

SET MENU WINTER 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 Grazing Platters + Main Course

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

Grazing Board- Smoked chicken, Grand Mother ham, Barnicle Billie Cheddar (Boatshed, Dromana), Shadows of Blue (Gippsland), Beach Box Brie (Boatshed, Dromana, Terry's tomato relish, olives and extra nibblie bits.

Choose main meal from the list below:

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

Lemongrass & Coriander Chicken Curry (GF) fragrant jasmine rice, seasonal greens, pickled vegetable salad, cashews & sesame

Hix Beer Battered Fish & Chips served with chips, mushy peas & tartare sauce

Slow Cooked Beef & Coffee Rock Merlot Hotpot with mushrooms & peas served with creamy mash potato

Seasonal Vegetable Stack (VG) Napoli sauce, basil & vegan haloumi

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 with salted caramel sauce vanilla ice cream

Gooey chocolate pudding with vanilla ice cream

Trio of Sorbet with berry coulis and fresh fruit

GF – Gluten Free
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