

entrée

free range pooginagoric turkey liver pate; quince, plum and pinot jam;
pickled carrot, hazelnut and rocket salad; toasted sourdough * 18
Hollick Sparkling Merlot

smoked s.a. kingfish; orange; radish; avocado; watercress; sumac croutons;
horseradish; chardonnay and lime vinaigrette * 19
Hollick Sauvignon Blanc, Savagnin, Semillon

pressed baked beetroot; goat curd; vincotto; fresh herb salad * 17
Hollick 'Hollaia' Sangiovese Cabernet Sauvignon

open omelette of free range local eggs, leek, mint and cheddar;
roast pumpkin, quinoa, seeds, spinach salad * 17
Hollick Sparkling Chardonnay Pinot Noir

this little pig went to market...
crisp skinned pork belly; croquette of braised neck and cheek;
our pork, fennel and cider sausage; parsnip puree; watermelon,
pickled rind, olive, chervil salad * 20
Hollick Tempranillo

main

eye fillet of local beef; potato maxim; seasonal vegetables;
café de paris butter; shiraz and rosemary jus * 35
Hollick 'Wilgha' Shiraz

roasted lamb rump; eggplant and organic local chickpea tagine;
steamed cous cous; ewes milk and tahini yoghurt * 35
Hollick Cabernet Sauvignon Merlot

confit duck leg; fried polenta; brussels sprouts; pear and raisin relish;
red wine jus * 33
Hollick Pinot Noir

rare roasted local venison; creamy horseradish mash; beetroot;
green beans; green peppercorn jus * 35
Hollick Shiraz Cabernet Sauvignon

sides

twice cooked, local potato fries; rosemary salt; garlic aioli * 10
sautéed brussels sprouts; local red gum smoked bacon; black pepper * 9
salad of local leaves; pear; currants; pecans; fennel; blue cheese dressing * 9
steamed broccolini; toasted almonds; lemon zest; white anchovies * 10

*suitable or can be adapted to suit a coeliac diet



dessert

soft centred dark chocolate pudding; salted caramel; local olive oil and vanilla ice cream; pouring cream * 16
Seppeltsfield Grand Muscat

steamed orange pudding; citrus marmalade; goat milk ice cream; pinenut praline 16
Hollick 'The Nectar'

baked vanilla cheesecake; rhubarb; rose geranium; raspberry jelly; freeze dried raspberries * 16
Hollick 'The Nectar'

warm pear and almond tart; poached pear; earl grey caramel; house made butterscotch ice cream 16
Hollick 'The Nectar'

cheese

all cheese served with lavosh; house made fruit cake; 1 piece 13
wilgha quince paste; muscatels. 60gm portion 2 piece 20
3 piece 27

maffra cloth bound cheddar (gippsland, victoria)

milk: cow

cheese type: matured cheddar

matured for up to 2 years in the authentic English manner, this cloth bound cheddar has a buttery texture, sweet grassy aroma and sharp flavour that develops with age whilst the cloth allows the cheese to breath and develop a variety of moulds creating a rustic appearance and unique flavour.

Hollick Cabernet Sauvignon

meredith blue (meredith, victoria)

milk: sheep

cheese type: blue mould

this handmade cheese develops earthy but mild blue mould flavours and has a lovely creamy mouthfeel

Hollick 'The Nectar'

ducs de champagne (champagne, france)

milk: cow

cheese type: triple cream

lusciously sweet and buttery with a bloomy white rind and soft creamy interior which as it matures develops mushroom flavours with a light bitterness.

Hollick Sparkling Chardonnay Pinot Noir

roy des vallees (pyrenees, france)

milk: goat and sheep

cheese type: hard

smooth full flavoured cheese with a nutty rind which displays a good balance of acidity, salt and fat whilst the combined goat and sheep milk create a sweetness on the palate and a complex aroma.

Hollick Tempranillo

