

RESTAURANT & BAR

HICKORY'S

ENTREES

Mouth Water Bakery Sourdough	14
olive oil, balsamic (v)	
Crispy Soy & Sesame Eggplant	22
garlic, coriander, radish, shallots (vg)	
Zucchini Flowers	24
quinoa, roasted capsicum, basil & parmesan puree (v)	
Spicy Garlic Prawns	26
chilli, garlic, tomato butter, lemon, sourdough (gfo)	
Szechuan Pepper Squid	24
lemon, sriracha mayonnaise, rocket	
Winter Pumpkin Soup	22
crispy guanciale, pepitas seeds	

DESSERTS

Dark Chocolate Mousse	18
Salted sherry caramel, chocolate soil, coffee ice cream (gf)	
Citrus Curd Tart	18
Burnt Italian meringue, raspberry gel, raspberry sorbet (gf)	
Affogato	20
Espresso vanilla ice cream, frangelico	
Australian Cheese Selection	28
Muscatel grapes, quince paste, crackers	

MAINS

Grilled Humpty-Doo Barramundi	46
steamed mussels, kale, mussel veloute, parsley oil (gf)	
Musset Farm Mushroom & Madeira Rigatoni	34
peas, fresh herbs, aged parmesan (v)	
Crispy Skin Chicken Breast	38
Musset Farm mushrooms, celeriac & truffle puree, buttered cabbage, chives (gf)	
Grilled Beef Tenderloin	49
black garlic aioli, portobello mushroom, watercress, red wine jus	
Seared Duck Breast	44
Potato & duck leg pave , Morteau sausage, spinach, caramelised onion, red elk (gf)	
Grilled Cauliflower Steak	32
Smoked baba ghanoush, tahini, chimichurri, pine nuts (vgo)	

SIDES

Steamed broccolini , confit onion (gf)	14
Rocket & parmesan , lemon (gf)	14
Buttered Kipfler Potatoes , fresh herbs	14
Shoestring fries, aioli	12

(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 resonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free.