

# WOOD CUT

*Menu subject to the availability of produce. 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 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.*



MELBOURNE CUP AT HICKORY BAR  
FLEMINGTON MENU

CANAPÉS

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

BEVERAGE

2024 Brokenwood Sémillon – 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

