

beverages

all day,
every day

negroni • 10

the original,
always

martini • 10

gin or vodka, served
up and to your liking

favourites

- margarita • 22

however you like it:
classic, spicy, tommy's,
coconut, passionfruit
- marmalade martini • 22

four pillars orange marmalade
+ a bit of zest
- supercharged espresso • 22

pièce de résistance;
gingerbread cream, maple
syrup, espresso
- banana negroni • 22

subtle notes, nothing crazy,
but crazy delicious
- chocolate honey o.f • 22

sweet and nutty, bourbon,
choc bitters and honey syrup
- rhuby red • 22

rhubarb liqueur is yum with
vodka and raspberry
- i've been framed • 22

elderflower with gin and
takes us back to summer
- perfect pear • 22

pear and vodka go great
together

spritzes

- holly's • 20

strawberries, yuzu and
gewurtz, trust me
- limoncello • 20

aussie limoncello, made
the way we like it
- hugo • 20

st germain elderflower
for those who dont know
- aperol • 20

classic, dont fix it
- campari • 20

more bitter, more
flavour, moreish
- montenegro • 20

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

beer on tap

- holly's lager

carlton draught

jetty road pacific ale

napoleone apple cider

vino

white

- musical folk

chardonnay, 2025
- fin wines

memory lane rousanne, 2024
- chrismont

pinot grigio, 2025
- fin wines

'skins' orange blend, 2025
- 3 drops

sauvignon blanc, 2025

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

pink & orange

- maison francaise

rose, 2024
- musical folk

amber gris, 2025
- see saw

'gee gee' gewurztraminer, 2023

sparkling

- p&v

'freeman vineyards' prosecco, NV

dessert

- delatite

reserve catherine's gewurztraminer, 2022
- debortoli

rutherglen estate muscat, NV

coffee

- cappuccino • 5

long black • 5

flat white • 5

latte • 5

mocha • 5

hot chocolate • 5

gl. bo.

13	58
15	58
15	65
12	50
15	60
14	60
14	60
16	70
17	75
12	55
13	58
14	60
13	60
15	70
15	70

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
- i** • imported

* 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

parmesan aioli, herb salt (**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, napolì,
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/i**)

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.