

**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 <sup>gfo</sup>	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 <sup>gf</sup>	19
<i>2016 Hollick Estates Sparkling Chardonnay Pinot Noir</i>	
Pulled chicken, mango & avocado salad, chilli & lime dressing <sup>gf</sup>	19
<i>2018 The Bard Sauvignon Blanc</i>	

*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

Seafood board, chilli prawns, salt & cayenne pepper white bait, salmon rolls, horseradish cream, herb & garlic crouton, black garlic aioli, coriander pesto <sup>gf</sup>	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° South char-grilled eye fillet, roasted king oyster mushroom, parsnip and horseradish mash, sautéed broccolini, Ravenswood jus <sup>gf</sup>	40
<i>201 Hollick Estates Shiraz</i>	
Stuffed courgette flowers, leek & fetta, beetroot puree, roasted baby beets, toasted hazelnuts, quinoa salad <sup>gf</sup>	34
<i>2015 Hollick Estates Pinot Noir</i>	
Pan seared kangaroo, butternut pumpkin puree, roasted purple carrots, sautéed spinach, raspberry balsamic syrup <sup>gf</sup>	36
<i>2014 Hollick Estates Neilson's Block Merlot</i>	
Twice cooked Beachport Berkshire pork belly, green mango slaw, fennel purée, caraway jus <sup>gf</sup>	36
<i>2016 The Toreador Tempranillo</i>	

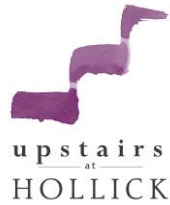
## SIDES

Crumbed haloumi, tomato fritto	10
Leafy green salad, cherry tomatoes, cucumber, red onion, capsicum, Greek fetta	10
Smashed cocktail potatoes, rosemary aioli <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**

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 <sup>GF</sup> <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, mushroom, smooth, spicy & sweet

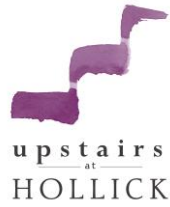
**Enterprize double brie (Victoria)**

Combines the earthy flavour of a traditional brie with the sweet, lactic & citric flavours of a cows 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



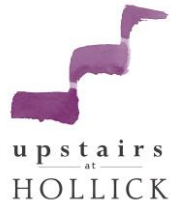
#### THE UPSTAIRS AT HOLLICK 'FEED ME MENU'

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 <sup>gf</sup>  
*2016 Hollick Estates Sparkling Chardonnay Pinot Noir*

2<sup>nd</sup> Course

Pulled chicken, mango & avocado salad,  
chilli & lime dressing <sup>gf</sup>  
*2018 The Bard Sauvignon Blanc*

3<sup>rd</sup> Course

Pan seared kangaroo, butternut pumpkin puree,  
roasted purple carrots, sautéed spinach,  
raspberry balsamic syrup <sup>gf</sup>  
*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 <sup>gf</sup>  
*2014 Hollick Estates Shiraz*

4<sup>th</sup> 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