RESTAURANT \& BAR
$4+1$

## HICKORY'S ummer

 Room Service ... 12 pm -8pm
## Sametting 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 \& garic 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)
Fried Garlic \& Ginger Eggplant Salad,
cous cous, tomato, cucumber, pomegranate, pistachio \& sesame dukkha, tahini dressing (ve)(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

> Samething 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

