

SET MENU SUMMER 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 Charcuterie Boards + Main Course

A simple way to organise your day - Guests start with charcuterie 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

Charcuterie Board (GF) Prosciutto, Mild Salami, Red Dawn Pinot brined goats semi hard, Beach Box Brie, Black Pearl soft goats milk coated in vine ash (Boatshed, Dromana), quince paste, olives and crackers.

Choose main meal from the list below:

16hr Slow Cooked Lamb Shoulder (GF) mixed grain salad, smashed peas, labne & chimmi churri

Macadamia & Herb Crusted Barramundi risoni, heirloom tomato & basil pesto salad

Caramelised Onion, Zucchini & Ricotta Tart roasted red capsicum, heirloom tomatoes & cucumber salad topped with crispy prosciutto & beetroot relish

Peri Peri Chicken Salad (GF) avocado, cucumber, heirloom tomatoes, cashews, feta & coriander topped with lime & herb vinaigrette

Roasted Cauliflower Steaks (GF)(VG) Romesco sauce topped with a salad of quinoa, lentils, capsicum, cucumber, red onion and balsamic glaze

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.

Apple and blueberry Tart with cinnamon ice cream

Biscoff and Caramilk cheesecake with chocolate soil

Trio of Sorbet (GF) berry coulis and fresh fruit

GF - Gluten Free

GF* - Can be made Gluten Free or Gluten Free product but contains traces from fryer oil. Please speak with staff prior.

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.

15% Surcharge on Public Holidays apply

10% Surcharge on Sundays apply