



HICKORY SLOW

It's time to get messy

BOOKINGS 07 5677 6604

SNACKS & STARTERS

It's not a BBQ without smokin appetisers!

Hickory Slow menu has been designed to share food. Fill your heart and feast.

"Barbecue may not be the road to world peace, but it's a start."

-Anthony Bourdain

Pork Belly Bites: Fried Belly, Maple, Lime, Chilli, Baby Rocket | \$24 (G/F)

Pulled pork roll: Bbq Pork, Pickled Jalapeños, salsa Verde, Pico De Gallo | \$17 each

Mini Philly Cheese Steak: Smoked Brisket, Melted Cheese, Caramelised Onion, Pickled Bell Peppers | \$17 each

Jalapeño Poppers: Ricotta Stuffed Jalapeños, Prosciutto, Mango Dip | \$18 (G/F)

Spaghetti Bolognese Arancini: Pecorino Cheese, Rocket & Romesco Sauce | \$17

Cheese Burger Spring Rolls: Served with Big Mac Mayo | \$16



WINES

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

White Wine

House Pour - 2021 Chardonnay - Bird Dog - Tamborine | Glass \$14 Bottle \$45

2022 Prosecco Brut - Symphony Hill - Granite Belt QLD | Glass \$15 Bottle \$52

2022 Moscato - Witches Falls - Mount Tamborine QLD | Glass \$15 Bottle \$52

2021 Pinot Gris - Symphony Hill - Granite Belt QLD | Glass \$16 Bottle \$56

2022 Sauvignon Blanc - Witches Falls - Tamborine QLD | Glass \$15 Bottle \$52

Red Wines

House Pour - 2021 - Cabernet Merlot - Bird Dog - Tamborine | Glass \$14 Bottle \$45

2020 Pinot Noir - Penfolds Max's - TAS | Bottle \$68

2019 Shiraz - Symphony Hill - Granite Belt QLD | Glass \$16 Bottle \$56

2021 Cabernet Sauvignon - Witches Falls - Granite Belt QLD | Glass \$16 Bottle \$56

2019 Malbec - Pepperjack - Mendoza Argentina | Glass \$16 Bottle \$60

2019 Reserve Petit Verdot - Symphony Hill - Granite Belt QLD | Bottle \$68

2021 Nero D'avola - Witches Falls - Tamborine QLD | Bottle \$64

2019 Pinotage - Kanonkop - South Africa - | Bottle \$66

Bottle Beer | \$10

Corona - Pale lager - Mexico
Budweiser - American lager - USA
Miller - Genuine draft - USA
Miller - Chill with Lime Lager - USA
Coors - Lager - USA

