

Escape to

HICKINBOTHAM
of Dromana

MORNINGTON PENINSULA • WINERY • BREWERY • RESTAURANT



Hickinbotham of Dromana was established in 1988 by Andrew and Terryn Hickinbotham, on manna gum woodland overlooking the Dromana plains and the blue waters of Martha Bay. Andrew represents the third, with Jake and Cal the fourth generation of the family famous for winemaking and wine education in Australia.

The wines are grown, made and bottled onsite under the watchful eye of second winemaker Jamie Janda who strongly believes, as we do, that wine is made in the vineyard, and the grapes tell the story.

The Hix Microbrewery was established in 2008 with our brews continually winning awards. Pilsener, Pale ale, Brown ale and Irish stout are available year round with various ales and experimental beers produced seasonally for enthusiasts.

Our restaurant team have created this inspired menu for your enjoyment. Using fresh ingredients from our kitchen herb and vegetable gardens, we seasonally enhance our dishes. Locally sourced seafood is complemented by our white wines and lighter beers. Game meats from local and Tasmanian producers suit not only the darker wines and ales, but the rustic environment that is Hickinbotham.

We are open daily from 11am to 5pm to spoil you with our lunches, wines and beers. Weekends are enhanced by local live music, playing from 1 to 4pm.

A bit of history...

The family business started as Hickinbotham Winemakers in 1981 at Anakie Vineyard, near Geelong.

The original logo, the man's silhouette, was from a sketch of Andrew's father, Ian Hickinbotham, wine innovator and educator, and was also used as the logo of Gini's restaurant in Toorak, where the family were local identities.

The logo was transferred to the wines as an integral part of the label, and with the name Hickinbotham, came to stand for high quality, varietal character and artistry in the wines.

In 2014, with the sale of the Hickinbotham Clarendon Hills vineyard to the American wine multinational, Kendall Jackson, the SA relatives relinquished the name Hickinbotham. The Clarendon wines are now labelled with the Hickinbotham brand, hijacking the history of Australian winemaking in the process.

To clearly differentiate our own brand, we have embarked upon a change of identity to 'Hickinbotham of Dromana'.

We don't want or need to sell our produce half way round the world, we want to leave only a small footprint and better our own backyard. Our business activities are influenced by two related factors:

- Sustainability, which promotes strong community interaction into the future and involves supporting the people around us, the environment and the local economy, and
- As stakeholders we take into consideration the needs of our customers, employees, partners, the environment, the local community and the public.

We remain an independently owned family business, and consequently are not beholden to any but our own philosophy; we can be flexible and respond to needs as they arise. We continue to aim for the highest quality in all our produce, and will continue to have the Hickinbotham name held in the highest regard.

We will miss the silhouette, but we are Hickinbotham of Dromana!



Welcome to Hickinbotham of Dromana

We are all about great wine and beer, fresh local food and a relaxed atmosphere. With our warm open fireplace, live music, rustic surrounds and stunning views, Hickinbotham is a 'great escape'.

Join us as our new *Escape* menu takes your senses on an adventure from our garden, through the vineyard and local orchards, finishing up at our beautiful bay. Be sure to stop and feast your eyes on our appetising dishes and delight in the aromas coming from the kitchen, before finally tasting our succulent meals and sampling our award-winning beer and wines.

Allow yourself to sit back, relax and enjoy the natural sounds of birdsong and music and let our experienced family take care of you and yours. Enjoy your journey, enjoy the *Escape to Hickinbotham*.



WINE TASTING

The best way to taste our wines is to buy a 'flight' of 5 x 30ml samples. This is a great way to experience the wine and food combinations, but can be ordered on its own \$18 per flight.

PLEASE NOTE: Wine flights may not be available over busy trading periods.

WHITE WINES

2011 SPARKLING CHARDONNAY

\$12.5/\$45

A supremely dry méthode champenoise sparkling wine, vintaged in 2011 and only recently disgorged to allow maximum yeast autolysis, giving a softer, less acidic finish with lovely toasty aromatics! A perfect aperitif!

2016 SAUVIGNON BLANC

\$9/\$36

A crisp white wine with fruit driven overtones, definitely not a New Zealand style. Not too grassy, a hint of ripe gooseberry, and a great wine with seafood. Eminently drinkable.

2015 ALIGOTÉ *Silver Medal Alternate Varieties Wine Show*

\$10/\$38

Aligoté is the lesser known white grape in Burgundy. It has tremendous mouthfeel and a zesty crisp palate. A fantastic food accompaniment.

