

RESTAURANT & BAR
HICKORY'S

Entrees

Autumn mushroom soup, pine mushrooms, chives, toasted chestnuts (v)(gs) 24

Scallop crudo, lime, lemongrass, black sesame, radish, coriander 28

Bindaree beef tenderloin carpaccio, capers, rocket, truffle pecorino 34

Bucatini pasta, guanciale, pecorino, tomato ragout 25/38

Mains

Bindaree beef tenderloin, potato & onion rosti, spinach, celeriac, king oyster mushrooms, red wine jus (gs) 50

Roast savoy cabbage, butterbean & tahini puree, roasted chickpeas, preserved lemon & caper dressing (ve)(gs) 36

Grilled Junee lamb back strap, Merguez sausage & white bean cassoulet (gs) 48

Grilled Humpty Doo barramundi, scallop, parsley & crème fraiche, barbecued leek, pickled fennel, salmon roe (gs) 48

Sides

Steamed autumn greens, lemon, confit onion (ve) 18

Sautéed autumn mushrooms, garlic butter, fresh herbs (v) 18

Buttered Robertson baby potatoes, spring onion (v) 18

Desserts

Chocolate & salt caramel tartlet, black sesame ice cream, raspberry, chia seed 18

Passion fruit cream, burnt Italian meringue, coconut sorbet 18

Affogato, espresso, vanilla ice cream, Frangelico, chocolate brownie 18

Australian cheese selection, quince, muscatel grapes, crackers 28

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

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