

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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drink.



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>	16	75
NV Cuvee Claire <i>Brut style, balanced, fresh & great mousse</i>	15	70	23 Tempranillo <i>Feisty, berries & exuberance</i>	13	60
White			19 Coffee Rock Merlot <i>Youthful vigour</i>	13	60
23 Sauvignon Blanc <i>Fragrant & zesty Kiwi fruit</i>	12	55	23 Lagrein <i>Deep berries that's a little gritty</i>	14	65
NV Taminga Spritz <i>Fresh, sweet & zingy</i>	11	50	23 Leftovred (Field Blend) <i>A mouth full of mixed ripe red berry fruit</i>	11	50
24 Pinot Gris <i>Great mouth feel with nashi pear</i>	13	60	24 Quartet <i>A rich blend of Shiraz, Cabernet, Merlot & Malbec</i>	14	65
25 Chardonnay <i>Light balanced oak & buttery finish</i>	14	65	22 Shiraz <i>Fresh ground pepper notes, clean fruit acid and balance</i>	14	65
24 Rose <i>Light strawberry & violets</i>	12	55	Reserve Wines (Bottle only)		
			18 Chardonnay <i>Barrel ferment characters, soften the finish</i>	80	
			21 Shiraz <i>Youthful pepper & spice</i>	80	
			24 Home Block Reserve Pinot Noir <i>Soft with complex layers</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 <small>schooner only</small>	
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	1115	
Ruby Cider	6.0%	8.5	1115	
Mid Strength	3.2%	7.5	10	14
Breheeny Bros Walkerville	>.05%		10 <small>schooner only</small>	

Hix Distillery, Sweets & 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



Kids Menu (12 years and under)

Kids Popcorn Chicken with chips	15
Kids Calamari with chips	15
Kids Pasta with sauce & cheese	15
Kids Sundae vanilla ice cream with chocolate topping marshmallow, sprinkles and wafer cone	6

GF – Gluten Free / GF* – Will contain traces of gluten from fryer oil / VG – Vegan
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.

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eat.





Small Plates

Charcuterie Board	45
Prosciutto, Mild Salami, Barnacle Billie Cheddar (Boatshed, Dromana), Shadows of Blue (Gippsland), Beach Box Brie (Boatshed, Dromana), quince paste, olives and crackers	
Hickinbotham Wine & Rosemary Infused Bread	18
with melted garlic butter and marinated olives	
Flash Fried Calamari (GF*)	23
with lemon and dill aioli and soft herbs <i>Pairs with our 23 Sauvignon Blanc</i>	
Popcorn Chicken	23
sticky Korean glaze, yuzu aioli, sesame & coriander <i>Pairs with our 25 Chardonnay</i>	
Zucchini & Leek Fritter (VG)	20
with parsnip, mixed herbs & tahini yoghurt <i>Pairs with our 24 Pinot Gris</i>	
Char Grilled Lamb Cutlets	29
chimichurri, charred asparagus, fetta & peas <i>Pairs with our 22 Shiraz</i>	
Oven Baked Scallops (3)	27
miso butter & sesame crisp <i>Pairs with our 24 Pinot Gris</i>	
McCrae Mushroom Arancini	22
served with truffle aioli, toasted macadamias & Grana Padano <i>Pairs with our 24 Pinot Noir</i>	
Chips served with ketchup	13
Roasted Spring Vegetables (GF)	13
cooked in herb & garlic butter	

Large Plates

300g Grain Fed "Southern Rangers" Striploin (MB2+) (GF*)	55
cooked to your liking, confit potatoes, pan fried seasonal greens & choice of garlic butter or peppercorn sauce <i>Pairs with our 24 Quartet</i>	
Pan Fried Gnocchi	39
McCrae Mushrooms sauteed & pickled with smoked mushroom puree, thyme & grana Padano <i>Pairs with our 24 Pinot Noir</i>	
Macadamia & Herb Crusted Barramundi	44
with risoni, pickled fennel and charred asparagus <i>Pairs with our 25 Chardonnay or 24 Pinot Gris</i>	
Chicken Roulade (GF)	41
Chicken breast stuffed with smoked garlic butter & soft herbs wrapped in prosciutto with creamy mashed potato & spring green <i>Pairs with our 25 Chardonnay or 24 Rose</i>	
16hr Slow Cooked Lamb Shoulder	44
roasted root vegetables & rosemary jus <i>Pairs with our 19 Coffee Rock Merlot or 22 Shiraz</i>	
Hickinburger House smoked pulled pork	40
Hix Brown Ale BBQ sauce, apple slaw & chips <i>Pairs with our 24 Pinot Noir or 23 Lagrein</i>	
Coconut & Lentil Curry (GF)(VG)	39
fragrant jasmine rice, roast pumpkin, sesame & cashew <i>Pairs with our NV Taminga Spritz</i>	

Desserts

Sticky date and pecan pudding	16
salted caramel sauce & vanilla ice cream <i>Pairs with our Muscat</i>	
Yuzu Panna Cotta	16
coconut biscuit crumb & poached rhubarb <i>Pairs with our NV Taminga Spritz</i>	
Cheese Board (GF)	28
Barnacle Billie Cheddar (Boatshed, Dromana), Shadows of Blue (Gippsland), Beach Box Brie (Boatshed, Dromana), quince paste & rice crackers <i>Pairs with our Red wines</i>	