RESTAURANT & BAR

HICKORY'S

WELCOME TO HICKORY'S RESTAURANT, WHERE WE'RE COMMITTED TO MAKING YOUR DINING EXPERIENCE TRULY MAGICAL. PLEASE LET US KNOW OF ANY DIETARY RESTRICTIONS SO WE CAN THOUGHTFULLY TAILOR YOUR DISHES

2- Course
$85 per person
3- Course
$95 per person



PEPPERS
CRAIGIEBURN — BOWRAL

*Due to increased labour costs we have found it necessary to apply a 10% surcharge on Sundays and 15% on Public Holidays, plus 1.1% on all credit card transactions which will be reflected as a percentage on your final bill.

MENU

TO START

Potato Zeppole
Lightly fried potato dough filled with buffalo mozzarella & fresh basil, dusted with parmesan salt and roasted fennel seed |17

Bread Board
Ask our friendly team about today's selection.
Served with extra virgin oil, aged balsamic vinegar & flavoured butter |12 pp

ENTRÉE

Confit of Pork Belly
Crisp skin, crackle crumble, granny smith crisps and green apple gel

Vitello Tonnato
Seared veal, rosemary pickled vine tomato, tuna aioli, buffalo mozzarella and basil leaves

Textures of local Beetroot
Goats curd, thinly sliced, gel, crisps, jelly & sorbet, finished with truffle oil

Gin cured Atlantic Salmon
Pressed rice, nori, pickled cucumber salsa, Yuzu labneh and smoked roe

PEPPERS
CRAIGIEBURN — BOWRAL

MAIN COURSE

Pan-Fried Ocean Trout Fillet
Charred zucchini, tartare of belly, wakame, lemon gel and pickled radish

Black Angus Seared Fillet
Dusted in porcini mushrooms, potato fondant, charred eschalot, watercress puree, and cafe de Paris butter

Sweet Potato Terrine
Confit and roast sweet potato, braised leek, puree and crisps

Duo of Lamb
Braised shoulder, seared loin, dauphinois, herm crumble, minted pea puree and honey carrots

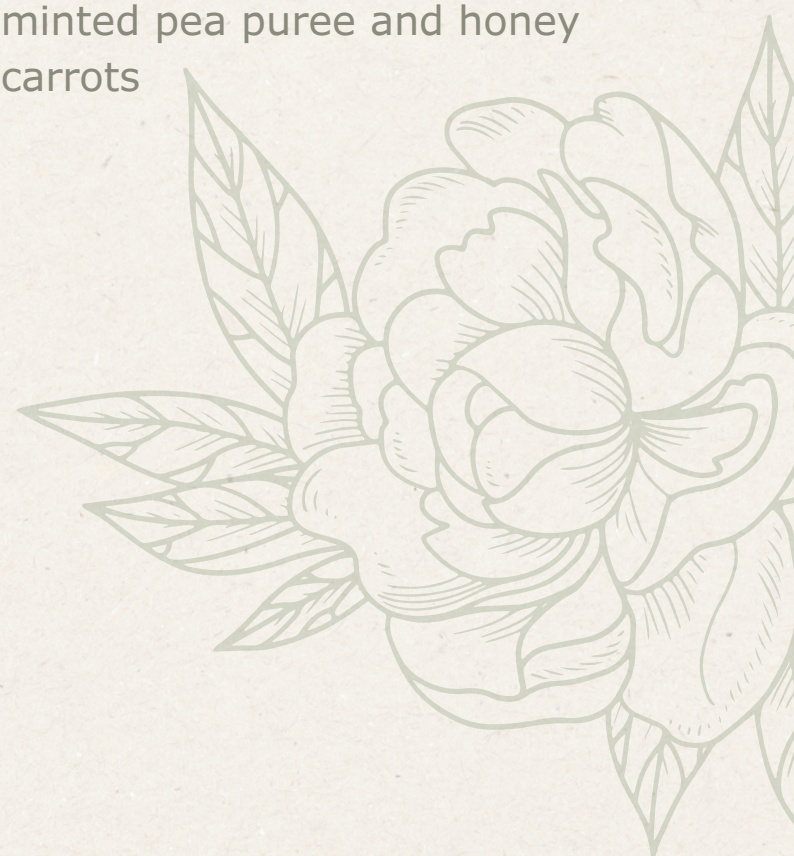
SIDES

Pan-Fried Green Beans
prosciutto, eschalot, garlic and grain mustard|17

Black Truffle Mashed Potato|18

Shoestring Fries
with garlic salt and mayonnaise|15

Shaved Parmesan & Rocket
with extra virgin olive oil and lemon|14



PEPPERS
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DESSERT

Parsnip & Beetroot Bomb
Sweet parsnip iced parfait,
beetroot merengue and citrus gel

Chocolate Tasting Plate
Chocolate Nemesis with chocolate
ice cream, mousse, shards,
merengue and sauce

Selection of Australian Cheese
Fresh apple, fig jam, croutes,
biscuits and black truffle honey

Baked Tawney Poached Pear
Crisp pastry, cinnamon sugar, fig
puree, chocolate crumble and
vanilla ice cream