

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

ENTRÉE

Chef's board, Heidi Tilsit cheese, Hahndorf pancetta, chicken terrine, Upstairs at Hollick pickled vegetables, house made dip, local olives, charred bread ^{gfo}	28
<i>2014 Hollick Estates Stock Route Shiraz Cabernet Sauvignon</i>	
Ox Tongue, char grilled brioche, sautéed baby corn, roasted capsicum, brandy jus	19
<i>2015 Hollick Estates the Gondolier Barbera</i>	
Cauliflower & blue cheese croquettes, watercress cream, radicchio, pinenuts	19
<i>2015 Hollick Estates Bond Road Chardonnay</i>	
Scallops, vanilla & cauliflower purée, crispy Meeks bacon ^{gf}	19
<i>2016 Hollick Estates Sparkling Chardonnay Pinot Noir</i>	
Pulled chicken, mango & avocado salad, chilli & lime dressing ^{gf}	19
<i>2018 The Bard Sauvignon Blanc</i>	

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

*^{gfo} suitable or can be adapted to suit a gluten free diet
^v vegetarian*



MAIN

Seafood board, chilly prawns, salt & cayenne pepper white bait, salmon rolls, horseradish cream, herb & garlic crouton, black garlic aioli, coriander pesto ^{gf}	36
<i>2016 Hollick Estates The Renegade Sangiovese Cabernet Sauvignon</i>	
Seasonal fish of the day <i>Please ask one of our friendly staff for today's matching</i>	36
36° South char-grilled eye fillet, roasted king oyster mushroom, parsnip and horseradish mash, sautéed broccolini, Ravenswood jus ^{gf}	40
<i>2014 Hollick Estates Shiraz</i>	
Stuffed courgette flowers, leek & fetta, beetroot puree, roasted baby beets, toasted hazelnuts, quinoa salad ^{gf}	34
<i>2015 Hollick Estates Pinot Noir</i>	
Pan seared kangaroo, butternut pumpkin puree, roasted purple carrots, sautéed spinach, raspberry balsamic syrup ^{gf}	36
<i>2014 Hollick Estates Neilson's Block Merlot</i>	
Twice cooked Beachport Berkshire pork belly, green mango slaw, fennel purée, caraway jus ^{gf}	36
<i>2016 The Toreador Tempranillo</i>	

SIDES

Crumbed baby Bocconi, tomato fritto	10
Leafy green salad, cherry tomatoes, cucumber, red onion, capsicum, Greek fetta	10
Smashed cocktail potatoes, rosemary 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

Dessert Board, Jaffa mousse cake with orange caramel, mango ice cream, finger lime & lemon curd tarts, peanut butter ice cream <i>2015 Hollick Estates The Nectar</i>	22
Peach & raspberry trifle, nectar jelly <i>2018 Hollick Estates The Rosada Rosé</i>	16
Flourless orange cake, mascarpone & blood orange cream, nectar syrup, orange dust ^{GF} <i>2015 Hollick Estates The Nectar</i>	16

CHEESE

All cheese served with lavosh, house made local orchard preserves.

Our selection of cheeses includes:

La Peral (Spain)

Semi-soft blue vein, buttery, caramel, mushroomy, smooth, spicy & sweet

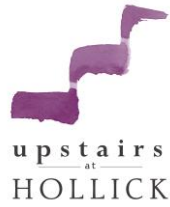
Milawa Goat Camembert (Victoria)

Combines the earthy flavour of a traditional camembert with the sweet, lactic & citric flavours of a goat's milk cheese. Hand-made using traditional methods, without preservatives and using non-animal rennet.

Queso traditional san simon (Galicia, Spain)

Compact dense curd smoked over local hard wood before curing for 3 months. The flavour is milky & buttery with an underlying smoky aftertaste.

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

Scallops, vanilla & cauliflower purée,
crispy Meeks bacon ^{gf}

2016 Hollick Estates Sparkling Chardonnay Pinot Noir

2nd Course

Cauliflower & blue cheese croquettes,
watercress cream, radicchio, pinenuts

2015 Hollick Estates Bond Road Chardonnay

3rd Course

Pan seared kangaroo, butternut pumpkin puree,
roasted purple carrots, sautéed spinach,
raspberry balsamic syrup ^{gf}

2014 Hollick Estates Neilson's Block Merlot

Or

36° South char-grilled eye fillet, roasted king oyster mushroom,
parsnip & horseradish mash,
sautéed broccolini, Ravenswood jus ^{gf}

2014 Hollick Estates Shiraz

4th Course

Flourless orange cake,
mascarpone & blood orange cream,
nectar syrup, orange dust

2015 Hollick Estates The Nectar

\$70 per person

\$90 per person with matching wine

* The Hollick Experience – entire table experience only