

RESTAURANT & BAR



HICKORY'S

Summer

Something for Sharing

- Mouth Water Bakery Sourdough, olive oil, balsamic (v) 12
- Cooked Australian Prawns, marie rose sauce, iceberg, avocado, lemon (gf) 24
- Thai Marinated Beef Tenderloin Skewers, hot & sour dressing, cucumber (gf) 24
- Citrus Cured Salmon, pickled cucumber, kewpie mayo, coriander (gf) 24
- Szechuan Pepper Squid, sriracha mayo, lemon 22

Mains

- Grilled Market Fish, steamed greens, burnt lemon & garlic butter (gf) (MP)
- Beer Battered Fish & Chips, tartare sauce, lemon, rocket, pickled onions, lemon 28
- Garlic Prawn Linguine, chilli, garden herbs, lemon, aged parmesan 35
- Craigieburn Club Sandwich, chicken, bacon, lettuce, tomato, cheese, fries 28
- Grilled Beef Tenderloin Baguette, rocket, pickled onion, aioli, fries 30

Salads

- Grilled Haloumi & BBQ Sweetcorn Salad, avocado, quinoa, mango, coriander, jalapeno, rocket (v)(gf) 24
- Fried Garlic & Ginger Eggplant Salad,
cous cous, tomato, cucumber, pomegranate, pistachio & sesame dukkha, tahini dressing (vg)(gf) 24
- Thai Rice Noodle & Vegetable Salad, lime & palm sugar dressing (v)(gf) 22
- [ADD - Grilled Chicken 6 | Szechuan Squid 6 | Marinated Beef Tenderloin 8]

Sides

- Fries, aioli (V) 12 | Garden Salad 12 | Grilled Corn, garlic butter, paprika 12

Something for After

- Crème Caramel, poached new season cherries (gf) 18
- Fig, Chocolate & Almond Frangipane Tart, whipped vanilla cream 18
- Affogato, espresso, vanilla ice cream, frangelico, chocolate brownie 18
- Australian Cheese Selection, muscatel grapes, quince paste, crackers 28

(gf) gluten free (gfo) gluten free option (v) vegetarian (vg) vegan (vgo) vegan option

*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*