

SET MENU SPRING 2024

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

Choose main meal from the list below:

Macadamia Crusted Pan Fried Barramundi (GF) with asparagus, pickled fennel and rocket salad

Coconut Poached Chicken with soba noodle salad, red chilli, lime and coriander

Pan Fried Gnocchi with pumpkin, asparagus, burnt butter pecans and parmesan

16hr Pork Belly (GF) slow cooked in our Ruby Rose cider with fennel puree, apple slaw and crispy potato chips

Potato & Chickpea Curry (GF) with jasmine rice, chilli, coriander and cashews

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 Pudding with decadent butterscotch sauce and vanilla ice cream

Cookies and Cream Cheesecake with berry coulis

Dark Chocolate Panna Cotta with white chocolate biscuit

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.