

HICKSON HOUSE

MENU

SMALL SHARES

Mixed olives	\$10	Fried chicken wings <i>with Hickson House hot sauce</i>	\$20
Sydney rock oysters <i>with Nam Jim granita (GF)</i>	\$6 each	Kingfish ceviche <i>miso, ginger and finger lime (GF)</i>	\$28
Rosemary focaccia	\$10	Lamb cutlet <i>with mint and parsley (GF)</i>	\$7.5 each
Tempura spring vegetables <i>with soy and pickled ginger (GF/VE)</i>	\$18	Cheese plate	\$35
Kangaroo tartare <i>with horseradish, vegemite, toast</i>	\$20	Charcuterie plate	\$35

A LA CARTE

Cheeseburger <i>with fries</i>	\$26	Roast beetroot risotto <i>with goat's curd, pine nuts and rocket (GF/V/*VE)</i>	\$28
250g Wagyu minute steak <i>with fries and bearnaise</i>	\$36	Orecchiette <i>with confit cherry tomato, cavalo nero and olive crumb (V)</i>	\$28
300g sirloin <i>with fries and bearnaise</i>	\$50	Chargrilled pineapple salad <i>with pickled ginger, fetta and dukkah (GF,V,*VE)</i>	\$26
Roasted barramundi <i>with lemon verbena beurre blanc and fennel salad (GF)</i>	\$34	Chicken schnitzel <i>Seven spice seasoning with fries and rocket and parmesan salad</i>	\$30

SIDES

Fries <i>with black garlic aioli</i>	\$12
Leaf salad <i>with native herb vinaigrette</i>	\$10

DESSERTS

White chocolate and ricotta Cannoli <i>with summer cup fruits</i>	\$12
Trio of native sorbets <i>with toasted macadamia</i>	\$12

LUNCH SPECIAL \$25PP

Tuesday – Friday 12pm–3pm

Choice of a main dish and Hickson House G&T

Cheeseburger with fries

OR

Orecchiette with confit cherry tomato,
cavollo nero and olive crumb

SUMMER BOTTOMLESS LUNCH \$95

Saturday & Sunday 11am – 4pm

Mixed olives

Rosemary focaccia

Wagyu Rump steak and bearnaise

Roasted Barramundi with lemon verbena beurre blanc and fennel salad

Fries & Leaf salad

White chocolate and ricotta Cannoli with summer cup fruits

Native sorbets with toasted macadamia

**Vegetarian options available*

Unlimited Hickson House G&T, House wine, House beer.

**RSA applies.*

**8% service charge for tables of 8 or more. *12% public holiday surcharge. *10% Sunday Surcharge*

Whilst every effort is taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free.

