

## entrée

twice baked pumpkin and limestone coast brandenburg soufflé;  
apple, celery, rocket, walnut and blue cheese salad \$17

*Hollick Frizzanté*

prosciutto wrapped quail; agrodolce padthaway onions;  
mushroom duxelle; cauliflower puree; jus\* \$19

*Hollick Pinot Noir*

hazelnut crumbed lamb brains; celeriac puree; fennel, pancetta,  
caper and grain mustard remoulade \$17

*Hollick Bond Road Chardonnay*

roasted shallot tarte tatin; salsa verde; meredith goat cheese \$17

*Hollick Sauvignon Blanc Semillon*

crispy skinned pork belly; kalangadoo organic apple puree;  
glazed baby beetroot; sauce soubise; watercress\* \$18

*Hollick Tempranillo*

## main

grilled scotch fillet of aged beef; creamy mash; croquette of braised beef cheek;  
green beans; shiraz jus\* \$34

*Hollick Wilgha Shiraz*

seasonal ocean fillet from beachport seafood company; dauphinois potato;  
creamed baby leeks; fennel, orange and jerusalem artichoke salad\* \$32

*Hollick Frizzanté*

roasted grass fed lamb rump; parsnip puree; nolans road french style lentils;  
cabernet jus; gremolata\* \$34

*Hollick Cabernet Sauvignon Merlot*

roasted chicken breast filled with moroccan date and almond chutney;  
steamed cous cous; tagine sauce; herb, pomegranate and lemon salad\* \$30

*Hollick 'Hollaia' Sangiovese Cabernet Sauvignon*

confit duck leg; roasted duck breast; soft spelt polenta; apple, raisin  
and hazelnut salad; liquorice root and cranberry sauce\* \$34

*Hollick Barbera*

## sides

steamed beans; goat cheese; red onion; parsley; sherry vinegar\* \$9

paris mash from hillbilly farm potatoes; garlic infused olive oil\* \$9

spice roasted cauliflower, organic chickpeas and spinach; natural yoghurt\* \$9

salad of local leaves, cherry tomatoes, olives, red onion and cucumber\* \$9

\*suitable or can be adapted to suit a coeliac diet



upstairs  
at  
HOLLICK

## dessert

soft centred dark chocolate pudding; humbugz honey cream; violet ice cream\*  
*Seppeltsfield Grand Muscat* \$15

crème brulee; orange, almond and cardamom cake; crystallised wilgha fig puree;  
brandy snap\* \$15  
*Hollick The Nectar*

upside down pear and ginger cake; chardonnay poached pear; salted caramel sauce;  
burnt butter ice cream \$14  
*Hollick Frizzanté*

vanilla bean panna cotta; mandarin jelly; blood orange sorbet; citrus salad\* \$13  
*Hollick The Nectar*

## cheese

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

### pyengana cheddar (tasmania)

**milk:** cow

**cheese type:** cheddar

Hard cloth-bound matured cheddar that has a firm and crumbly texture yet  
creamy mouth feel. Sweet honey and grassy overtones.

*Hollick Cabernet Sauvignon*

### gres champenois (champagne, france)

**milk:** cow

**cheese type:** white mould

Enriched with crème fraiche, this cheese is handmade by a small dairy in champagne.

Matured for 14 days, the cheese develops a thin white mould whilst the interior becomes  
very smooth with a rich creamy taste and slightly sour finish.

*Hollick Bond Road Chardonnay*

### blu marte (italy)

**milk:** cow

**cheese type:** blue mould

A gorgonzola style of cheese made with traditional Roquefort mould. Sharp, spicy  
flavour which contrasts well with the rich, very creamy and smooth cheese. The taste  
becomes sharper as the cheese matures, and the colour changes from white to straw yellow.

*Hollick Wrattenbully Shiraz*

### cendree royale (franche-comte)

**milk:** cow

**cheese type:** washed rind

Cendree Royale is an aromatic and mild cheese defined by a dark vein of vegetable ash  
streaking through the middle. The cheese is washed and rubbed by hand forming a rind  
to protect the creamy interior. A strong aroma develops with age, but has a mild flavour  
and pleasant nutty aftertaste.

*Hollick Pinot Noir*

Bookings recommended. Please call 08 8737 2752. Upstairs at Hollick is open Tues to Sunday  
for Lunch from midday. Dinner Friday and Saturday nights from 6:30pm. Open for Lunch on  
Mondays during school and public holidays. Set menu applies to groups 14 or larger.

