

HICKORY

ITS TIME TO GET MESSY

◊ SNACKS & STARTERS ◊

It's not an American BBQ without smokin appetisers!

(Gluten free options available)

New England Clam Chowder: Sea clams, potato, chives and crispy sourdough | \$18

Mignonette Oysters: Fresh oysters served with red wine vinegar, red onion, lime and black pepper | 1/2 doz \$18 - 1 doz \$35

Classic American Salad: Bacon, croutons, parmesan, egg, baby cos, creamy caesar dressing | \$16 large \$25 G/F

Loaded Onion Rings: Smoked brisket, Cajun sour cream, chives, salsa Verde | \$14

Charred Jalapeño Poppers: Ricotta stuffed jalapenos wrapped with prosciutto and a mango dipping sauce | \$14

Buffalo Cauliflower Wings: Crispy and crunchy, served with our famous hot sauce | \$12

Cocktail Meatballs: Rich tomato sauce, Sourdough shaved parmesan, basil and truffle oil | \$16

New Orleans Shrimp Rolls: Cajun, shrimp mayonnaise, baby cos lettuce | \$16

2 Texmex Corn Cobs: Charred black, sour cream, jalapeño, coriander and salsa Verde | \$14

BOOKINGS 07 56776604

LOW AND SLOW

Ladies and gentlemen, we will not give you a steak knife for these meats. Smoked low & slow (125 degrees celsius) until crazy tender and super juicy.



12 Hour Hickory Smoked Brisket | 300g \$18 1/2 kg \$32

12 Hour Smoked Beef Short Ribs | 1 bone \$20 2 bones \$38

8 Hour Smoked Pork Ribs | 1/2 rack \$37 full rack \$68

All meats served with your choice of glaze: Original Hickory sweet tangy BBQ or smoked chipotle spicy BBQ

House Wingz | large \$17 crazy large \$27

Marinated in lemon paprika and yoghurt, then crumbed with herbs and spices. These wing ding chicken things are possibly the best in SEQ! Served with our blue cheese ranch dipping sauce your choice between Hickory classic sweet chilly maple or spiced buffalo sauce.

CARNIVOROUS PLATTERS

It's time to get messy!

Pork Ribs and Wingz: Rosemary shoestring fries, rainbow slaw, fried pickle and blue cheese ranch | \$30 per head

Brisket, Pork rib and Wingz: Rosemary shoestring fries, rainbow slaw, fried pickle and blue cheese ranch | \$37 per head

The Feast: This one is recommended for four to six people unless you are hungry and up for the challenge! Rack of pork ribs, 1 beef short rib, half kg of brisket and a kg of wingz, rosemary shoestrings, rainbow slaw and fried pickle and blue cheese ranch dipping sauce |\$220

LOW & SLOW

◊ SIDES & EXTRAS ◊

Mexican Corn: 1 Corn charred, sour cream, jalapeño, coriander and salsa Verde | \$7

Farmers Salad: Our farm to plate classic side salad | \$8

Rainbow Slaw: Crunchy and vibrant slaw served with home-made dressing | \$7

Cajun Onion Rings: Classic onion rings with paprika | \$8

Rosemary Shoe String: Shoe String French Fries with chicken salt and rosemary | \$8

House Made Fried Pickles: If you love pickles, you will love this American classic! | \$3 each

◊ LITTLE PIGGY WIGGY'S ◊

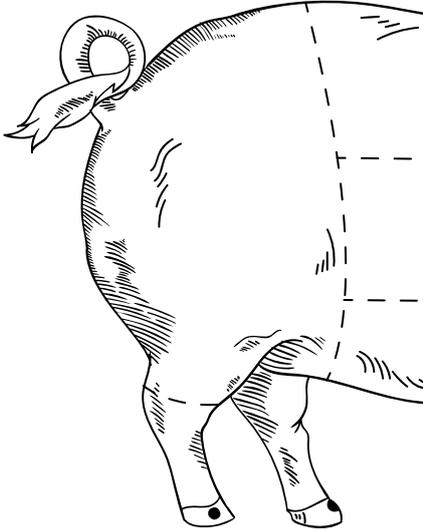
All \$12.00

Beef Lasagna: Served with salad

Loaded Fries: Pulled meat & melted cheese

Nachos: Beef, tomato salsa & cream cheese

All little piggy meal come with an icecream.



