

mintaro

R E S T A U R A N T

at Hickinbotham

Functions Menu



One bill per table. No split bills. Thank you

Hixbeer Established 2008
Hickinbotham of Dromana Established 1988
194 Nepean Highway, Dromana Vic.3934
www.hickinbotham.biz

@hickinbotham.biz



@hickinbotham_dromana



The easy choice

Grazing entrée followed by
main course **\$55pp**



To settle in....

The hix grazing board

Wheel of baked brie, chorizo, naduja, garlic bread, olives and a selection of seasonal fruits.

Main course (guests choose one...)

Portuguese chicken

Succulent char-grilled marinated chicken, toasted crouton, cherry tomato, coral lettuce and fiery peri peri mayo.

Twice cooked char siu pork belly

Slow roasted for tenderness before being char grilled to smoky perfection. Glazed with our house made char siu sauce and served with garlic fried rice.

Hickinburger-Brisket

Char grilled 100% beef burger, topped with 18 hour slow cooked beef brisket, house made barbecue and cheese sauce. Served with golden chips.

Roast pumpkin salad

Golden roast pumpkin, toasted Californian walnuts, red onion, rocket and baby spinach are tossed together with an amazing honey & red wine dressing.



The finger food

When you'd rather nibble
& talk than sit & eat **\$65pp**



To settle in....

The hix grazing board

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Chefs selection

Our chefs will prepare a selection of small plates & pizzas for you, served over multiple courses.



The full feast

3 Course option - \$75pp



To settle in (guests choose one...)

Sweetcorn fritters

Golden bites of goodness, loaded with corn, red onion, coriander, garlic and a hint of chili. Served with house made sweet chili sauce.

Grilled saganaki

Greek cheese pan seared until golden, served with fresh rocket salad.

Baked scallops

Extra large scallops baked in the half shell with luscious chorizo butter.

Golden crumbed calamari

Lightly crumbed bass strait squid, fried until golden. Served with zesty house made dipping sauce.

Main course (guests choose one...)

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A sweet memory (guest choose one...)

Chocolate cakes

Fresh mini chocolate cakes, cherries jubilee, whipped cream and a side of molten chocolate sauce.

Hickinbotham crumble

An ever-changing dessert, dependent on the whim of the market and the chef. Check with your waitress to see what resides under the golden brown sugar crumble today.

Lemon meringue pie

Mouth puckering lemon curd, topped with indulgently torched Swiss meringue in a crisp tart shell.

