame, Durian 12
(2 scoops)



tea & coffee

Tea Frappe - Vietnamese Iced Tea 7

Cafe Frappe - Vietnamese Iced Coffee 7

La Mint Cafe - Vietnamese Dripping Coffee 5

Espresso. Long Black . Latte . Cappuccino 4

English Breakfast . Peppermint Tea . Green Tea 5

