



entrée

free range pooginagoric turkey liver pate; quince, plum and pinot jam;
pickled carrot, hazelnut and rocket salad; toasted sourdough * 18
Hollick Sparkling Merlot

smoked s.a. kingfish; orange; radish; avocado; watercress; sumac croutons;
horseradish; chardonnay and lime vinaigrette * 19
Hollick Sauvignon Blanc, Savagnin, Semillon

pressed baked beetroot; goat curd; vincotto; fresh herb salad * 17
Hollick 'Hollaia' Sangiovese Cabernet Sauvignon

open omelette of free range local eggs, leek, mint and cheddar;
roast pumpkin, quinoa, seeds, spinach salad * 17
Hollick Sparkling Chardonnay Pinot Noir

this little pig went to market...
crisp skinned pork belly; croquette of braised neck and cheek;
our pork, fennel and cider sausage; parsnip puree; watermelon,
pickled rind, olive, chervil salad * 22
Hollick Tempranillo

main

scotch fillet of local beef; potato maxim; seasonal vegetables;
salsa verde butter; shiraz and rosemary jus * 35
Hollick Shiraz

roasted lamb rump; eggplant and organic local chickpea tagine;
steamed cous cous; ewes milk and tahini yoghurt * 35
Hollick Cabernet Sauvignon Merlot

confit duck leg; soft polenta; cabbage, apple, hazelnut, sunflower seed
and sherry soaked raisin salad; red currant jus 33
Hollick Pinot Noir

market fish (please see daily specials) POA

sides

twice cooked, local potato fries; rosemary salt; garlic aioli * 10

salad of local leaves; pear; currants; pecans; fennel; blue cheese dressing * 9

steamed broccolini; toasted almonds; lemon zest; white anchovies * 10

*suitable or can be adapted to suit a coeliac diet

dessert

flourless chocolate and hazelnut cake; ganache; espresso ice cream;
strawberries 16
Seppeltsfield Grand Muscat

steamed orange pudding; citrus marmalade; goat milk ice cream;
pinenut praline 16
Hollick 'The Nectar'

baked vanilla cheesecake; rhubarb; rose geranium; raspberry jelly;
freeze dried raspberries * 16
Hollick 'The Nectar'

warm pear and almond tart; poached pear; earl grey caramel;
house made butterscotch ice cream 16
Hollick 'The Nectar'

cheese

all cheese served with lavosh; house made fruit cake; 1 piece 13
wilgha quince paste; muscatels. 60gm portion 2 piece 20
3 piece 27

maffra cloth bound cheddar (gippsland, victoria)

milk: cow

cheese type: matured cheddar

matured for up to 2 years in the authentic English manner, this cloth bound cheddar has a buttery texture, sweet grassy aroma and sharp flavour that develops with age whilst the cloth allows the cheese to breath and develop a variety of moulds creating a rustic appearance and unique flavour.

Hollick Cabernet Sauvignon

bleu de l'aqueuille (auvergne, france)

milk: cow

cheese type: blue mould

Made only during the summer and autumn months from the rich creamy milk of Salers cows. This strong blue is creamy, salty and full bodied.

Hollick Cabernet Sauvignon

ducs de champagne (champagne, france)

milk: cow

cheese type: triple cream

lusciously sweet and buttery with a bloomy white rind and soft creamy interior which as it matures develops mushroom flavours with a light bitterness.

Hollick Sparkling Chardonnay Pinot Noir

roy des vallees (pyrenees, france)

milk: goat and sheep

cheese type: hard

smooth full flavoured cheese with a nutty rind which displays a good balance of acidity, salt and fat whilst the combined goat and sheep milk create a sweetness on the palate and a complex aroma.

Hollick Tempranillo