

## **Hickory's Lounge Menu – Spring 2021**

Sunday to Sunday 12pm - 9pm

### **Small plates/snacks**

Warm rosemary focaccia, local olive oil, smoked sea salt (v) 8

Smoked almonds (v)(gf) 10

House marinated mixed olives (v)(gf) 8

Freshly shucked Sydney Rock oysters, red wine shallot dressing, lemon 4 (per oyster)

Marinated anchovies, grilled Sonoma sourdough, local highland olive oil 24

Sliced serrano ham, house made pickles, fresh Sonoma sourdough 22

Australian cheese selection, Maffra cheddar, Barossa triple cream brie, king island blue, quince, crackers (gf)(v) 28

Crispy polenta, truffle pecorino, parsley, aioli (v)(gf) 12

Fries, chicken salt (v) 10

### **Large plates**

Beer battered fish & chips, tartare sauce, lemon, dressed baby gem, fries 24

Craigieburn cheese burger, milk bun, bacon, burger sauce, fries 24

Craigieburn chicken club sandwich, aioli, lettuce, tomato, bacon, cheese, fries 24

Prawn tagliatelle, chilli, garlic, fresh herbs, lemon, parmesan cheese 28

Grilled cauliflower, split pea hummus, cherry tomatoes, chickpeas, spring herbs (ve) 22

Pea & mint fritters, goats curd, buttered kipfler, watercress, spring peas, green beans (v) 24

Grilled chicken caesar salad, cos lettuce, bacon, croutons, egg, parmesan 25

### **Desserts**

Buttermilk panna cotta, poached rhubarb, rhubarb jelly, candied orange, pistachio shortbread 18

Affogato, espresso, vanilla ice cream, Frangelico, salted caramel chocolate brownie 15

Dark chocolate cremeux, orange, amaretto, salted caramel ice cream, burnt Italian meringue 18

## **Hickory's A la carte Menu – Spring 2021**

Wednesday to Saturday 6pm - 9pm

### **Entrees**

Grilled spring asparagus, seaweed butter, sourdough, local highlands olive oil (v) 22

Southern Highlands beef tartare, smoked crème fraiche, cured egg yolk, radish, wonton crisps 24

Ricotta & broad bean tortellini, asparagus, grilled zucchini, spring peas (v) 22

Szechuan pepper squid, sriracha mayo, lemon, radish, watercress & pickled onion salad (gf) 22

### **Mains**

220g Southern Highlands eye fillet, beef cheek & potato croquette, café de Paris butter, grilled baby leeks, caramelised shallots, red wine jus 44

House made potato gnocchi, kale pesto, spring peas, green beans, crispy kale, ricotta, olives (v) 26

Cowra lamb rump, confit lamb belly, Jerusalem artichoke, fried artichokes, pine nuts, mint, green elk, lamb jus 40

Crispy skin barramundi, braised cider mussels, kipfler potatoes, karkalla, asparagus, mussel & chive butter sauce, red vein sorrel, herb oil 32

### **Sides**

Steamed spring greens, lemon, crispy shallots 12

Roasted baby carrots, labneh, dukkha 12

Fries, aioli 12

### **Desserts**

Australian cheese selection, Maffra cheddar, Barossa triple cream brie, King Island blue, quince, crackers 28

Buttermilk panna cotta, poached rhubarb, rhubarb jelly, candied orange, pistachio shortbread 18

Affogato, espresso, vanilla ice cream, Frangelico, salted caramel chocolate brownie 15

Dark chocolate cremeux, orange, amaretto, salted caramel ice cream, burnt Italian meringue 18

## **The Terrace Spring Menu 2021**

### **Bar Snacks**

Warm rosemary focaccia, local olive oil, smoked sea salt (v) 8

Split pea hummus, grilled sourdough, local highlands olive oil (ve) 10

Smoked almonds (v)(gf) 10

House marinated mixed olives (v)(gf) 10

Freshly shucked Sydney Rock oysters, red wine shallot dressing, lemon 4 (per oyster)

Marinated anchovies, grilled Sonoma sourdough, local highland olive oil 24

Sliced serrano ham, house made pickles, fresh Sonoma sourdough 22

Australian cheese selection, Maffra cheddar, Barossa triple cream brie, King Island blue, quince, crackers (gf)(v) 28

Crispy polenta, truffle pecorino, parsley, aioli (v)(gf) 12

Fries, chicken salt (v) 10

### **Larger plates**

Beer battered fish & chips, tartare sauce, lemon, dressed baby gem, fries 24

Craigieburn cheeseburger, milk bun, bacon, burger sauce, fries 24

Craigieburn chicken club sandwich, aioli, lettuce, tomato, bacon, cheese, fries 24

Spring Pea & mint fritters, goats curd, buttered kiplers, watercress, spring peas, green beans (v) 24

Grilled chicken caesar salad, cos lettuce, bacon, croutons, egg, parmesan 25

Grilled cauliflower, split pea hummus, cherry tomatoes, chickpeas, spring herbs (ve) 22