



# MOTHER'S DAY MENU

HICKINBOTHAM OF DROMANA

\$90PP 3 COURSE MENU  
INCLUDES A GLASS OF  
BUBBLES FOR ALL MOTHER'S.  
KIDS MENU, STARTERS AND  
SIDES WILL ALSO BE  
AVAILABLE.



## ENTRÉE

GOLDEN SEARED JAP SCALLOPS  
MINTED MUSHY PEA, BACON CRUMB & LOCAL  
GOATS CURD

CAULIFLOWER FRITTERS  
CRISPY FRIED & SERVED W/ A SMOKED BEETROOT  
HUMMUS & FRESH LEMON

SEMOLINA CRUSTED SALT & PEPPER CALAMARI  
W/ CITRUS MAYO & FRESH LIME

SPICED LAMB KOFTA  
W/ A HARISSA YOGHURT DRESSING & A PETIT  
SALAD OF TOMATO, CUCUMBER, CORIANDER &  
FRESH LEMON

## MAIN COURSE

FLINDERS ISLAND LAMB  
SLOW BRAISED W/ LOVE & THYME, SERVED WITH  
ALIGOT POTATO, GREEN PEAS, JERUSALEM  
ARTICHOKE & LEMON

TWICE COOKED OTWAY PORK BELLY  
CREAMED LEEK & KASSLER, GRAIN MUSTARD,  
BAKED LOCAL APPLES, KRAUT & A CIDER SAUCE

OVEN ROASTED BARRAMUNDI  
SMOKED GARLIC FRIED RICE, CHARRED  
BROCCOLINI, CHILLI & BELL PEPPER EMULSION

AUTUMN GARDEN  
DAILY AUTUMN GARDEN PICKINGS, WARM ANCIENT  
GRAINS, OLIVE SOIL, LOCAL GOATS CURD, HERBS,  
STICKY PINOT

## DESSERT

LEMON MERINGUE PIE  
ZESTY LEMON CURD, SUNNY RIDGE  
STRAWBERRIES, TORCHED MERINGUE

TO DIE FOR CHOCOLATE BROWNIE  
SERVED WARM W/ SALTED CARAMEL & DOUBLE  
CREAM

LOCAL APPLE & QUINCE CRUMBLE  
STARRING OUR VERY OWN QUINCES & SERVED W/  
VANILLA ICE CREAM