

RESTAURANT & BAR



HICKORY'S

\$65 two course

\$85 three course

Entrée

Roasted pumpkin soup, buttermilk, toasted pumpkin seeds, sourdough (v)

Warm grilled pears, blue cheese dressing, sweet walnuts, radicchio,
watercress (v)(gs)

Ricotta & kale gnudi, wilted rainbow chard, Jerusalem artichokes, lemon (v)

Mains

Roasted cauliflower, caramelised cauliflower puree, spinach, mint, pickled
golden sultanas, walnut & sesame dukkha (ve)(gs)

Grilled barramundi fillet, shitake broth, ginger, shallot, carrot, enoki (gs)

Roasted Riverine striploin of beef, roast potatoes, root vegetables, Yorkshire
pudding, gravy, horseradish cream

Spanner crab linguine, chilli, garlic, garden herbs, lemon, aged parmesan

Dessert

Baked apple crumble, wattle seed, vanilla & honey ice cream

Triple chocolate tart, hazelnut praline, coffee & salted caramel gelato

Australian cheese selection, quince, muscatel grapes crackers

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