



- ENTRÉE -

Beef tataki, wasabi, bento soy, pickled daikon radish <i>Hollick Estates 2014 Sangiovese Cabernet</i>	19
Saffron linguine, prawn, fennel, crab <i>Hollick Estates 2020 Riesling</i>	19
Haloumi & chickpea arancini, tzatziki, rocket, pepitas <i>Hollick Estates 2018 Bond Road Chardonnay</i>	16
Pork sirloin, apple & rhubarb puree, radish, asparagus <i>Hollick Estates 2018 Tannery Block Cabernet Sauvignon Merlot</i>	18

- MAIN -

Fish of the day, spinach, salsa verde, balsamic leeks <i>Hollick Estates 2020 The Charlatan Savagnin</i>	38
Eye fillet, cauliflower puree, golden shallots, potato galette, jus <i>Hollick Estates 2018 OV Cabernet Sauvignon</i>	42
Chicken roulade, brie, rosemary, carrot puree, king oyster mushroom <i>Hollick Estates 2014 Bond Road Chardonnay</i>	36
Duck leg curry, wild rice, coriander yogurt, roti <i>Hollick Estates 2016 The Gondolier Barbera</i>	38
Butternut roasted pumpkin, risotto, blue cheese, spring onion, rocket, toasted walnuts <i>Hollick Estates 2016 Pinot Noir</i>	34

- SIDES -

Brussel sprouts, burnt butter, speck	10
Rocket, parmesan, nashi pear salad	10
Duck fat potatoes, gentleman's relish	10

Please inform wait staff of dietary requirements.
Menu is subject to change
#upstairs

- DESSERT -

Crème brûlée, rhubarb, apple <i>Hollick Estates 2017 The Nectar</i>	16
Turkish delight frangipane, crème fraîche <i>Hollick Estates 2016 Sparkling Merlot</i>	16
Adult sundae, Baileys ice cream, Kahlua choc sauce, Cointreau shortbread, Kahlua brownie	18
Cheeseboard for one. 2 cheeses selected by our head-chef, quince paste, lavosh, seasonal fruit.	18

- UPSTAIRS DEGUSTATION -

Let our Chef's take you on a culinary journey through Coonawarra and beyond.

Enhanced by a selection of crafted Hollick Estates wines.

Saffron linguine, prawn, fennel, crab
Hollick Estates 2020 Riesling

Roasted Quail, smoked celeriac puree, mushroom duxelles, toasted hazelnuts, jus
Hollick Estates 2016 Pinot Noir

Eye fillet, cauliflower puree, golden shallots, potato galette, jus
Hollick Estates 2018 OV Cabernet Sauvignon

Crème brûlée, rhubarb, apple
Hollick Estates 2017 The Nectar

\$70 pp
\$90 pp - matching wines

Entire Table Experience