

The little plates....

House marinated Olives \$10
We add ALL the herbs, lemon, chilli & garlic

½ Doz Oysters

Natural \$19
Hickinbotham Killers \$23

Baked scallops \$20
Served in the half shell, oozing with garlic butter

Saganaki \$16
Greek cheese, pan seared until golden

Char Grilled Chorizo \$18
Authentic Catalan Chorizo (Big Chorizo)

Confit chicken wings \$17
Slow cooked in garlic infused duck fat & flash fried 'till crispy

Pressed Pork belly bites \$16
Slow roast Otway pork with sticky apple syrup

Calamari Fritti \$18
Greek style fried Bass strait Calamari

Southern fried Cauliflower \$16
Marinated florets in southern spices

Golden Chips \$12
With confit garlic aoli & ketchup

Boatshed cheeses \$22
Cheddar, blue, brie

Pizzas

Garlic & herb \$15
Roast Pumpkin, pinenut & rocket \$18
Nduja – Calabrian spreadable pork sausage \$18
Mushroom & Boathouse blue cheese \$20

Main Meals

Roast vegetable linguine \$30
Butternut pumpkin, baby eggplant, sweet zucchini, slow roast cherry tomato & confit garlic are scattered through pesto tossed linguine.

Portuguese style chicken \$34
Partially boned chicken maryland is marinated in lemon, chilli, herbs & spices before being char grilled and oven roasted to succulent perfection. Served with a warm kipfler potato salad.

Veracruzian snapper fillet \$38
Fresh local Snapper fillet squeezed with lime and baked with flavours of the Gulf of Mexico, tomato, capers, chilli, capsicum, olives & garlic. Served with coriander rice.

Citrus braised Lamb shoulder \$38
Succulently tender Australian lamb is slow braised in an incredible mix of orange, tomato, shiraz and herbs. Served with Moroccan cous cous.

Hix beer battered flathead \$32
Classic fish and chips accentuated by the tangy hops and crisp finish of our Hix beer. With golden chips, house made tartare & a light salad.

The Hickinburger : For the love of Beef \$28
Our secret blend house ground prime beef burger, Tasty cheese, American cheese, lettuce, tomato, mustard aoli. Served with a pickle spear & golden chips.

300g Grilled Scotch fillet \$44
Grain fed Angus beef grilled to your liking, with local asparagus, roast sweet potato mash and a rich shiraz jus.

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

Sticky date & banana pudding..... \$16
With toffee fudge sauce

Triple Chocolate tart \$16
Chocolate pastry, whipped milk chocolate & dark chocolate ganache

Tres leches cake \$16
Mexican "3 milk" sponge cake with a mixed berry compot

Hix Affogato with frangelico \$18
(without alcohol \$10)
Hand whipped vanilla-bean semifreddo & a shot of espresso

Hot Drinks

Tea Cup \$4 Pot \$6	Coffee Cup \$4 Mug \$5
English Breakfast, Earl Grey,	Decaf + \$0.50
Peppermint, Camomile,	Soy + \$0.50
Lemon grass & ginger,	Extra Shot + \$0.50
Green	Chai + \$0.50
Hot Chocolate \$5	Babycino \$2

Soft Drinks \$4 Pint \$6

Lemon Lime Bitters, Coke, Diet Coke, Lemonade, Solo,
House made Ginger Ale, Tonic, Soda water
Sparkling mineral water 750ml \$9

Juices \$4.50

Apple or Orange

Kids Meals

including an ice cream sundae and drink \$19
Crumbed chicken tenders with chips & salad
Kids calamari with chips & salad
Kids spaghetti bolognese

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.

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.

@hickinbotham.biz 

@hickinbotham_dromana 



One bill per table. No split bills. Thank you

Hixbeer Established 2008
Hickinbotham of Dromana Established 1988
194 Nepean Highway, Dromana Vic 3934
www.hickinbotham.biz



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

Sign In

