

entrée

- warm vietnamese salad of chilli caramel pork belly, seared scallops and snake beans* 18
Hollick Savagnin
- smoked sa cleanseas king fish; niçoise style salad; crumbed wilgha hens egg; lemon mustard dressing* 19
Hollick Bond Road Chardonnay
- warm house made duck sausage; cabbage, apple and walnut coleslaw; onion and raisin jam* 17
Hollick Barbera
- roasted beetroot, spring onion and goat cheese risoni; asparagus; rocket and organic almond salad; basil oil 15
Hollick Sauvignon Blanc Semillon
- warm spiced chicken and nolans road organic lentil salad; local leaves; roast garlic yoghurt* 16
Hollick Tempranillo

main

- aged teys brothers black angus scotch fillet; dauphinois potato; pepperonata; green beans; cabernet jus* 33
Hollick Shiraz Cabernet Sauvignon
- pan roasted duck breast; black olive polenta; spiced cherries; mushrooms; sauce arabica* 32
Hollick Pinot Noir
- grilled watson's lamb backstrap; white bean puree; shiraz jus; warm salad of confit lamb shoulder, cherry tomatoes, basil and white anchovies* 32
Hollick Cabernet Sauvignon Merlot
- rare roasted naracoorte venison topside; dauphine potato, local beetroot and horseradish cream; green peppercorn jus* 33
Hollick Wilgha Shiraz
- wilgha chard, gruyere and mushroom tart; soft polenta; cabbage, pea and parmesan cream salad 27
Hollick 'Hollaia' Sangiovese Cabernet Sauvignon
- pan roasted beachport snapper; giant cous cous; steamed asparagus; coriander yoghurt; roast capsicum and salted black bean salsa* 30
Hollick Frizzanté

sides

- salad of hillbilly farm lettuce; chardonnay vinegar and mustard dressing* 6
- warm baby potatoes; red wine and mustard dressing; fresh mint* 9
- sautéed zucchini; coonalpyn '90 mile desert' lemon pressed olive oil; toasted garlic breadcrumbs* 9
- char grilled asparagus; gremolata butter* 9

*suitable or can be adapted to a coeliac diet



dessert

- bitter dark chocolate tart; chocolate sorbet; caramel sauce;
salted peanut brittle; pure cream 13
Hollick Wrattenbully Shiraz
- steamed lemon pudding; passionfruit and nectar syrup;
passionfruit semi freddo 13
Hollick 'The Nectar'
- honey roasted peaches; almond frangipane; praline ice cream;
raspberry sauce* 13
Hollick Frizzanté
- white chocolate panna cotta; anise jelly; chocolate crumble;
cherry ice cream* 13
Hollick Sparkling Merlot
- selection of sorbet; seasonal fruit; poached berries* 13

cheese

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



pyengana cloth matured cheddar (pyengana, tasmania)

milk: cow
hard cloth-bound cheddar that has a firm and crumbly texture; honey and herb flavoured with sweet grassy overtones
Hollick Cabernet Sauvignon Merlot

cropwell bishop stilton (nottinghamshire, england)

milk: cow
aged for a minimum of six months; a rich and creamy cheese with leather, tobacco and spicy undertones
Hollick 'The Nectar'

ossau iraty (pyrenees, france)

milk: sheep
semi-firm cheese made with the milk of specially bred ewes; aged for a minimum of 90 days its flavour is sweet and buttery
Hollick Tempranillo

fromage d'affinois (rhône-alpes, france)

milk: cow
white mould cheese produced from milk specifically filtered to yield a silkier texture than brie; slight hint of mushrooms with buttery characteristics
Hollick Bond Road Chardonnay