

Hickinbotham Wines

Sparkling	gls	btl	Red	gls	btl
NV Strawberry Kiss <i>Sparkling ripe strawberries</i>	12	55	24 Pinot Noir <i>Fragrant fruit sweetness</i>	15	70
NV Mango Tango <i>Light bubbles with a creamy mango finish</i>	13	60	24 Tempranillo <i>Feisty, berries & exuberance</i>	13	60
NV Cuvee <i>Brut style, balanced, fresh & great mousse</i>	15	70	19 Coffee Rock Merlot <i>Youthful vigour</i>	13	60
NV Sparkling Shiraz <i>Rich ripe fruit with a nice peppery sparkle</i>	14	65	23 Lagrein <i>Deep berries that's a little gritty</i>	14	65
			23 Leftovred (Field Blend) <i>A mouth full of mixed ripe red berry fruit</i>	11	50
White			23 Shiraz <i>Fresh ground pepper notes, clean fruit acid & balance</i>	14	65
24 Sauvignon Blanc <i>Fragrant and zesty Kiwi fruit</i>	12	55			
Taminga Spritz <i>Fresh, sweet and zingy</i>	11	50	Reserve Wines (Bottle only)		
25 Pinot Gris <i>Great mouth feel with nashi pear</i>	13	60	18 Chardonnay <i>Barrel ferment characters, soften the finish</i>		80
25 Chardonnay <i>Light balanced oak and buttery finish</i>	14	65	24 Home Block Pinot Noir <i>Soft with complex layers</i>		80
25 Rose <i>Light strawberry and violets</i>	12	55	21 Shiraz <i>Youthful pepper & spice</i>		80

Beer & Hix Distillery

HIX Beer	ABV	Pot	Schooner	Pint
Summer Ale	4.9%	7.5	10	14
Pilsner	4.7%	7.5	10	14
Pale Ale	4.9%	7.5	10	14
IPA	6.3%		11	schooner only
Belgium Blonde	8.0%	9.5	14	16
Brown Ale	4.9%	7.5	10	14
Irish Stout	4.9%	7.5	10	14
Double Choc Porter	6.0%	8.5	11	15
Blackberry Stout	5.2%	9	12	15
Ruby Cider	6.0%		11	schooner only
Mid Strength	3.2%	7.5	10	14
Breheeny Bros Walkerville	>.05%		10	schooner only

Hix Distillery, Sweet & Fortified

Hickinbotham Tempranillo Gin 40% (30ml) <i>Citrus & full of botanic notes</i>	15
Hickinbotham Brown Ale Whisky 42% (30ml) <i>Butterscotch notes & a rich palate</i>	18
Hickinbotham Brandy 39% (30ml) <i>Australian Cognac, fiery and smooth</i>	16
Muscat 18% (90ml) <i>Raisins with a syrup finish</i>	16
16 Vintage Ruby 18% (90ml) <i>Rich port style, perfect finisher</i>	13
Strawberry Elixir 18% (90ml) <i>Rich strawberry liqueur</i>	14

Wine Flights & Beer Paddles

Wine Flight <i>Your choice of 5x30ml Red, White or Sparkling</i>	22
Beer Paddle <i>Your choice of 5x100ml (excludes Breheeny Bros)</i>	22



Spirits & Cocktails

Spirits 12
vodka, bourbon, scotch, gin, white rum

Spirits 14
spiced rum, limoncello, Kahlua, Aperol, Frangelico, Jack Daniels

Blood Orange Gin Fizz 18
Blood orange gin topped with Jakcals Run Sparkling brut garnished with raspberries

Limoncello Spritz 18
Limoncello, Jakcals Run Sparkling brut with a dash of soda, garnished with lemon

Aperol Spritz 18
Aperol, Jakcals Run Sparkling brut with a dash of soda, garnished with orange

Hix Whisky Smash 24
Hickinbotham Whisky, mint, lemon, sugar and splash of soda

Mojito 19
White rum, fresh mint, lime, sugar syrup topped with soda

Espresso Martini 22
Kahlua, vodka, fresh espresso, vanilla syrup

Non-Alcoholic

Soft Drinks 5 Pint 9 Kids 4
lemonade, cola, cola zero, lemon lime & bitters, lemon squash, raspberry, tonic, soda

Juice 5 Pint 9 Kids 4
Apple or Orange

House Made Ginger Ale 7

San Pellegrino Sparkling Water 10
(750ml)

Hot Drinks

Coffee cup 5 mug 6
latte, piccolo, cappuccino, flat white, long black, espresso, macchiato, mocha, chai

Tea cup 4.5 pot 6
English breakfast, earl grey, peppermint, camomile lemongrass & ginger

Mug of Hot Chocolate 6

Extras +1
soy, almond, oat, decaf or extra shot

Hickinbotham

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hickinbotham.biz [hickinbotham_dromana](https://www.instagram.com/hickinbotham_dromana)

drink.



