

# New Years Eve

## ENTRÉE

**Flash Fried Calamari (GF\*)** | lemon and dill aioli and soft herbs  
Pairs with our 23 Sauvignon Blanc

**Popcorn Chicken** | sticky Korean glaze, kimchi aioli, sesame and coriander  
Pairs with our 25 Chardonnay

**Zucchini and Leek Fritter (VG)** | parsnip, mixed herbs and tahini yoghurt Pairs with our 24 Pinot Gris

**Kingfish Crudo** | green nam jim, sesame, coriander, chilli, coconut and kaffir lime  
Pairs with our 24 Pinot Gris

**Housemade Tzatziki** | char grilled pita and zaatar spice  
Pairs with our 23 Sauvignon Blanc

## MAIN

**16hr Slow Cooked Lamb Shoulder (GF)** | mixed grain salad, smashed peas and chimichurri  
Pairs with our 19 Coffee Rock Merlot or 22 Shiraz

**Macadamia and Herb Crusted Barramundi** | risoni, heirloom tomato and basil pesto salad  
Pairs with our 25 Chardonnay or 24 Pinot Gris

**Caramelised Onion, Zucchini and Ricotta Tart** | cucumber and pickled fennel salad topped with crispy prosciutto and beetroot relish  
Pairs with our 24 Pinot Noir or 24 Rosé

**Peri Peri Chicken Salad** | mango, cucumber, heirloom tomatoes, cashews, feta and coriander topped with lime and herb vinaigrette  
Pairs with our 25 Chardonnay

**Coconut and Lentil Curry (GF\*) (VG)** | fragrant jasmine rice, roast pumpkin, chilli, sesame, cashew and roti  
Pairs with our NV Taminga Spritz

## DESSERT

**Mango and Passionfruit Cheesecake** | berry compote \$16  
Pairs with our Mango Tango

**Yuzu Panna Cotta** | coconut biscuit crumb and poached rhubarb \$16  
Pairs with our NV Taminga Spritz

**Cheese Board** | Red Dawn Pinot goats brined semi hard, Beach Box Brie (Boatshed, Dromana), Shadows of Blue (Gippsland), quince paste, muscatels and crackers \$22  
Pairs with our 23 Tempranillo

## ADDITIONAL

**Charcuterie Board (GF)** | Prosciutto, mild salami, Red Dawn Pinot brined goats semi hard, Beach Box Brie (Boatshed, Dromana), Shadows of Blue (Gippsland), quince paste, olives and crackers \$45

**Chips (GF)** | served with ketchup \$13

**Mixed Leaf Salad (GF)** | cucumber, Grana Padano and herb vinaigrette \$12

GF – Gluten Free

GF\* – Can be made gluten free or gluten free product but contains traces from fryer oil  
VG – Vegan

At Hickinbotham we take dietary requirements with the utmost 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.