2016 GEWURZTRAMINER

\$9/\$36

Delightful rose petal and complex floral aromatics are the trademark characteristic of this variety. The slight fruit sweetness makes it a great accessory with spicy and aromatic dishes.

2016 PINOT GRIS

\$9/\$36

Delightful floral notes, natural acid and a slight minerality combine to give this wine silky mouth feel without any oak. Poached pears and fuji apples on the palate.

2013 RIESLING *Bronze Cool Climate Wine Show*

\$9/\$35

A wine of refined finesse, overlaid with honeysuckle and citrus overtones. This wine has and will continue to age beautifully for many years, developing a subtle unctuous palate and a citrus/apricot aroma.

2016 CHARDONNAY

\$12/\$42

A luscious wine with balanced palate of apricots and citrus fruits. French oak barrel fermented and softened by malo-lactic ferment, which will allow the wine to develop a soft butteriness to the palate with a little bottle age.

RED WINES

2016 PINOT NOIR ROSÉ

\$10/\$38

A savoury wine made from free run pinot noir juice. Floral aromatics of rose petals and strawberries finishing with velvety softness make this an absolute stunner with food.

2016 PINOT NOIR

\$16/\$56

A delightful medium bodied Pinot with violets and mulberries. Secondary characters of truffles and cigar box will develop with careful ageing.

2016 TEMPRANILLO

\$12/\$40

Tempranillo is a Spanish grape with high pH and a rich, soft fruit-filled palate full of dark mulberries and satsuma plums. Aromas of sweet laurel bay leaves intermingle in the savoury finish of this wine, dark and dangerously easy to drink.

2015 COFFEE ROCK MERLOT**\$15/\$48**

Velvet tannins and cassis overtones are the benchmark of this full-bodied, cool climate Merlot. The 'coffee rock' is overlaid with sandy loam soil giving this wine a rich intensity, delicious chocolate mocha aromas, complimenting black plums and spices.

2010 CABERNET & MERLOT**\$12/40**

Cassis and ripe blackberry characters provide the main flavour components with just a whiff of peppermint, a hint of the native flora adjoining this vineyard block. Full ripe Cabernet grapes are complimented by a careful blend of some mellowing Merlot.

2010 SHIRAZ**\$12/\$40**

Rich mulberry nose, with the lighter white pepper aromatics and aged oak flavours on the palate and bouquet. Robust and fruity, smooth with a soft tannin finish, ready to drink now.

SWEET WINES**STRAWBERRY KISS (10.5% Alc/vol)****\$9/\$34**

Delightfully delicious sparkling fruit wine made with real ripe strawberries and NO artificial flavourings!

BARREL AGED MUSCAT (17.5% Alc/vol 350ml bottle)**\$11(100ml)/\$34**

Aged in our cellars for an average of ten years, this is a lovely succulent and fruity fortified wine, just like plum pudding in a glass. Not for the driver!

RESERVE WINES **Very limited stock*

The Family Reserve wines are available to drink here or take away and are not available elsewhere. These wines have been selected from individual barrels for their outstanding pedigree, bottled separately, and have been carefully cellared to ensure their integrity as they age.

2010 PINOT NOIR* 4.5 Stars – Winestate Wine Of The Year 2013**\$19 / \$78**

Beautiful cherry & plum fruit aromas abound in this crackerjack Pinot, which has been allowed the benefit of bottle ageing. This wine is complex and full in style displaying intense rich layers of flavour found only in the best Burgundies.

2008 COFFEE ROCK MERLOT* (Magnum 1.5 litres)**\$96**

Rich mocha, chocolate & blackberry aromas are the characteristics of this wine from the warmer Western slopes of our vineyard. The magnum was bottled specially to allow for longer maturation time, and the bottle size allows it to be enjoyed with friends over lunch or dinner.

2010 COFFEE ROCK MERLOT***\$22 / \$88****Trophy – Australian Boutique Wine Awards, Gold – Royal Melbourne Wine Show**

Velvet Tannings and cassis overtones are the benchmark of this full bodied, cool climate Merlot. The Coffee Rock Sub base overlaid with sandy loam soil, gives this wine a rich intensity, delicious chocolate mocha aromas, complimenting black plums and spices.

2014 FAMILY RESERVE CABERNET SAUVIGNON**\$16/\$56**

Rich developed aromatics, with a firm yet mouth filling palate. A classic ripe Cabernet, something quite uncharacteristic for the cool climate Mornington Peninsula and only possible on the lowlands where the climate is more moderated. Robust and full of fruit, with a tight tannin finish.

