

W O - D C U T

Menu subject to the availability of produce. Seafood Origin: (A) Australia, (I) Import, (M) Mixed. Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 15% surcharge applies on all Public Holidays.



MELBOURNE CUP AT HICKORY BAR

CANAPÉS

Sydney rock oysters, yuzu kosho mignonette (A)
Crab cakes, smoked oyster mayonnaise, salt bush, parsley (A)
Spring beans and greens, goats' cheese, buckwheat crisp
Aged Comté custard, buckwheat crisp, balsamic
Wagyu bresaola, Malfroy's honey, burnt onion tart
Chicken liver parfait, cruller, pickled raisins
Spiced lamb sausage, barrel aged feta, parsley, sumac
Hot Pastrami brioche roll, mustard, dill pickles

BEVERAGE

2025 Brokenwood Semillon – Hunter Valley, NSW
2023 The Winner's Tank Shiraz – Langhorne Creek, SA
Peroni Nastro Azzurro Pilsner – Vigevano, Italy
James Squire 'One Fifty Lashes' Pale Ale – Currumbin Waters, QLD

