

**All tables served complimentary
home breads, baked daily, butter & Nolans Road olive oil**

ENTRÉE

Chef board, baked brie, olive oil & balsamic reduction, house made dukkha, marinated olives, crusty bread ^{gf} <i>2014 Hollick Estates Stock Route Shiraz Cabernet Sauvignon</i>	28
Crispy soft-shell crab, cucumber, tomato & chilli salsa, siracha aioli ^{gf} <i>2018 The Bard Sauvignon Blanc</i>	19
Salt & pepper quail, house BBQ sauce, asian salad <i>2016 Hollick Estates Pinot Noir</i>	19
Beetroot & vodka cured king fish, crème fraiche, horseradish, cucumber ribbons, grapefruit, pomegranate ^{gf} <i>2017 Hollick Estates Sauvignon Blanc</i>	19
Thyme & garlic stuffed mushroom, feta, truffle oil, basil pesto ^v <i>2016 Hollick Estates Bond Road Chardonnay</i>	19

*All menus are created by
Head Chef Justin Williams
& match the seasonal produce available.*

^{gf} suitable or can be adapted to suit a gluten free diet

^v vegetarian



MAIN

Guinness braised 36° South beef rib, sauerkraut, duck fat kipfler potatoes ^{gf} <i>2015 Hollick Estates The Tannery Block Cabernet Merlot</i>	36
Murray cod, lemon thyme gratin, caper butter, artichoke puree, gilled baby coz lettuce <i>2014 Hollick Estates Bond Road Chardonnay</i>	38
36° South char-grilled eye fillet, mushroom puree, baby turnips & carrots, salt bush marrow butter, jus ^{gf} <i>2015 Hollick Estates Shiraz</i>	42
Pumpkin & blue cheese risotto, spinach, walnuts, truffle oil, sweet potato crisps ^{gf v} <i>2016 Hollick Estates Sparkling Chardonnay Pinot Noir</i>	35
Adelaide Hills venison, blackberry foam, butternut pumpkin puree, roasted beets, chocolate shavings ^{gf} <i>2014 Hollick Estates Neilson's Block Merlot</i>	38

SIDES

Cheesy cauliflower bake ^{gf}	10
Panzanella salad, cucumber, capsicum, cherry tomatoes, croutons, olives, fetta ^{gf o}	10
Beans with pancetta, white anchovy aioli ^{gf}	10

*Wines listed with menus are our recommended pairings for each dish.
Please inform wait staff of dietary requirements.
Menu is subject to change*



DESSERT

- Cherry ripe ice cream rolled in toasted coconut, almond meal brownie, rich rum & dark chocolate sauce^{gf} 16
2015 Hollick Estates Sparkling Merlot
- Saffron panna cotta, rhubarb puree, white chocolate mascarpone, pistachio praline^{gf} 16
2018 Hollick Estates The Rosada Rosé
- Stuffed baked apple, caramel, almond ice cream, amaretto shot^{gf} 16
2015 Hollick Estates The Nectar

CHEESE

All Cheese served with dried fruits, trail mix, quince paste & fresh fruit

Our selection of cheeses includes:

Caprifeuille

Goats milk cheese from France covered with a dusty white, chalky rind with a slight acid taste. The stark white inside is delicate and smooth with a gracious mild flavour.

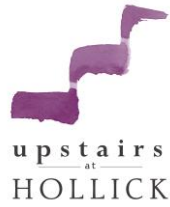
Cashel Blue

Cashel Blue texture varies from chalky to soft yellow paste and a characteristic bluish green mould. Young cheeses taste & smell chalky, lactic and mildly blue. Over 18 weeks of maturing, the cheese takes on a robust flavour and is granular in texture. It is one of the finest blue cheeses that relies on it's balance in taste, texture and aroma.

Perenzin Formajo Ciock al Vino Rosso

10 days in red grape must imparts a wine-like flavour to this mild, semi-hard cheese. Some of the grape skins are retained on the rind, creating a striking visual element as a platter or table cheese.

Single	16
2	22
3	29



THE UPSTAIRS AT HOLLICK 'FEED ME MENU'

Can't make up your mind..... let our Chefs create a daily selection of plates to please the whole table.

Just let your waiter know any dietary requirements

\$55 per person, wines not included.

* 'Feed Me Menu' – entire table experience only



**THE HOLLICK EXPERIENCE
DEGUSTATION DINING**

1st course

Beetroot & vodka cured king fish, crème fraiche, horseradish,
cucumber ribbons, grapefruit and pomegranate
2017 Hollick Estates Sauvignon Blanc

2nd Course

Salt & pepper quail, house BBQ sauce, asian salad
2016 Hollick Estates Pinot Noir

3rd Course

Murray cod, lemon thyme gratin, caper butter, artichoke
puree, grilled baby coz lettuce
2014 Hollick Estates Bond Road Chardonnay

Or

36° South char-grilled eye fillet, mushroom puree,
baby turnips & carrots, salt bush marrow butter, jus *gf*
2015 Hollick Estates Shiraz

4th Course

Cherry ripe ice cream rolled in toasted coconut,
almond meal brownie, rich rum & dark chocolate sauce
2015 Hollick Estates Sparkling Merlot

\$70 per person

\$90 per person with matching wine

* The Hollick Experience – entire table experience only