2008 CABERNET & SHIRAZ**\$16/\$50**

This wine has the generosity of ripe berry fruits with an overlying aroma of fine ground white pepper. Barrel ageing, followed by bottle ageing, imparts a subtle oak tannin finish and a lingering firmness on the palate. Drinking beautifully right now.

BEERS

BEER TASTING PADDLE – FIVE BEERS OF YOUR CHOICE (approx. 100ml each) \$15

HIX SUMMER/AUSSIE PALE ALE

Bronze Medal Australian International Beer Awards 2015

Straw in colour, this beer has a bready malt flavour, lifted passionfruit hop aromatics with a fresh and lively finish but with minimal bitterness.

ALC/VOL	GLASS	SCHNR	PINT	STUBBY
4.9%	\$6.5	\$9	\$12	\$8.9 T/A

HIX PILSENER

Silver Medal Royal Sydney Show 2014

A German Pilsener brewed using pilsener malt which produces subtle aromas and flavours of bread or crackers. The German hops provide the element of bitterness and floral flavours. That, combined with the high carbonation makes this beer a drink for all occasions.

ALC/VOL	GLASS	SCHNR	PINT	STUBBY
5%	\$6.5	\$9	\$12	\$8.9 T/A

HIX PALE ALE

Top Gold AIBA 2011, Silver Royal Sydney 2014, Bronze AIBA 2014

This is an American style, with rich malt complexity balanced using a blend of 'New World' hops which lend aromas of stonefruit, citrus and lychee. Golden orange in colour with a soft sweetness this beer has earned a cult following.

ALC/VOL	GLASS	SCHNR	PINT	STUBBY
4.9%	\$6.5	\$9	\$12	\$8.9 T/A

HIX SAISON FARMHOUSE ALE

Made to the Belgian style, this pale ale is spiced with coriander and 'New World' El Dorado hops. A unique yeast is the heart of this well balanced beer developing peach, pear and bread aromas.

ALC/VOL	GLASS	SCHNR	PINT	STUBBY
7%	\$7.5	\$10	\$14	\$10 T/A

HIX INDIAN PALE ALE

A delightful beer, loaded with hops, Columbus, Amarillo, Mosaic and generous amounts of dry hopping gives a heady pungent hop hit with five types of malt to support this crafty beer.

ALC/VOL	GLASS	SCHNR	PINT	STUBBY
7.0%	\$7.50	\$10	\$14	N/A

**HIX
BEER**

HIX BROWN ALE

Top Silver AIBA 2012 & 2015, Bronze Medal Royal Sydney 2015, Bronze 2011 & 2014

This English Brown Ale is a style made with chocolate and dark crystal malted barley giving the aroma and flavour of nuts and chocolate. The hops lend a citrus character to the mix, complementing the malt character and caramel overtones beautifully.

ALC/VOL	GLASS	SCHNR	PINT	STUBBY
5.2%	\$6.5	\$9	\$12	\$8.9 T/A

HIX IRISH STOUT

Top Silver Medal AIBA 2013, Silver Royal Sydney 2010 & 2015, Bronze AIBA 2014

This is a richer version of the famed Irish stout, loaded with dark chocolate and roasted coffee beans, rich chocolate milk smoothness on the palate and toasty malts on the finish.

ALC/VOL	GLASS	SCHNR	PINT	STUBBY
5%	\$6.5	\$9	\$12	\$8.9 T/A

HIX DOUBLE CHOC PORTER

A rich, dark chocolate beer with loads of cocoa and dark chocolate malts to enliven the palate. A perfect dessert beer or just one for the chocoholics among us.

ALC/VOL	GLASS	SCHNR	PINT
6.8%	\$7.5	\$10	\$14

HIX BARLEY WINE 2012

A beer brewed at wine strength and aged like a wine. The recipe calls for massive malt content, leading to a rich, toasty caramel flavour blended in French and American Oak. This 2011 vintage beer is definitely not for the faint of heart.

ALC/VOL	GLASS	SCHNR	PINT	STUBBY
9.3%	\$11	N/A	N/A	\$11 T/A

HIX BELGIAN STRONG ALE

A dark, super strong and richly flavoured beer with loads of brandied fruit cake character and like Christmas cake, made to age. Brewed with overripe Cabernet grapes give rich complexity to the palate.

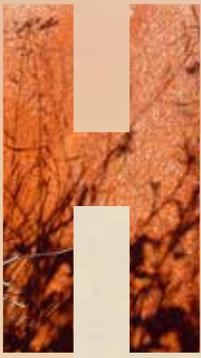
ALC/VOL	GLASS	SCHNR	PINT	STUBBY
10%	\$10	\$15	\$19	\$16 T/A

HIX RUBY RED GRAPE CIDER

A sparkling cider style made from ripe Ruby Cabernet grapes, with a light strawberry and cherry aroma, and slightly sweet finish, served on tap. Try it on ice with a slice of lime or lemon.

