



The little plates....

Sweetcorn fritters \$19

Golden bites of goodness, loaded with corn, red onion, coriander, garlic and a hint of chili. Served with house made sweet chili sauce.

Grilled saganaki \$18

Greek cheese pan seared until golden, served with house fresh rocket salad.

Golden crumbed calamari \$18

Lightly crumbed bass straight squid, fried until golden. Served with zesty house made dipping sauce.

Baked scallops \$22

Extra large scallops baked in the half shell with luscious chorizo butter.

Confit chicken wings \$18

Confit slowly in garlic, than flash fried until crispy and golden. Dusted with our secret house seasoning and sweet chili.

Yellowfin tuna tataki \$22

Succulent pan seared fresh tuna, sliced thinly, served in a light ginger and citrus dressing.



Sides

Golden chips \$12

With confit garlic aioli & ketchup.

Side salad \$13

A fresh garden salad with house dressing.

Main Meals

Portuguese chicken \$32

Succulent char-grilled marinated chicken, toasted crouton, cherry tomato, coral lettuce and fiery peri peri mayo.

Slow braised lamb rump \$46

Cooked lovingly in the aromatic flavors of Tuscany and nestled atop a creamy mashed Nicola potatoes.

Twice cooked char siu pork belly \$36

Slow roast for tenderness before being char grilled to smoky perfection. Glazed with our house made char siu sauce and served with garlic fried rice.

Hickinburger-Brisket \$28

Char grilled 100% beef burger, topped with 18 hour slow cooked beef brisket, house made barbecue and cheese sauce. Served with golden chips.

Hix Fish & Chips \$34

Fresh local baby snapper encased in golden pale ale batter. Served with golden chips, luscious house made tartar and a crisp side salad.

Smoked pork carbonara \$34

Luscious chunks of house smoked pork in a creamy garlic sauce, tossed with linguine and fresh parsley. Topped with poached free-range egg & shaved Grana Padano.

Mushroom risotto with basil & pine nut \$32

Traditional risotto with assortment of pan seared mushrooms. Fresh basil and pine nut pesto with fresh shaved Parmesan.

300g Grass fed scotch \$46

Char grilled to perfection and served with garlic mashed Nicola potato, sweet roast baby onions and an unctuous red wine jus.

Roast pumpkin salad \$28

Golden roast pumpkin, toasted Californian walnuts, red onion, rocket and baby spinach are tossed together with an amazing honey & red wine dressing.

One bill per table. No split bills. Thank you

Feed Me

4 Courses \$55pp

Can't decide? Let our chefs do it for you...

Feed me option chosen by our chefs & served grazing style for your group

Dessert

Chocolate cakes \$18

Fresh mini chocolate cakes, cherries jubilee, shipped cream and a side of molten chocolate sauce.

Hickinbotham crumble \$18

An ever-changing dessert, dependent on the whim of the market and the chef. Check with your waitress to see what resides under the golden brown sugar crumble today.

Lemon meringue pie \$18

Mouth puckering lemon curd, topped with indulgently torched Swiss meringue in a crisp tart shell

Hix Affogato with frangelico \$18 (without alcohol \$10)

Hand whipped vanilla-bean semifreddo & a shot of espresso

Hot Drinks

Tea Cup \$4 Pot \$6

English Breakfast, Earl Grey,
Peppermint, Camomile,
Lemon grass & ginger,
Green

Coffee Cup \$4 Mug \$5

Decaf + \$0.50
Soy + \$0.50
Extra Shot + \$0.50
Chai + \$0.50

Hot Chocolate \$5

Babycino \$2

Soft Drinks \$4 Pint \$6

Lemon Lime Bitters, Coke, Diet Coke, Lemonade, Solo,
House made Ginger Ale, Tonic, Soda water

Sparkling mineral water 750ml \$9

Juices \$4.50

Apple or Orange

Kids Meals

including an ice cream sundae and drink \$19

Crumbed chicken tenders with chips & salad

Kids calamari with chips & salad

Kids spaghetti bolognese