

mintaro

R E S T A U R A N T

at Hickinbotham

Functions Menu



Relaxed style

Grazing entrée followed by
main course **\$50pp**



To settle in....

The hix grazing board

A classic selection of grilled vegetables, cured meats, local cheese & olives, hommus & grilled sour dough

Main course (guests choose one...)

Flinders Island lamb

slow braised with love & thyme, aligot potato, green peas & Jerusalem artichoke with lemon

Autumn garden

daily autumn garden pickings, warm ancient grains, olive soil, local goats curd, herbs, sticky pinot

Twice cooked Otway pork belly

creamed leek & kassler, grain mustard, baked local apples, kraut & a cider sauce

Oven roasted barramundi

smoked garlic fried rice, charred broccolini, chilli & bell pepper emulsion



Family Grazing

3 Course grazing style \$65



To settle in....

The hix grazing board

A classic selection of grilled vegetables, cured meats, local cheese & olives, hommus & grilled sour dough

Nearly there (a selection to graze from)

Organiser to choose 2 options for the table

Flinders Island lamb

slow braised with love & thyme, aligot potato, green peas & Jerusalem artichoke with lemon

Twice cooked Otway pork belly

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Autumn garden

daily autumn garden pickings, warm ancient grains, olive soil, local goats curd, herbs, sticky pinot

Oven roasted barramundi

smoked garlic fried rice, charred broccolini, chilli & bell pepper emulsion

A sweet ending....

Raspberry & basil sorbet

shortbread crumb, torched meringue, baby basil, berries

White chocolate brulee

silky baked custard spiked with white chocolate with a crunchy toffee top

Local apple & quince crumble

starring our very own quinces & served with vanilla ice cream

Traditional

3 Course option - \$75pp



To settle in (guests choose one...)

Golden seared jap scallops
minted mushy pea, bacon crumb & local goats curd

Pulled pork sliders (2)
spicy sticky shoulder on a toasted slider roll with crunchy slaw

Polenta crusted salt & pepper calamari
with citrus mayo & fresh lime

Cauliflower fritters
to die for oozy combination of blue, fontina & grana padano with pickled beet carpaccio

Main course (guests choose one...)

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Autumn garden
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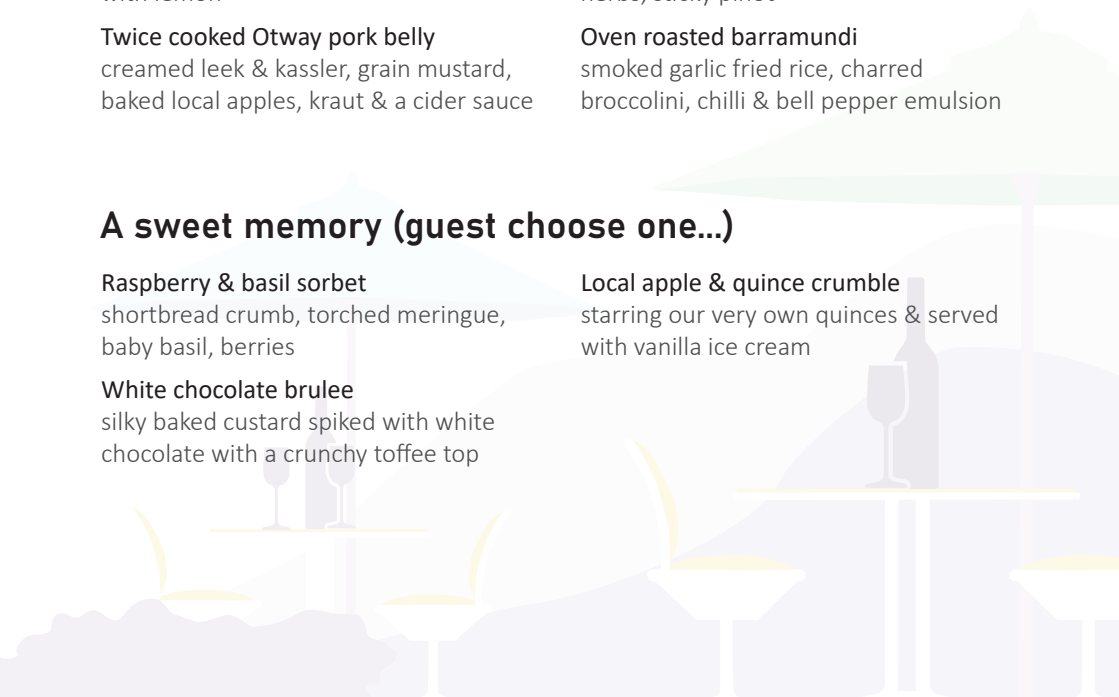
Oven roasted barramundi
smoked garlic fried rice, charred broccolini, chilli & bell pepper emulsion

A sweet memory (guest choose one...)

Raspberry & basil sorbet
shortbread crumb, torched meringue, baby basil, berries

White chocolate brulee
silky baked custard spiked with white chocolate with a crunchy toffee top

Local apple & quince crumble
starring our very own quinces & served with vanilla ice cream



Beverage Packages

Evening Functions



Basic Package (4 hours) \$50pp

- Choice of 2 Hix beers
- 2 white and 2 red wines (winemaker's choice)
- Soft drinks, still and sparkling water

Premium Package (4 hours) \$75pp

- Choice of 3 Hix beers including one premium beer
- 3 white and 3 red wines (winemaker's choice)
- Choice of 2 basic spirits
- Soft drinks, still and sparkling water

Bar Tab \$30pp minimum

Drinks on a consumption basis.

You can personally select which beverages you wish to have available for your guests.

Of course, here at Hickinbotham we want your day to be perfect and we are able to tailor packages to suit you and your budget.

One bill per table. No split bills. Thank you

Hixbeer Established 2008
Hickinbotham of Dromana Established 1988
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www.hickinbotham.biz

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