

cocktails

minis

negroni • 10

it's still a regular negroni, just a tiny bit less

martini • 10

smaller glass, slightly smaller serve. still yum

negronis

sbagliato • 20

sbagliato already has prosecco in it, that's the point

banana • 20

subtle notes, nothing crazy, but crazy delicious

benny blanco • 20

tequila twist with some funky chilli liqueur

chocolate honey • 20

sweet and nutty, choc bitters and honey syrup, yes please

spritz

holly's • 18

strawberries, yuzu and gewurtz, trust me

limoncello • 18

aussie limoncello, made the way we like it

hugo • 18

st germain elderflower for those who dont know

martinis

botanical • 20

floral and tangy with elderflower and orange

supercharged espresso • 20

pièce de résistance, gingerbread cream, maple syrup, espresso

marmalade • 20

four pillars orange marmalade + a bit of zest

your way • 20

tell us how you like it

aperol • 18

classic, dont fix it

campari • 18

more bitter, more flavour, moreish

montenegro • 18

herbal and fresh, the italians know what they're doing

vino

white

musical folk chardonnay, 2025

fin wines memory lane rousanne, 2024

chrismont pinot grigio, 2025

fin wines 'skins' orange blend, 2025

gl. bo.

13 58

15 58

15 65

12 50

red

kellybrook willow lake pinot noir, 2024

fin wines 'bullish' pinot noir, 2025

hare's chase 'springer' shiraz, 2021

willow's vineyard cabernet sauvignon, 2022

14 60

14 60

16 70

17 75

pink & orange

maison francaise rose, 2024

musical folk amber gris, 2025

see saw 'gee gee' gewurztraminer, 2023

12 55

13 58

14 60

sparkling

p&v 'freeman vineyards' prosecco, NV

13 60

dessert

delatite reserve catherine's gewurztraminer, 2022

debortoli rutherglen estate muscat, NV

15 70

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here at holly's we believe the best things can be shared, that's why our menu is designed to be enjoyed by the whole table!

- v** • vegetarian
- vg** • vegan
- lg** • low gluten
- n** • contains nuts
- o** • option

* although we aim to cater for everyone, we can not guarantee the absence of trace allergens such as gluten, dairy, nuts, onion, garlic, shellfish & egg. please speak to our staff if you have any questions about dietaries.

fries • 12
aioli (vg/lg)

olives • 14
mount zero mixed olives (vg/lg)

garlic focaccia • 14
toasted focaccia, garlic and herb butter (v/vgo)
add mozzarella +4
add plant based mozzarella +4

pumpkin & sage arancini • 20
roasted pumpkin, sage, arborio, parmesan aioli (4pcs)(lg/v)

burrata • 24
cows milk burrata, basil pesto, roma tomatoes, balsamic vinaigrette, toasted focaccia

haloumi cotto • 22
baked haloumi, basil pesto, tomato relish, herbs, toasted focaccia (v/lgo/n)

baked cauliflower • 20
spiced cauliflower, napolli, mozzarella, herbs (v/lg/vgo)

gnocchi cacio e pepe • 28
brown butter gnocchi, parmesan & pepper sauce (v/vgo/lgo)

chilli crab risotto • 32
market availability
saffron risotto, swimmer crab, red chilli, dill butter (lg)

antipasto • 70
bresaola, prosciutto, onion relish, hummus, cheddar & bleu cheese, marinated vegetables, focaccia (lgo)

chicken alfredo • 30
chicken schnitzel topped with fettuccine alfredo, parmesan, parsley (lgo)

pork belly • 34
braised pork belly, crackle, salsa verde, polenta (lg)

white chocolate & raspberry cannoli • 5
whipped mascarpone, white chocolate, raspberries

chocolate hazelnut cannoli • 5
whipped mascarpone, dark chocolate, toasted hazelnuts

'feed me' menu
\$45pp (min 4 pax)

can't decide? let us help! enjoy a chef-curated feast of our favourite dishes shared across the table. relaxed, generous and perfect for celebrations, served family style, all to share.