Juices: | \$5

Orange
apple
pineapple
cranberry

Tap beer | \$10

Black Hops - Pale Ale
Black Hops - Lager
Boxer - IPA

Soft Drinks | \$4.5

Coke , Coke Zero , Diet Coke
Lemonade , Ginger ale

Lemon Lime Bitter | \$6.5

Ginger Beer | \$5



CLASSIC COCKTAILS

Margarita | \$18

Cointreau, Lime, Tequila

Olive Martini | \$18

Dry Vermouth, Gin, Green Olives

Sangria | \$17

Red Wine, Brandy, Sugar Syrup, Mulled Fruit

Cosmopolitan | \$18

Vodka, Cointreau, Lime, Cranberry

Espresso Martini | \$19

Espresso, Vodka, Kahlua

Long Island Iced Tea | \$20

Rum, Gin, Tequila, Triple Sec, Vodka, Coke

MOCKTAILS

Virgin Marty | \$14

Lychee, Soda Water, Lime, Mint

Bubbly Sunset | \$14

Pineapple, Raspberry, Lemonade

Sober Mule | \$14

Ginger Beer, Mint, Lime, Soda Water

Juicy Balls | \$14

Cranberry, Orange, Lychee, Mint

HICKORY COCKTAILS

Kentucky Mule | \$20

Jack Daniels, Lime, Mint, Ginger Beer

Love you Longtime | \$20

Raspberry, Lychee Liqueur, Rose Water, Berry, Vodka, Soda Water, Lemonade

Midori Splice | \$20

Malibu, Midori, Pineapple, Coconut Cream

Razzle my Dazzle | \$20

Bacardi, Raspberry, Lime, Prosecco, Ginger Beer

Girls' Night Out | \$20

Cherries, Sugar Syrup, Blueberry Cubes, Mint, Prosecco

Holy water | \$20

Vodka, Blue Curacao, Pimm's, Pineapple

Pink Ladies Floss | \$22

Pimm's, Gin, Lemon, Grenadine, Ginger, Egg Whites, Persian Floss

Hobo | \$20

Sailor Jerry, Rum, Port, Kahlua, Ginger Ale

Lemon so so Meringue | \$22

Lemon, Vodka, Limoncello, Cointreau, Sugar Syrup, Lemon Curd, Meringue

Milo Martini | \$20

Crème De Cacao, Baileys, Cream, Milo

Marty's Balls | \$21

Lychee, Vodka, Lychee Liqueur



LITTLE PIGGY WIGGY'S

All \$18 including ice cream

Rainbow Tortellini: Beef-filled pasta served with tomato sauce and cheese

Mini loaded Hot Dog: Tomato salsa, melted cheese on a brioche roll and fries

Chicken Wingz: 4 southern fried wingz and fries

SWEETIE

Vanilla Sundae: Ice cream served with chocolate sauce, whipped cream, 100s & 1000s, finished with a cherry on top | \$8 (included in kids meal)

DRINKS

Pineapple Face: Pineapple juice, lemonade and raspberry | \$6

Spider: Your choice of soft drink topped with ice cream | \$8

Soft Drinks: Lemonade, Coke, Ginger ale, Pink Lemonade, | \$4.5
Ginger Beer | \$5

Juices: Orange, apple and pineapple, cranberry | \$5



MEATS

*All meats & sauce are G/F apart from the wingz
add small salad & fries \$10/each meats*

14 Hour Hickory Smoked Brisket: with Seeded Mustard | 7oz \$25 or 14oz \$46

8 Hour Smoked Beef Cheeks: with Salsa Verde | 7oz \$28 or 14oz \$52

8 Hour Smoked Pork Ribs: with Homemade BBQ Sauce | 1/2 rack \$42 or full rack \$79

10 Hour Smoked & Pulled Pork Boston Butt: with Cider Vinegar Sauce 7oz \$24 14oz \$44

8 Hour Smoked Lamb Shoulder: with Tzatziki 7oz \$28 or 14oz \$52

Homemade Smoked Sausage of The Moment | \$10 each

House Wingz: Your choice of Hickory Classic Lime & Maple or Buffalo Sauce | Large \$18 or Crazy Large \$32

Cauliflower Wingz: with Spiced Buffalo Sauce | Large \$18 or Crazy Large \$32 Our Wingz are marinated in lemon, paprika and buttermilk, crumbed with herbs and spices. These wing ding chicken things are possibly the best in SEQ! Served with our delicious homemade blue cheese dipping sauce.

Meat Combo For 2 Or More: 7oz Brisket, $\frac{1}{2}$ Rack Ribs & Large Wingz: | \$82 (extra people \$41 per head)

Carnivorous Combo For 2 Or More: 7oz Brisket, 1/2 Rack Ribs, Large Wingz, 7oz Pulled Boston Butt, & 1 sausage | \$114 or (extra people \$57 per head)



SIDE DISHES

All sides are G/F apart from the pea and ave salad, pickles and onion rings

Cauliflower Salad: Roasted Cauliflower, Grapes, Celery & Saffron Yoghurt | \$14 (GF)

Garden Salad: Tomato, Cucumber, Capsicum, Rocket, Feta & Pumpkin Seeds | \$14 (GF)

Pea and Avocado Salad: Pearl Couscous, Rocket, Crushed Pea, Avocado, Mint, Cucumber Dressing | \$14

BBQ Corn: One Corn Charred, Sour Cream, Jalapeño, Coriander, Salsa verde | \$12 (GF)

Butternut Roast: Curry oil, Saffron Yoghurt, Cucumber, Mint Salsa | \$13 (GF)

Fried Pickle: Beer Battered Pickled Lebanese Cucumber, Chipotle Mayo | \$11 each

Loaded Fries: Pulled Smoked Meat, Jalapeños, Melted Cheese, Sour Cream, Salsa Verde | \$22(GF)

Crushed Sweet Potato: Smoked Sweet Potato, Tzatziki, Basil Pesto, Almond & Lemon Dukka | \$13 (GF)

Cajun Onion Rings: Classic Paprika Onion Rings, Chipotle Mayo | \$13

Rosemary Shoestring Fries: Shoestring French Fries, Aioli | \$10 (GF)





DESSERT

Desserts | \$22

Ricotta Cake: Raspberry, almond baked ricotta cake -GF

Sticky Date Pudding: Sticky date pudding , bourbon butterscotch sauce & vanilla ice cream

Chocolate Brownie: Warm chocolate brownie with chocolate sauce and vanilla ice cream

LIQUID DESSERT

Dessert cocktails

Milo Martini | \$20

Crème De Cacao, Baileys, Cream, Milo

Lemon so so Meringue | \$22

Lemon, Vodka, Limoncello, Cointreau, Sugar Syrup, Lemon Curd, Meringue

Espresso Martini | \$19

Cold brew espresso, kahlua and vodka

