

SET MENU SPRING 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 - Prosciutto, Mild Salami, Barnicle Billie Cheddar (Boatshed, Dromana), Shadows of Blue (Gippsland), Beach Box Brie (Boatshed, Dromana), quince paste, olives and crackers.

Choose main meal from the list below:

16hr Slow Cooked Lamb Shoulder (GF) roasted root vegetables & rosemary jus

Macadamia & Herb Crusted Barramundi with risoni, pickled fennel and charred asparagus

Hickinburger House smoked pulled pork, Hix Brown Ale BBQ sauce and apple slaw served with chips

Chicken Roulade (GF) Chicken breast stuffed with smoked garlic butter & soft herbs wrapped in prosciutto with creamy mashed potato & spring greens

Coconut & Lentil Curry (GF)(VG) fragrant jasmine rice, roast pumpkin, sesame & cashew

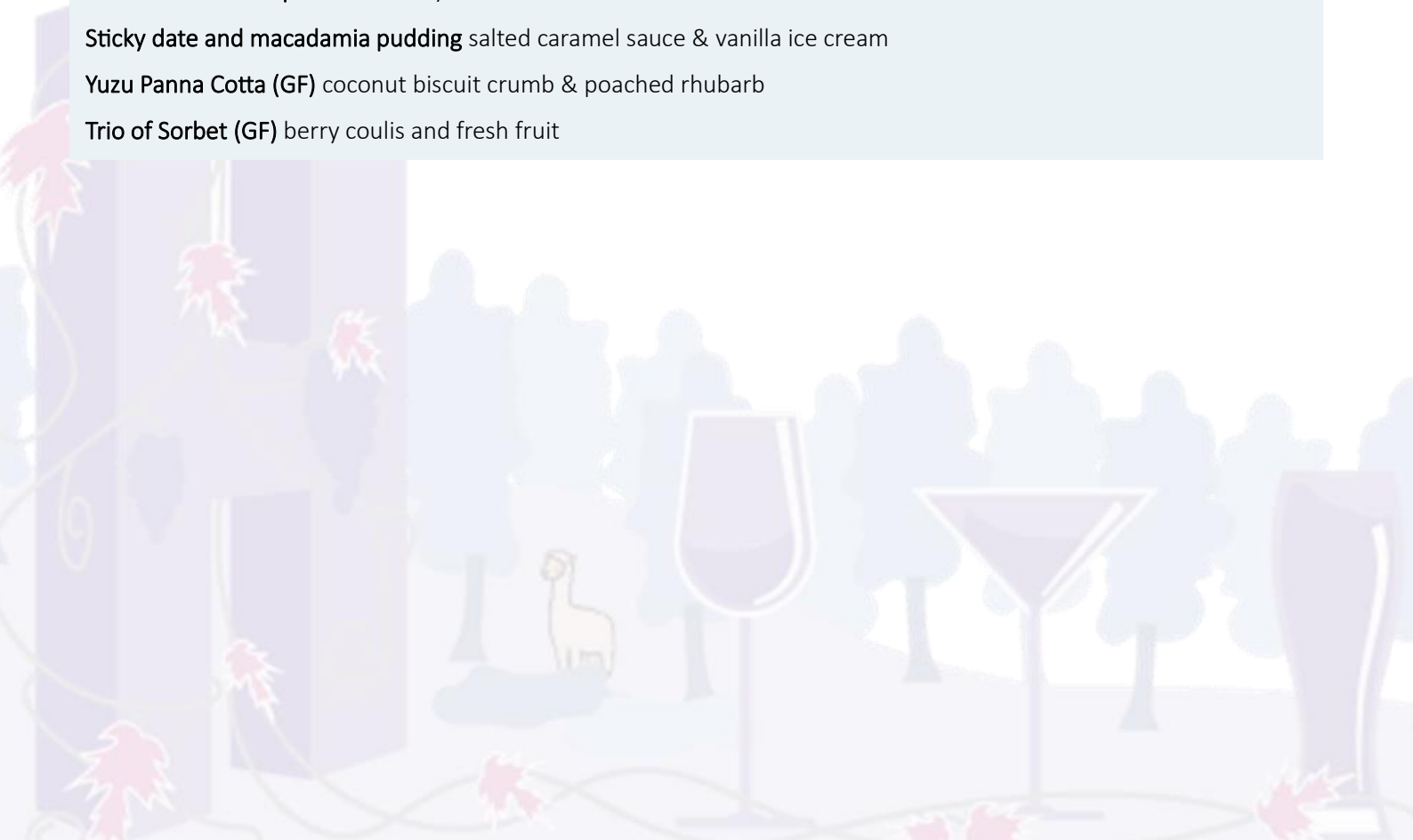
Fancy Something Sweet?

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 salted caramel sauce & vanilla ice cream

Yuzu Panna Cotta (GF) coconut biscuit crumb & poached rhubarb

Trio of Sorbet (GF) berry coulis and fresh fruit



\$40 Charcuterie Boards + Shared Small Plates

A more relaxed, shared style menu - Guests start with charcuterie boards then followed by your selection of shared small plates. **Selections are to be made 1 week prior** to the day

Charcuterie Board - Prosciutto, Mild Salami, Barnicle Billie Cheddar (Boatshed, Dromana), Shadows of Blue (Gippsland), Beach Box Brie (Boatshed, Dromana), quince paste, olives and crackers.

Please select **3 options** from the list below

Mushroom Arancini McCrae Mushrooms served with truffle aioli, toasted macadamias & Grana Padano

Zucchini & Leek Fritter (VG) with parsnip, mixed herbs, spiced dukkah & tahini yoghurt

Popcorn Chicken with sticky Korean glaze, kimchi, yuzu aioli, sesame & coriander

Flash Fried Calamari (GF*) with lemon and dill aioli and soft herbs

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Sticky date and macadamia pudding salted caramel sauce vanilla ice cream

Yuzu Panna Cotta (GF) coconut biscuit crumb & poached rhubarb

Trio of Sorbet (GF) berry coulis and fresh fruit

GF - Gluten Free

GF* - Gluten Free product but contains traces from fryer oil

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