

RESTAURANT & BAR

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# HICKORY'S

## Small Plates/ Snacks

- Smoked almonds (gs)(ve) 10
- House marinated olives (gs)(ve) 10
- Local sourdough, aged balsamic vinegar, olive oil (v) 12
- Cream of asparagus soup, fresh peas, parmesan (v) 22
- Smoked eggplant & tahini, grilled pita, dukkha (ve) 24
- Beer battered fish tacos, jalapeno mayo, slaw (2pc) 26
- Thinly sliced jamon serrano 'gran reserve' house made pickles, melba toast 28
- Manchego & grilled corn croquettes, aioli (4pc) 18
- Sweet potato fries (v) 12
- Fries, aioli (v) 12

## Large Plates

- Grilled chicken caesar salad cos lettuce, bacon, croutons, egg, parmesan 24
- Spring pea salad, green beans, watercress, goat's cheese, pickled onions 24
- Grilled haloumi salad, pomegranate molasses, walnut, lemon dressing 26
- Beer battered fish & chips, tartare sauce, lemon, rocket, pickled onions, lemon 28
- Craigieburn cheese burger, tomato, brioche bun, bacon, burger sauce, fries 26
- Buttermilk fried chicken burger, cheese, rocket, chipotle mayo, fries 26
- Spanner crab linguine, chilli, garlic, garden herbs, lemon, aged parmesan 35

## Something for after

- Affogato, espresso, vanilla ice cream, frangelico, chocolate brownie 18
- Australian cheese selection, muscatel grapes, quince paste, 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



Take advantage of exclusive benefits