

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

**STARTER**

Chef board, chorizo, pancetta, housemade dip, duck pâté, 28  
L'Amuse Signature gouda, housemade bread <sup>gfo</sup>  
*2016 Hollick Estates The Renegade Sangiovese Cabernet*

Soup of the day <sup>gfo</sup> 15  
*Please ask one of our friendly staff for today's matching*

**ENTRÉE**

Limestone Coast fetta & goat chèvre tortellini, romesco sauce, 19  
roasted pine nuts  
*2019 Hollick Estates The Charlatan Savagnin*

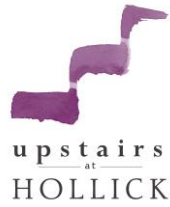
Boston Bay Kinkawooka chilli mussels, 19  
garlic & reggiano croutons <sup>gfo</sup>  
*2016 Hollick Estates Wrattenbully Shiraz*

Mint infused lamb backstrap, housemade dukkha, couscous, 19  
roasted sweet potato, balsamic shallots <sup>gfo</sup>  
*2015 Hollick Estates Tannery Block Cabernet Merlot*

Rabbit parcel, pumpkin & sage mash, rabbit pepper jus 19  
*2016 Hollick Estates Bond Road Chardonnay*

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

*<sup>gfo</sup> suitable or can be adapted to suit a gluten free diet  
<sup>v</sup> vegetarian*



### MAIN

Pork kassler, roasted fennel, seeded mustard mash potato, caramelised onion & apple puree <sup>gf</sup> <i>2017 Hollick Estates The Toreador Tempranillo</i>	38
Seasonal fish of the day, asian inspired steamed fish broth, cauliflower & broccoli flowerets, bok choy <sup>gf</sup> <i>2019 Hollick Estates The Bard Sauvignon Blanc</i>	38
Mayura Station wagyu signature rump, bacon & potato gratin, broccolini, artichoke puree, Ravenswood jus <sup>gf</sup> <i>2015 Hollick Estates Ravenswood Cabernet Sauvignon</i>	42
Sweet potato gnocchi, sautéed spinach & sage, porcini mushroom cream, toasted cashews <sup>v</sup> <i>2014 Hollick Estates Bond Road Chardonnay</i>	36

### SIDES

Roasted brussel sprouts, bacon butter <sup>gf</sup>	10
Paprika & lime salt chat potatoes, sriracha aioli <sup>gf</sup>	10
Charred corn cobs, sumac butter <sup>gf</sup>	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

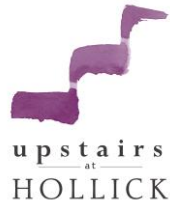
Caramel crème brulee, nectar poached pears <sup>gf</sup> <i>2006 Hollick Estates The Nectar</i>	16
Butter scotch pudding, white chocolate ice cream, caramel sauce <sup>gf</sup> <i>2016 Hollick Estates The Nectar</i>	16
Rhubarb & apple crumble, vanilla bean ice cream <i>2015 Hollick Estates The Nectar</i>	16

## CHEESE

2-piece cheese selection Woombye Truffle Triple Cream Brie (Queensland) La Peral blue cheese (France) dried fruits, trail mix, quince paste, fresh apple, lavosh	22
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## WINTER COCKTAILS

Affogato & choice of liqueur, coffee, vanilla bean ice cream	15
Espresso Martini, coffee, kahlua, vodka	18
Spiked Cinnamon Chai Latte, cocoa powder, cinnamon, vodka, white crème de cacao, kahlua, baileys, milk	18
Brandy Daisy, rum, grand marnier, sugar syrup, lemon, soda water	16



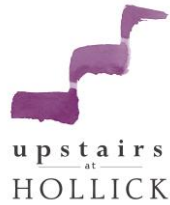
**THE UPSTAIRS AT HOLLICK 'FEED ME MENU'**

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

\* 'Feed Me Menu' – entire table experience only

\$60 per person, wines not included.



**THE HOLLICK EXPERIENCE  
DEGUSTATION DINING**

1<sup>st</sup> course

Limestone Coast fetta & goat chèvre tortellini,  
romesco sauce, roasted pine nuts  
*2019 Hollick Estates The Charlatan Sauvagnin*

2<sup>nd</sup> Course

Mint infused lamb backstrap, housemade dukkha, couscous,  
roasted sweet potato, balsamic shallots <sup>gf</sup>  
*2015 Hollick Estates Tannery Block Cabernet Merlot*

3<sup>rd</sup> Course

Seasonal fish of the day, asian inspired steamed fish broth,  
cauliflower & broccoli flowerets, bok choy <sup>gf</sup>  
*2019 Hollick Estates The Bard Sauvignon Blanc*

Or

Mayura Station wagyu signature rump, bacon & potato  
gratin, broccolini, artichoke puree, Ravenswood jus <sup>gf</sup>  
*2015 Hollick Estates Ravenswood Cabernet Sauvignon*

4<sup>th</sup> Course

Butter scotch pudding, white chocolate ice cream,  
caramel sauce <sup>gf</sup>  
*2016 Hollick Estates The Nectar*

\$70 per person

\$90 per person with matching wine

\* The Hollick Experience – entire table experience only