ALC/VOL	GLASS	SCHNR	PINT	STUBBY
7%	\$7.5	\$10	\$14	\$10 T/A

**HIX
BEER**



Escape to Hickinbotham Menu

The Great Escape

\$55 per head + \$25 for paired wine or beer

Completely indulge yourself and truly escape by letting our staff make all the decisions for you. Our chefs will select 5 courses for you to enjoy accompanied by our award-winning wine or beer.

All guests at table must take part

The arrival

- Bowl of select Victorian olives given love and thyme by our chefs to whet your appetite \$9
- Cheesy garlic flatbread with a little garden herb \$12
- Crusty house baked bread laced with our own wine lees, EVOO, balsamic & dukkah \$14

Settling in

- Calamari fresh from the bay, our garden basil sugo, squid ink pillows, lemon (*, DF) \$17
- Golden seared scallops, silky cauliflower puree, spec, cracked local wheat from the bloke up the road (*) \$19
- Tarte Tatin of roast pumpkin, onion jam & Main Ridge chevre, baby leaves, aged balsamic \$16
- Terrine of smoked pork hock: slowly roasted & pressed, pistachio & herbs, wrapped in prosciutto, cornichons, shallot & relish (GF, DF) \$17
- The heartiest of soup: Our freshest ingredients plucked straight from the garden and 'souped up' by our chefs, hand churned butter, warm house baked bread (*) \$14

**can be gluten free on request*

Please Note: While all effort and care is taken during cooking, we cannot guarantee traces of allergens are not presents in all menu items. Please inform staff of any dietary requirements or allergies.

Public Holiday surcharge of 15% applies

Immerse yourself

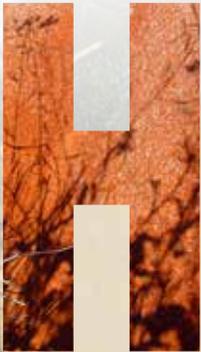
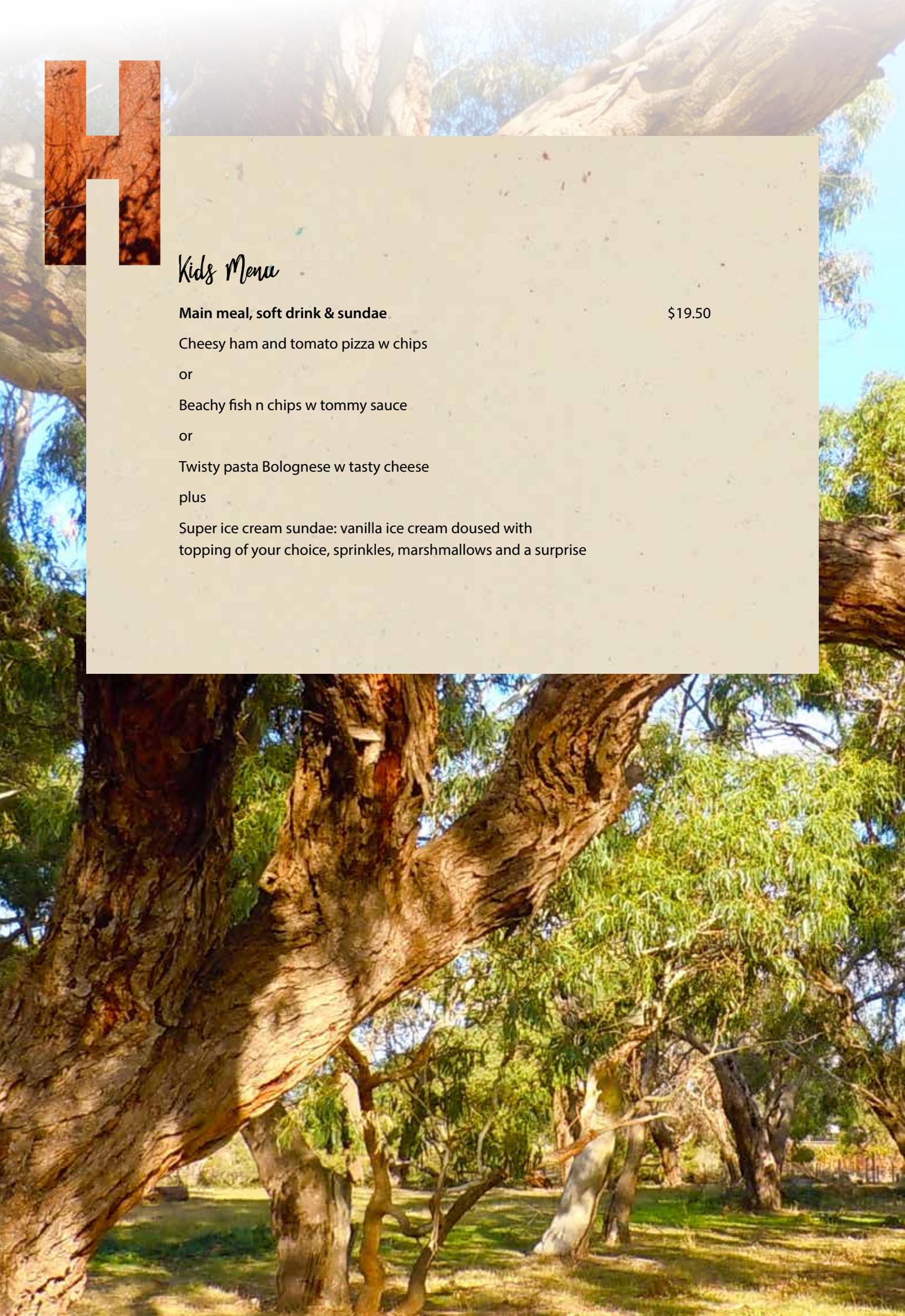
Warm ancient grain salad, roasted baby garden beets, Meredith goats curd, vino cotta, freshly picked soft leaves & herbs (*)	\$29
Market fresh fish from just out in the Strait, red quinoa & wild rice pilaf, tiny tomato, nasturtium pesto (GF, DF)	\$35
Free range chicken breast, fluffy dauphine potato, beautiful garden fresh greens, saffron rouille, rocket oil (*)	\$32
Peninsula saltbush brined lamb neck, little baked spuds, minted mushy pea, cab merlot lamb jus (GF)	\$37
250gm Angus scotch fillet, creamed desiree potato, root vegetables roasted with love, shiraz jus	\$39

