



Entree

Charcuterie Board (GF)	45
prosciutto, mild salami, Shadows of White double cream brie, Cloth Ashed cheddar, peppercorn cheddar, quince paste, olives & crackers	
<i>Pairs with our 25 Chardonnay or 24 Tempranillo</i>	
Mushroom, Ricotta & Leek Tart	25
roquette, pinenut, parmesan & beetroot relish	
<i>Pairs with our 25 Rose or 25 Pinot Noir</i>	
Flash Fried Calamari (GF*) (I)	22
lemon, siracha aioli & soft herbs	
<i>Pairs with our 25 Pinot Gris</i>	
Sweet Chilli Popcorn Chicken (GF*)	23
pickled cucumber, ginger, cashews & coriander	
<i>Pairs with our 25 Chardonnay</i>	
Okonomiyaki (GF)(VG)	21
Japanese vegetable pancake with cabbage, carrot, daikon, onion, teriyaki sauce, vegan aioli, spring onion & sesame	
<i>Pairs with our 25 Pinot Gris or 24 Coffee Rock Merlot</i>	
Slow Cooked Pork Tacos	23
salsa, sour cream, chilli & coriander	
<i>Pairs with our 24 Tempranillo</i>	
House Smoked Beef Meatballs	26
Napoli, basil, grana padano & grilled ciabatta	
<i>Pairs with our 23 Shiraz</i>	
Chips (GF*)	13
with ketchup	
Seasonal Greens (GF)	14
tossed in smoked garlic butter	

Main

300g Beef Striploin Riverine Angus (MB2+) (GF)	52
cooked to your liking with creamy mash potato, seasonal greens & smoked garlic butter	
<i>Pairs with our 24 Quartet</i>	
Chicken Roulade (GF)	40
chicken breast stuffed with ricotta & spinach wrapped in prosciutto with smoked parsnip puree & seasonal greens	
<i>Pairs with our 25 Pinot Noir or 25 Rose</i>	
Macadamia Crusted Barramundi (A)	42
roasted root vegetables, lentils, herb vinaigrette, pea & mint puree	
<i>Pairs with our 25 Chardonnay or 25 Pinot Gris</i>	
Lamb Shank Pie	43
slow cooked lamb shanks cooked in red wine, carrot, leek & rosemary topped with puff pastry served with creamy mash potato	
<i>Pairs with our 23 Shiraz or 23 Lagrein</i>	
Mushroom Gnocchi	39
pan fried with smoked mushroom puree, sauteed mushrooms, goats cheese, thyme & hazelnut pangrattato	
<i>Pairs with our 25 Pinot Noir</i>	
Sweet Potato & Lentil Yellow Curry (VG)(GF*)	38
coconut, cashew, coriander, chilli served with rice & roti	
<i>Pairs with our NV Taminga Spritz or 25 Rose</i>	

Desserts

Sticky Date & Pecan Pudding	16
salted caramel sauce & vanilla bean ice cream	
<i>Pairs with our Muscat</i>	
Biscoff & Caramilk Cheesecake , chocolate soil & dulce de leche	16
<i>Pairs with our NV Taminga Spritz</i>	
Duo of Sorbet (GF) , white chocolate biscuit	16
<i>Pairs with our NV Strawberry Kiss</i>	
Cheese Board (GF)	24
Cloth Ashed cheddar, Shadows of White double cream brie and Peppercorn Cheddar with quince paste, smoked almonds & crackers	
<i>Pairs with our 25 Chardonnay or 25 Tempranillo</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	6
vanilla ice cream with chocolate topping, marshmallow sprinkles and wafer cone	

GF – Gluten Free / GF* – Can be altered or will contain traces of gluten from fryer oil. Please speak with staff.
VG – Vegan. While we do our best to prevent contamination, there may be traces of allergens found in our kitchen.
Seafood: A – Australian, I– Imported, M– Mixed

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.

