

## SET MENU SUMMER 2024/25

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 (GFO)** with asparagus, crispy kipfler potatoes and pickled fennel and rocket salad

**Coconut Poached Chicken** with soba noodle & mixed cabbage salad, red chilli & lime dressing, coriander, cashews and sesame

**Lamb Cutlets** 3 cutlets served with pearl cous cous, cumin, dill yoghurt and heirloom tomatoes

**16hr Pork Belly (GF)** slow cooked in our Ruby Rose cider with apple slaw, crispy kipfler potatoes and herb mustard sauce

**Lentil & Cauliflower Curry (GF)(VG)** with peas, cashews, chilli & sesame served with jasmine rice

### 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.

**Kaffir Lime Panna Cotta (GFO)** with mango and passionfruit compote and sesame biscuit

**Wild Berry Cheesecake** with lemon curd and white chocolate crumble

**Trio Of Sorbet** with berry coulis and fresh fruit

GF – Gluten Free

GFO – Gluten Free Option

VG – Vegan

At Hickinbotham we take dietary requirements with utmost 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.