Afternoon Menu 3PM TO 5PM

Oysters

OYSTERS NATURAL $55
Served with lemon and vinaigrette $5.50 each / ½ Doz $28 / 1 Doz $55

OYSTERS KILPATRICK $70
Baked with bacon & Worcestershire jam $6.50 each / ½ Doz $34 / 1 Doz $70

OYSTERS GRANITA $70
Hickson House Oyster Shell Gin & lemon granita $6.50 each / ½ Doz $34 / 1 Doz $70

The Favourites

ROAST BEEF $38
Roast vegetables, broccolini, fried stuffing, roast potatoes, old school gravy, Yorkshire pudding

PROPER SAUSAGE ROLL $12
Berkshire pork, fennel, buttery puff pastry, house ketchup **G D**

SCOTCH EGG $16
Hunter Valley egg, pork sausage meat, roasted garlic aïoli, petite salad **G**

TROUT RILLETTE $24
Snowy Mountains rainbow trout, chives, mustard, crème fraîche, toasted rye loaf (gluten-free bread available)

PLOUGHMAN'S PLATE $32
Whisky glazed smoked ham, granny's tomato relish, pork pie, clothbound aged cheddar, pickles, bread & butter **GF bread available**

RUSTIC CHIPS $14
Served with malt vinegar & aïoli

OBSERVER BURGER $26
Brisket patty, bacon jam, sharp cheddar, bread & butter pickles, big chef sauce, sesame seed bun – served with rustic chips & ketchup **GF buns available**

FISH FINGER SANDWICH $24
Herb-crumbed South Australian whiting fillets, chunky tartare sauce, soft white bread, crisp lettuce, served with potato crisps & pickle

CHEESE BOARD $32
200g of chef's selection of British-style cheeses, made locally or imported from the mother country – served with local honeycomb, house marmalade, fruit toast & crackers

G = Gluten GF = Gluten Free D = Dairy