entrée	
free range pooginagoric turkey liver pate; quince, plum and pinot jam; pickled carrot, hazelnut and rocket salad; toasted sourdough * Hollick Sparkling Merlot	18
smoked s.a. kingfish; orange; radish; avocado; watercress; sumac croutons; horseradish; chardonnay and lime vinaigrette * Hollick Sauvignon Blanc, Savagnin, Semillon	19
pressed baked beetroot; goat curd; vincotto; fresh herb salad * Hollick 'Hollaia' Sangiovese Cabernet Sauvignon	17
open omelette of free range local eggs, leek, mint and cheddar; roast pumpkin, quinoa, seeds, spinach salad *  Hollick Sparkling Chardonnay Pinot Noir	17
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 * Hollick Tempranillo	20
main eye fillet of local beef; potato maxim; seasonal vegetables; café de paris butter; shiraz and rosemary jus * Hollick 'Wilgha' Shiraz	35
roasted lamb rump; eggplant and organic local chickpea tagine; steamed cous cous; ewes milk and tahini yoghurt * Hollick Cabernet Sauvignon Merlot	35
confit duck leg; fried polenta; brussels sprouts; pear and raisin relish; red wine jus *  Hollick Pinot Noir	33
rare roasted local venison; creamy horseradish mash; beetroot; green beans; green peppercorn jus *  Hollick Shiraz Cabernet Sauvignon	35
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

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\*suitable or can be adapted to suit a coeliac diet

steamed broccolini; toasted almonds; lemon zest; white anchovies \*

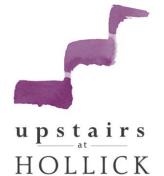
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#### dessert

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'	
1	

## 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* 

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