Just a little on the side

The boss's favourite fries w lime mayo	\$9
Rocket salad, roasted pear, toasted walnut, shaved parmesan, aged balsamic	\$10
Daily picked selection of veg from the garden and down the road	\$11

Sweet memories to finish

Citrus crème brulee, white chocolate & macadamia biscotti	\$16
Lightly poached seasonal orchard fruit & it's syrup, chai spiced almond milk sorbet, crunchy quinoa granola (GF,DF)	\$15
Jo's stunning chocolate mousse cake, chocolate pistachio crunch, two types of raspberry (GF)	\$17
Warm porter & brown ale cake, caramel sauce, pretzel praline, vanilla bean ice cream	\$15
Cheeses from Main Ridge & Red Hill, sticky figs, quince paste, lavosh	\$19 for one \$37 to share



Kids Menu

Main meal, soft drink & sundae

\$19.50

Cheesy ham and tomato pizza w chips

or

Beachy fish n chips w tommy sauce

or

Twisty pasta Bolognese w tasty cheese

plus

Super ice cream sundae: vanilla ice cream doused with
topping of your choice, sprinkles, marshmallows and a surprise

NON ALCOHOLIC DRINKS

COFFEE

Cup \$4 Mug \$5

Mansfield Coffee Merchant's single origin coffee *New kid on the block* is delicious and well-rounded. Nice upfront sweetness with toffee and vanilla flavours, medium roast colour. Strong enough to put a kick in your day, kids or no kids!

OTHER

Soy / Decaf +50c
Chai Latte \$5
Hot Chocolate Cup \$4 Mug \$5

TEA

Cup \$4 Pot \$6

English Breakfast
Earl Grey
Peppermint
Lemongrass and ginger
Green

JUICES AND SOFT DRINKS

Apple / Orange / Grape Juice \$5
Soft drink / Lemon lime & bitters \$4
House made Ginger Ale \$5

SPIRITS

Limited spirits – please ask at bar \$11

TAKE AWAY BEER

SIX PACK (can be mixed) \$40

330ml stubbies

Barley Wine

500ml stubbies

Pale Ale, Summer Ale, Pilsner, Brown Ale, Irish Stout, Double Choc Porter

Add \$2 extra for each of Ruby Red Grape Cider, Saison Farmhouse Ale and Double Choc Porter

Add \$8 extra each for Belgian Strong Ale

HICKINBOTHAM

of Dromana



Live music plays 1- 4pm on weekends.
See website for upcoming artists.



www.hickinbotham.biz