

SET MENU AUTUMN 2025

This menu is designed for larger groups. Enjoy food with friends and family with at Hickinbotham no matter the occasion!

(choices are to be made 1 week minimum prior to the event)

\$55 Grazing Platters + Main Course

A simple way to organise your day- Guests start with grazing boards to nibble on followed by a main meal of their choice. Party members are to **select their option 1 week prior** to the day

Grazing Board- Smoked chicken, Grand Mother ham, Barnicle Billie Cheddar (Boatshed, Dromana), Shadows of Blue (Gippsland), Beach Box Brie (Boatshed, Dromana, Terryn's tomato relish, olives and extra nibblie bits.

Choose main meal from the list below:

Asian style porchetta (GF) with coconut black rice, herb slaw, sticky caramel and cashews

Chargrilled lamb back strap with labne, tabouleh and pistachio and risoni

Korean fried chicken burger with yuzu mayonnaise and slaw served with chips

Thai style barramundi (GF) with fragrant mild curry sauce, kipfler potatoes, herb salad, sesame coriander, chilli and cashew

Zataar roasted Eggplant (VG) with mixed grains salad, coconut tahini, pistachios, pickled carrot, cucumber and pomegranate molasses

Fancy Something Sweet?

Add a dessert to your order for just **\$15 each**. Not all guests are required to select a dessert but those that do must select their choice **prior** to the day.

Sticky date and macadamia pudding with salted caramel sauce vanilla ice cream

Goey chocolate pudding with vanilla ice cream

Trio of Sorbet with berry coulis and fresh fruit

GF – Gluten Free

VG- Vegan

At Hickinbotham we take dietary requirements with upmost care.

If you do have any requirements, please let us know and we can discuss the best options for you.

While we do our best to prevent contamination, there may be traces of allergens found in our kitchen.

Please note that there is one bill per table and no split bills.