

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*
Roasted pumpkin soup, buttermilk, toasted pumpkin seeds, sourdough (v) 22*
Soy & ginger chicken karaage, Japanese mayo 24
Vegetable fritto misto, sherry vinegar (v) 24
Baked camembert, cranberries, walnut & sesame dukkha, grilled sourdough (v) 26*
Thinly sliced jamon serrano 'gran reserve' house made pickles, melba toast 28*
Fries, aioli 12*

Large Plates

- Grilled chicken caesar salad cos lettuce, bacon, croutons, egg, parmesan 24*
Beer battered fish & chips, tartare sauce, lemon, rocket, pickled onions, lemon 28
Craigieburn cheese burger, tomato, brioche bun, bacon, burger sauce, fries 26
Grilled chicken burger, sriracha mayo, bacon, rocket, cheese, fries 26
Grilled cauliflower, green lentil dahl, coconut yogurt, crispy shallots (ve)(gs) 30
Spanner crab linguine, chilli, garlic, garden herbs, lemon, aged parmesan 35*
Orecchiette, Italian sausage, silverbeet & tomato ragout, aged parmesan 32*

Something for after

- Affogato, espresso, vanilla ice cream, frangelico, chocolate brownie 20
Baked apple crumble, wattle seed, vanilla & honey ice cream 20
Australian cheese selection, muscatel grapes, quince paste, crackers 30

***Dishes that would complement perigord truffles, add a supplement of \$14 per dish for fresh table side grated 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

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