

RESTAURANT & BAR
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HICKORY'S

Entrees

Roasted pumpkin soup, buttermilk, toasted pumpkin seeds, sourdough (v) 22*

Warm grilled pears, blue cheese, sweet walnuts, radicchio, watercress (v)(gs) 26*

Ricotta & kale gnudi, Robertson truffle, wilted rainbow chard, lemon (v) 34

Lobster & tarragon risotto, lobster bisque, braised fennel, aged parmesan 32*

Mains

220g eye fillet, parmentier potatoes, smoked pancetta, caramelised pearl onions,
swiss brown mushroom, wilted spinach (gs) 48*

Roasted cauliflower, caramelised cauliflower puree, spinach, mint, pickled golden
sultanas, walnut & sesame dukkha (ve)(gs) 36*

Crispy skin duck breast, potato pave, onion puree, baby beetroot, duck jus (gs) 40*

Grilled barramundi fillet, shitake broth, ginger, shallot, carrot, enoki (gs) 40*

Sides

Steamed winter greens, lemon, crispy shallots (ve) 18*

Grilled dutch carrots, labneh, walnut & sesame dukkha (v) 18*

Buttered Robertson potatoes, spring onion (v) 18*

Desserts

Baked apple crumble, wattle seed, vanilla & honey ice cream 20

Triple chocolate tart, hazelnut praline, coffee & salted caramel gelato 20*

Affogato, espresso, vanilla ice cream, frangelico, chocolate brownie 20

Australian cheese selection, quince, muscatel grapes, crackers 30

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

***Dishes that would complement perigord truffles, add a supplement of \$14 per dish for
grated Local Robertson Truffle.**

**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**