◊ DESSERT ◊

Desserts | \$16

Citrus Tart

Homemade citrus tarts served with Lemon Sorbet & citrus coulis

Stickey Date pudding

Stickey date pudding , Bourbon butterscotch sauce & cinnamon ice cream

Chocolate Brownie

Warm chocolate brownie with chocolate sauce and vailla ice cream

◊ LIQUID DESSERT ◊

Dessert cocktails

Toblerone | \$18

Baileys, kuhula, creme de cacao, franelico

Hickory Grasshopper | \$17

Creme de cacao, creme de menthe and cream

Randy Bandy | \$17

Brandy, cointreau, Cream, Tonic water and bitters

WINES

For all you wine lovers and booze drinkers, we have an amazing list of cocktails, local craft beers and wines. Both Witches Falls and Symphony Hill are outstanding local options. We are so proud to have them featured on our menu

White Wine

2020 Prosecco Brut - Symphony Hill - Granite Belt QLD | Glass \$15 Bottle \$50

2020 Provenance Rose - Witches Falls - Mount Tamborine QLD | Glass \$13 Bottle 45

2017 Chardonnay Evans & Tate - Margaret River WA | Glass \$13 Bottle \$45

2020 Pinot Gris - Symphony Hill - Granite Belt QLD | Glass \$13 Bottle \$45

2017 Riesling - Jim Barry - Clare Valley SA | Glass \$13 Bottle \$45

2020 Sauvignon Blanc - Witches Falls - Tamborine QLD | Glass \$13 Bottle \$45

Red Wines

2018 Pinot Noir - Penfolds Max's - TAS | Glass \$16 Bottle \$60

2017 Shiraz - Symphony Hill - Granite Belt QLD | Glass \$12 Bottle \$45

2019 Cabernet Sauvignon - Witches Falls - Granite Belt QLD | Glass \$13 Bottle \$45

2018 Malbec Macho - Gaucho Mendoza - Arentina | Glass \$13 Bottle \$45

2017 Reserve Petit Verdot - Symphony Hill - Granite Belt QLD | Glass \$16 Bottle \$60

2020 Nero D'avola - Witches Falls - Tamborine QLD | Glass \$17 Bottle \$62

WINES



BEERS

Draft beer

Pot \$6.5 Scooner \$8.5

Black hops Lay day (lager)
perfect for those who enjoy a clean and crisp
beer

Black hops Pale ale
a balance of pale malted barley and tropical
hop aromas,

Black hops goat (IPA)
Hazy, fruity with low bitterness true to the
NEIPA style

Root Leaves Ginger Beer
Ginger and sweet add lime and ice

Bottle Beer | \$8

Scape Goat pear cider
Pipsqeeks apple sider
Corona -Larger
Jack of spades - Porter
Cooper mid - Ale
John Boston - Larger
John Boston - IPA
Bryon Bay Brewery - Larger

COCKTAILS

Kentucky Mule | \$16

Lime, mint, Jack Daniels and ginger beer

love you long time | \$18

Raspberry, lychee liqueur, wild berry vodka,
rosewater

The ho bo | \$16

Sailer Jerry, dark rum, kahula and ginger ale

Mart's Balls | \$17

Lychee Liqueur, Vodka, fresh lychee juice
shaken on ice

Holy Water | \$17

Pimm's, vodka, lemonade, blue de cocoa and
pineapple

Dances with wenches | \$17

Prosecco, cointreau, strawberry, voldka and
mint

The devils soul | \$18

Vodka, tequila, cointreau, Jalapeno

Forever young | \$16

Gin, lime, mint, lemoncello, cranberry

Espresso Martini | \$17

Cold Brew espresso, Kahlua and vodka

Soft Drinks | \$4.5

Coke, Coke Zero, Diet Coke Sprite, Ginger Beer

COCKTAILS