Entree

Charcuterie Board (GF)	45
prosciutto, mild Salami, Red Dawn Pinot goats brined semi hard, Beach Box Brie, Black Pearl soft goats milk coated in vine ash (Boatshed, Dromana), quince paste, olives & crackers	
<i>Pairs with our 23 Tempranillo</i>	
Housemade Tzatziki	17
char grilled pita & zaatar spice	
<i>Pairs with our 23 Sauvignon Blanc</i>	
Flash Fried Calamari (GF*)	22
lemon, siracha aioli & soft herbs	
<i>Pairs with our 23 Sauvignon Blanc</i>	
Karaage Chicken Bites (GF*)	23
wasabi mayonnaise & Asian style coleslaw	
<i>Pairs with our 25 Chardonnay</i>	
Onion Bhaji (GF*)(VG)	21
house made vegan raita, mango chutney, chilli & coriander	
<i>Pairs with our 24 Pinot Gris</i>	
Sweet Chilli Chicken Ribs	22
crispy fried chicken ribs coated in a zesty sweet chilli glaze with sesame & spring onion	
<i>Pairs with our 24 Pinot Gris</i>	
Beef Tataki (GF*)	27
lightly seared rare Angus beef eye fillet thinly sliced served with ponzu & soy dressing topped with crisp potato & sesame	
<i>Pairs with our 24 Pinot Gris</i>	
Chips (GF)	13
served with ketchup	
Garden Salad (GF)	12
mixed leaf, cucumber, tomato, Grana Padano & herb vinaigrette	

Main

300g Beef Striploin Riverine Angus (MB2+) (GF*)	52
cooked to your liking with potato rosti, mixed leaf salad & garlic butter	
<i>Pairs with our 22 Shiraz</i>	
Caramelised Onion, Zucchini & Ricotta Tart	37
cucumber & roasted red capsicum and heirloom tomato salad topped with beetroot relish	
Add crispy prosciutto +3	
<i>Pairs with our 24 Pinot Noir or 24 Rose</i>	
Macadamia & Herb Crusted Barramundi	42
risoni, heirloom tomato & basil pesto salad	
<i>Pairs with our 25 Chardonnay or 24 Pinot Gris</i>	
Peri Peri Chicken Salad (GF)	36
avocado, cucumber, heirloom tomatoes, cashews, feta & coriander topped with lime & herb vinaigrette	
<i>Pairs with our 25 Chardonnay</i>	
16hr Slow Cooked Lamb Shoulder (GF)	42
mixed grain salad, labne, smashed peas & chimmi churri	
<i>Pairs with our 19 Coffee Rock Merlot or 22 Shiraz</i>	
Roasted Cauliflower Steaks (GF)(VG)	37
Romesco sauce topped with quinoa, lentils, capsicum, cucumber, red onion salad & balsamic glaze	
<i>Pairs with our 24 Pinot Noir</i>	

Desserts

Apple & Blueberry Tart	cinnamon ice cream	16
<i>Pairs with our Mango Tango</i>		
Biscoff & Caramilk Cheesecake	chocolate soil	16
<i>Pairs with our Muscat</i>		
Duo of Sorbet (GF)	white chocolate biscuit	16
<i>Pairs with our NV Taminga Spritz</i>		
Cheese Board		22
Red Dawn Pinot goats brined semi hard, Beach Box Brie, Black Pearl soft goats milk coated in vine ash (Boatshed, Dromana) with quince paste & crackers		
<i>Pairs with our 23 Tempranillo and Vintage Ruby</i>		



Kids Menu (12 years and under)

Kids Chicken Bites (GF*) with chips	15
Kids Calamari (GF*) with chips	15
Kids Pasta with red sauce & cheese	15
Kids Sundae vanilla ice cream with chocolate topping, marshmallow sprinkles and wafer cone	6

VG – Vegan / GF – Gluten Free

GF* – Can be altered or will contain traces of gluten from fryer oil. Please speak with staff.
While we do our best to prevent contamination, there may be traces of allergens found in our kitchen.

No Split Bills. One Bill Per Table. 15% Surcharge on Public Holidays. 10% Surcharge on Sunday.

Hickinbotham

Hickinbotham of Dromana is a unique blend of winery, brewery, and distillery, offering a truly unforgettable experience. Established in 1988 by Andrew & Terryn Hickinbotham, this family-run haven continues to delight visitors with its rustic charm, warm hospitality, & commitment to environmental sustainability. As you explore the grounds, you'll be greeted by friendly farm animals, Wiltshire sheep & the resident alpacas, Vinnie & Monty.

The Hickinbotham family has been passionate about winemaking for generations, & their dedication to quality shines through. From our amazing Pinot Noir & Chardonnay, to the unusual Tempranillo, Taminga & Lagrein varieties, there's something to suit every palate.

For beer lovers, the on-site Hix Microbrewery offers a range of delicious craft brews, including Pilsner, Pale Ale, & Irish Stout. The Ruby Rose Cider is a refreshing & gluten-free option for those seeking something a little different.



The Hickinbotham family is committed to sustainability, which is evident in the use of produce grown in their kitchen garden on the menu, reducing carbon footprint & ensuring the freshest ingredients.

With its rich history, friendly atmosphere, & commitment to sustainability, Hickinbotham of Dromana is a truly special place.

Hickinbotham
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www.hickinbotham.biz
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eat.

