

mintaro

R E S T A U R A N T
at Hickinbotham



Starters

Olives	9
Local olives marinated with our own herbs & aromats served warm	
Boatshed cheeses	22
a trio of amazing local cheeses with sticky figs, quince paste & lavosh	
Pulled pork sliders	7.5 / 3 for 20
spicy sticky shoulder on a toasted slider roll with crunchy slaw	

Cauliflower fritters	17
crispy fried & served with a smoked beetroot hummus & fresh lemon	
Polenta crusted salt & pepper calamari	18
with citrus mayo & fresh lime	
Golden seared jap scallops	20
minted mushy pea, bacon crumb & local goats curd	
Cheesy garlic flatbread	13
with lashings of garlic butter & garden herbs	

Main Course

Flinders Island lamb	37
slow braised with love & thyme, aligot potato, green peas & Jerusalem artichoke with lemon	
Twice cooked Otway pork belly	36
creamed leek & kassler, grain mustard, baked local apples, kraut & a cider sauce	
The Hickinburger: crispy buttermilk chicken	28
tender marinated chicken thigh, slaw & american cheese on a floured bap with fries & chipotle mayo	
Oven roasted barramundi	36
smoked garlic fried rice, charred broccolini, chilli & bell pepper emulsion	

Pizza con funghi	24
portobello mushroom, marinated artichoke, baked kipfler, oregano, goats feta	
Angus scotch fillet	42
250gm grass fed steak, cooked to your liking served with creamy mash, garden greens & a shiraz jus	
Autumn garden	30
daily autumn garden pickings, warm ancient grains, olive soil, local goats curd, herbs, sticky pinot	
Hix Summer ale fish & chips	30
lightly battered whiting fillets, chunky tartare & lemon	

Sides

Golden chips	12
with garlic aioli & tomato ketchup	
Baby gem salad	12
drizzled with an anchovy dressing & topped with shaved grana padano, fresh herbs & a poached egg	

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

Raspberry & basil sorbet	15
shortbread crumb, torched meringue, baby basil, berries	
Local apple & quince crumble	16
starring our very own quinces with vanilla ice cream	

White chocolate brulee	15
silky baked custard spiked with white chocolate beneath a crunchy toffee top	
Hix Affogato with frangelico 18 (without alcohol 10)	
chocolate hazelnut ice cream, shot of espresso & biscotti	

Kids Meals

including an ice cream sundae and drink	19
Mini ham & cheese pizza	
served with fries	
Kids fish and chips	
golden battered whiting with chips & tommy sauce	
Crumbed chicken tenderloins	
with fries & tommy sauce	

Sign In

- Step 1: Open your camera app
- Step 2: Click the link that appears
- Step 3: Fill in your details and register





Hickinbotham Wines

Hickinbotham of Dromana was established in 1988 by Andrew and Terryn Hickinbotham. They set up on Manna Gum woodland overlooking the Dromana plains and the blue waters of Martha Bay. Andrew represents the 3rd, & Cal (woodwork at the bar) and Jake (brewer) the 4th generation of the family famous for winemaking and wine education in Australia.

Wines are grown, made and bottled onsite under the watchful eyes of winemakers James Janda and Corey Hamilton who both strongly believe that wine is made in the vineyard. Hickinbotham is all about great wine and beer, fresh local food and a relaxed atmosphere. With our cobbled brick floor, warm open fireplace, live music, rustic surrounds and stunning views, relaxation comes easily.

White

18 Reisling	10	44
19 Pinot Gris	11	48
19 Taminga	10	44
18 Rose	10	44
18 Chardonnay	12	50
17 Chardonnay		60

Red

18 Joven Tempranillo	10	44
16 Tempranillo	12	52
19 Lagrein	13	54
16 Coffee Rock Merlot	12	52
16 Cabernet Sauvignon	12	52
16 Shiraz	14	65
19 Pinot Meunier		60
16 Pinot Noir		70

Sparkling, Sweet & Fort

17 Sparkling Chardonnay	13	55
Strawberry Kiss	10	44
NV Sparkling Shiraz	13	55
17 Noble Sauv Blanc	10	36
16 Vintage Ruby (port)		14
Strawberry Elixir		16
Barrel Aged Brandy		18

Hix Beer

The Hix Microbrewery was established in 2008 with our brewer Jake Hickinbotham, brewing award winning beers including a Pilsener, Pale ale, Brown ale and Irish stout year round. Seasonally we produce various ales and special experimental beers for the beer lovers out there.

Summer Ale	6/9/12
Pilsner	6/9/12
Pale Ale	6/9/12
IPA	7/10/14
Saison	7/10/14
Light beer	7 sch

Brown	6/9/12
Stout Dbl Choc Porter	7/10/14
Irish Stout	6/9/12
Ruby Cider	7/10/14
Barley Wine	12

Wine Flights & Beer Paddles

Beer Paddle 20
(your choice of 5x100ml)

Wine Flight 20
(your choice of 5x30ml)



Spirits & Cocktails

All spirits	10
Vodka, Bourbon, Scotch, Gin, Rum, Jack Daniels	
Ray Seltzers	9
Watermelon and mint, Peach, Lemon & Lime	
Espresso Martini	20
Vodka, kahlua, vanilla syrup, espresso	

Mojito	17
White rum, fresh mint, lime, sugar, soda water	
Strawberry Royale	16
Strawberry Elixir, Jakcal's run sparkling	
Limoncello Spritz	16
Limoncello, Jakcal's run sparkling, soda	

Blood orange gin fizz	\$16
Blood orange gin, Jakcal's run sparkling, raspberry	
Hix Spritz	\$16
Orangle juice, vodka, ruby cider	
Aperol Spritz	\$16
Aperol, Jakcal's run sparkling, soda	

One bill per table. No split bills. Thank you

Hixbeer Established 2008
Hickinbotham of Dromana Established 1988
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