

## SET MENU OPTIONS

These menus are designed for larger groups. Enjoy food with friends and family with a variety of styles to suit your groups needs!

(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 to finish with. Party members are to **select their option 1 week prior** to the day

Grazing Board- Sliced meats (Prosciutto, Smoked Chicken, Ham), cheese (Cheddar, Brie, Blue with crackers) with extra nibblie bits.

Choose **1 item** from the list below:

**Pork and Apple Crepinettes (GF\*)** – House ground pork crepinettes served with creamy mashed potato, caramelised onion & rich gravy

**Southern Fried Chicken Burger** – Tender free range chicken breast, fresh pineapple, crisp lettuce, juicy tomato, zesty jalapeno aioli. Served with crispy chips

**Pan-Seared Barramundi (GF)** – Barramundi expertly pan-seared and served on a bed of vibrant salad featuring kipfler potatoes, baby roquette, cherry tomatoes and smoky bacon

**Lebanese Lamb Fillets (GF)** – Grass-fed Tasmanian lamb fillets, marinated in spiced garlic yoghurt accompanied with fragrant djuvec rice and ajvar sauce

**Cauliflower Curry** – Gently braised cauliflower florets in a fragrant tomato marsala on jasmine rice

### \$70 Grazing platters + Main course and dessert

For those who still like to keep it simple but like to end the day with something a little sweet. Guests start with grazing boards to nibble on followed by their main meal and finish with their choice of dessert. Party members are to **select their option 1 week prior** to the day

Grazing Board- Sliced meats (Prosciutto, Smoked Chicken, Ham), cheese (Cheddar, Brie, Blue with crackers) with extra nibblie bits.

Choose **1 item** from **each section** list below

Main:

**Pork and Apple Crepinettes (GF\*)** – House ground pork crepinettes served with creamy mashed potato, caramelised onion & rich gravy

**Southern Fried Chicken Burger** – Tender free range chicken breast, fresh pineapple, crisp lettuce, juicy tomato, zesty jalapeno aioli. Served with crispy chips

**Pan-Seared Barramundi (GF)** – Barramundi expertly pan-seared and served on a bed of vibrant salad featuring kipfler potatoes, baby roquette, cherry tomatoes and smoky bacon

**Lebanese Lamb Fillets (GF)** – Grass-fed Tasmanian lamb fillets, marinated in spiced garlic yoghurt accompanied with fragrant djuvec rice and ajvar sauce

**Cauliflower Curry (GF)** – Gently braised cauliflower florets in a fragrant tomato marsala on jasmine rice

Dessert:

**Lemon meringue p-ice cream (GF\*)** - Hand churned lemon ice cream with ribbons of meringue stirred through. Served with biscuit crumb & torched meringue

**Chocolate Cobbler** – Soft and Goey Chocolate cake served with vanilla ice cream

**Sticky Date & Banana Pudding** – House made pudding oozing with decedent butterscotch sauce. Full of comfort and warmth.

### \$65 Small plate Degustation

Prefer more of a grazing style? Why not go with our small plate degustation! You pick 3 options for your group to enjoy starting with our delicious grazing boards and then allow the food to come out periodically. Great for those who like a little variety for their lunch. Options must be **selected 1 week prior** to the day.

Grazing Board- Sliced meats (Prosciutto, Smoked Chicken, Ham), cheese (Cheddar, Brie, Blue with crackers) with extra nibblie bits.

Select 3 options from the list below

**Fresh Falafel (GF)** – Creamy butter bean hummus, portobello mushrooms, rocket

**Baked Scallops (GF)** – Imported Japanese scallops with miso butter

**Smoked Pork & Cheddar Meatballs** – with a creamy white barbecue sauce

**Grilled Greek Saganaki (GF)** – served with lemon & spiced dukkha

**Spicy Calamari Salad (GF)** – Leafy greens, daikon, cucumber, fried shallot, crispy garlic

### \$40 Keeping it basic

A set menu without the extra bits. Guests may choose their main meal from the list below and ordered **1 week prior** to the day.

Main:

Choose **1 item** from the list below:

**Pork and Apple Crepinettes (GF\*)** – House ground pork crepinettes served with creamy mashed potato, caramelised onion & rich gravy

**Southern Fried Chicken Burger** – Tender free range chicken breast, fresh pineapple, crisp lettuce, juicy tomato, zesty aioli and a touch of fresh jalapeno. Served with crispy chips

**Pan-Seared Barramundi (GF)** – Barramundi expertly pan-seared and served on a bed of vibrant salad featuring kipfler potatoes, baby rocket, cherry tomatoes and smoky bacon

**Lebanese Lamb Fillets (GF)** – Grass-fed Tasmanian lamb fillets, marinated in spiced garlic yoghurt accompanied with fragrant djuvec rice and ajvar sauce

**Cauliflower Curry (GF)** – Gently braised cauliflower florets in a fragrant tomato marsala on jasmine rice

At Hickinbotham we take dietary requirements with 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.

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