

RESTAURANT & BAR

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HICKORY'S

Entrée

- Mouth Water Bakery Sourdough, olive oil, balsamic (v) 12
- Crispy Soy & Sesame Eggplant, garlic, coriander, radish, shallots (vg) 22
- Zucchini Flowers, quinoa, roasted capsicum, basil & parmesan puree (v) 24
- Spicy Garlic Prawns, chilli, garlic, tomato butter, lemon, sourdough (gfo) 28
- Steak Tartare, egg yolk, capers, shallots, shoestring fries (gf) 28
- Autumn Mushroom Soup, Sautéed Musset farm mushrooms (v) 24

Main

- Grilled Market Fish, steamed mussels, kale, mussel veloute, parsley oil (gf) 48
- Musset Farm Mushroom & Madeira Rigatoni, peas, aged parmesan (v) 34
- Crispy Skin Chicken Breast, Musset Farm mushrooms, celeriac & truffle puree, buttered cabbage, chives (gf) 38
- Rangers Valley Wagyu Rump Steak, fries, garden salad, garlic butter (gf) 48
- Seared Duck Breast, Confit potato & duck leg pave, spinach, caramelised onion, red elk (gf) 44
- Grilled Jerusalem Artichokes, artichoke puree, almonds, crispy sage, charred broccolini (vg) 32

Sides

- Garlic Musset Farm Mushrooms 14
- Garden salad, lemon dressing 14
- Buttered kipfler potatoes, fresh herbs 14

Dessert

- Dark Chocolate Mousse, salted sherry caramel, chocolate soil, coffee ice cream (gf) 18
- Citrus Curd Tart, burnt Italian meringue, raspberry gel, raspberry sorbet (gf) 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 free 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.***