

RESTAURANT & BAR

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HICKORY'S

Entrees

- Cream of asparagus soup, fresh peas, parmesan (v) 22
- Sautéed Musset farm oyster mushrooms, chimichurri (ve)(gs) 24
- Crispy Musset farm egg, parmesan custard, asparagus, kipfler potatoes (v) 26
- Grilled Australian tiger prawns, nori butter, toasted sourdough 32

Mains

- 220g beef tenderloin, Jerusalem artichokes, Chinese broccoli, horseradish, fresh peas, red wine jus (gs) 48
- Roasted cauliflower, caramelised cauliflower puree, spinach, mint, pickled golden sultanas, walnut & sesame dukkha (ve)(gs) 34
- Grilled lamb rump, crispy lamb belly, mint, spinach, peas, broad beans, lamb jus 42
- Grilled barramundi fillet, shitake broth, ginger, shallot, carrot, enoki (gs) 40

Sides

- Steamed asparagus, lemon, crispy shallots (ve) 18
- Grilled dutch carrots, labneh, walnut & sesame dukkha (v) 18
- Buttered Robertson potatoes, spring onion (v) 18

Desserts

- Baked apple & rhubarb crumble, wattle seed, vanilla & honey ice cream 18
- Chocolate cremeux, sable biscuit, dulce de leche , bitter orange 18
- Tiramisu 18
- Affogato, espresso, vanilla ice cream, frangelico, chocolate brownie 18
- Australian cheese selection, quince, muscatel grapes crackers 28

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free

(gs) gluten safe (v) vegetarian (ve) vegan

For guests paying with credit card a 1.1% surcharge will apply