

Boards

- House Selection of Cheese (GF*)** – Cheddar, Brie and Blue cheese with crackers & The Frenchie’s quince paste. **\$32**
- Antipasto board (GF*)** – Chargrilled vegetables, pickles, etc **\$32**
- Grazing board (GF*)** – Sliced meats & cheeses with extra nibblie bits. **\$70**

Small Plates

- Summer Vegetable Salad (GF)** – Zucchini, slow roast tomatoes, sweet Spanish onions, leafy greens. **\$27**
- Tempura Calamari Rings** – Bass Strait calamari, fried in a light ethereal batter with garlic, chilli, coriander & soy dipping sauce. **\$27**
- Panko Crumbed Brie Bites** – Hot, golden & melty. Served with a cranberry jelly & pistachio crumb. **\$28**
- Baked Scallops with Miso Butter (GF)** – Japanese scallops baked in the half shell with lashings of red miso butter. **\$29**
- Twice Cooked Pork Belly Ends (GF)** – Free range Tasmanian pork, seasoned, smoked & baked, served with sweet apple BBQ sauce. **\$29**
- Eggplant Involtini** – A blend of 3 cheeses with basil, pine nuts & macerated sultanas wrapped in ribbons of eggplant & baked with a light tomato Napoli & fresh shaved parmesan **\$29**
- Skull Island Prawn Cocktail (3) (GF)** – Australian Tiger prawns, crispy apple & macadamia salad **\$29**
- Chicken Karaage (GF)** – Japanese style fried chicken with snow pea & coriander salad served with kewpie mayo **\$29**

Sides

- Ciabatta Loaf** – Plain, sliced & heated with butter **\$10**
- Garlic Ciabatta Loaf** – Plain, sliced, heated & kissed with garlic butter **\$16**
- House Roquette & Tomato Salad (GF)** – Fresh roquette, tomato, parmesan, red onion, pine nuts with white balsamic dressing **\$18**
- Chips (GF*)** – Served with aioli and ketchup **\$13**

Sharing Skewers

- Add a crisp garden salad & luscious potato salad **+\$5**
- Tandoori Chicken (GF)** – Succulent chicken marinated in exotically spiced yoghurt **\$28**
- 5+ Wagyu Rump (GF)** – 300g steak marinated in confit garlic oil, seasoned with salt & pepper **\$38**
- Lamb Fillet (GF)** – Tender Spring lamb fillets with basil & rosemary **\$36**
- Maple Glazed Bacon (GF)** – Thick chunks of free range smoked belly bacon, glazed with maple **\$28**

Large Plates

- Hickinburger (GF*)** – Double Beef, cheese, lettuce, tomato, onion, mustard aioli & ketchup served with golden chips **\$34**
- Arancino** – Big golden ball of luscious semidried tomato & spinach risotto stuffed with buffalo mozzarella **\$32**
- Crispy Skinned Salmon (GF)** – Crispy skinned salmon on a creamy potato salad with snow peas and salsa verde **\$38**
- HIX Steak Cut of the Week (GF)** – This Summer we are talking with our butcher & getting the best cut we can get each week. Check our specials board to see what’s hitting the grill this week.
- Pasta of the Week (GF*)** – Ask staff for this week’s pasta dish

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



(GF*) – can be done gluten free. Ask staff for more information.

While we do our best to prevent contamination, there may be traces of allergens found in our kitchen.

Desserts

- HIX Ice Cream Sandwich** – immerse yourself in the decadence of our house made flavour of the week ice cream ensconced within a lightly toasted brioche bun **\$18**
- Vanilla Passionfruit Pavlova (GF)** – Vanilla bean pavlova served with lashings of crème Chantilly & caramelised passionfruit **\$18**
- Peach Cobbler** – Golden yellow peaches are baked below a luscious cake batter spiked with brown sugar & topped with vanilla ice cream **\$18**
- Hix Affogato (GF)** – Espresso served with house made choc hazelnut ice cream and Frangelico liqueur **\$18**

- Kids Menu (12 years and under)** **\$21**
Kids meal includes a kids drink and sundae
- Popcorn Chicken** – served with chips and salad
- Kids Fish** – served with chips and salad
- Kids Spag Bol** – with cheese
- S&P Tofu** – served with chips and salad

Hot Drinks

- Coffee** – latte, piccolo, cappuccino, flat white, long black, espresso, macchiato, mocha, chai **cup / mug \$4.5 \$5.5**
- Tea** – English breakfast, earl grey, peppermint, lemongrass & ginger, camomile **cup / pot \$4.5 \$6**
- Mug of Hot Chocolate** **\$6**
Decaf, soy, almond or extra shot +\$0.5 each

Non-Alcoholic Drinks

- Soft Drinks** – lemonade, cola, lemon lime & bitters, diet cola, lemon squash, raspberry, tonic, soda **\$5 Pint \$9**
- House Made Ginger Ale** **\$6**
- San Pellegrino Sparkling Water (750ml)** **\$10**
- Juice** – Apple or Orange **\$5**