holts café

Chef's Special

ask your server about today's feature

starters

Soup of the Day/created with local ingredients $6

Gull Valley tomato gazpacho/toasted garlic bread $7

Smokey paprika chips/chipotle aioli $6

Warm hazelnut crusted goat cheese/greens, strawberrys, chives, bread crisps $10

Caprese salad/gull valley tomatoes, Fior di Latte, basil, balsamic glaze $12

Bistro salad/greens, fennel, apple, dried cherrys, quinoa $10

Tartines

A CLASSIC FRENCH OPEN-FACED SANDWICH. TOASTED AND SERVED WITH A VARIETY OF DELICIOUS AND SEASONAL INGREDIENTS.

Tuna nicoise/tuna salad, olive tapenade, egg, tomatoes, greens $14

Summer veggie/ hummus, tomatoes, cucumber, avocado, peppers, radishes, green onion $14

Chili and garlic prawn/avocado lime cream, peppers, pea shoots $14

Salads & Mains

Kobe beef burger/aged cheddar, pickled red onion, tomato jam, lemon aioli $18

Fried chicken sandwich/spicy mayo, slaw, bread and butter pickles $17

Chicken cobb salad/boar bacon, avocado, tomato, egg, feta, herb yogurt vinaigrette $17

Seared scallop & prawn salad/mango, cucumber, fennel, basil, herb lime vinaigrette $18

Summer peach and duck confit salad/greens, grilled peach, mint and orange dressing $20

Basil pesto and grilled chicken linguine/asparagus, shaved parmesan $18

Lobster and potato lasagne/seared scallops, Pernod tarragon cream, sautéed spinach $22

desserts

$9 each

Lemon tart/with seasonal fruit

Peach raspberry crumble/vanilla ice cream

Chocolate mud cake/crushed raspberrys

Chocolate chip vanilla ice cream sandwich/salted caramel sauce

feature cocktails

Summer Fling
lemon sorbet, limoncello, prosecco $9

The Violet Julep
white rum, violette liqueur, lime juice, mint $9

Blushing Girl Sangria
blush wine, brandy, soda, fresh fruit $9

Carpe Diem
gin, strawberry, basil, lime, prosecco $9

**no substitutions please*

WHITE WINE

	5 oz	½ btl	bottle
UNOAKED CHARDONNAY 2009 The Wishing Tree, Australia	9	25	34
PINOT GRIGIO 2009 Lagria, Trentino-Alto Adige, Italy	9	25	34
SAUVIGNON BLANC 2011 New Zealand, Lobsterreef, Malborough	9	25	34
VIOGNIER 2010 1884 Reservado, Mendoza, Argentina	9	25	34
RIESLING-RHEINGHAU 2011 Gruen, Germany	9	25	34

RED WINES

	5 oz	½ btl	bottle
SHIRAZ 2009 Marananga, Barossa Valley, Australia	10	28	38
CABERNET SAUVIGNON 2010 Farmer's Table, Paso Robles, California	9	25	34
MALBEC 2010 Ichanka, La Rioja, Argentina	9	25	34

ROSÉ

	5 oz	½ btl	bottle
SAINT SIDOINE ROSE 2012 Cotes de Provence, France	9	25	34

SPARKLING WINE

	5 oz	bottle
MONTAUDON BRUT CHAMPAGNE Reims, France, 375 ml bottle		43
NV CANELLA PROSECCO DI CONEGLIANO Veneto, Italy	9	36

COCKTAILS

SUMMER FLING lemon sorbet, limoncello, prosecco	9
THE VIOLET JULEP white rum, violette liqueur, lime juice, mint	9
BLUSHING GIRL SANGRIA blush wine, brandy, soda, fresh fruit	9
CARPE DIEM gin, strawberry, basil, lime, prosecco	9

BEER

Please ask your server for selections

DOMESTIC	6
PREMIUM	7

COLD BEVERAGES

MINERAL WATER (SPARKLING) SM (500 ML)	3
MINERAL WATER (SPARKLING) LG (750 ML)	6
ICED TEA	2
ICED LEMONADE	3
SANPELEGRINO SODAS	3
SOFT DRINKS	2
ORANGE JUICE	3

HOT BEVERAGES

COFFEE	2
TEA	2
ESPRESSO	3
CAPPUCCINO	4
CAFÉ LATTE	4
HOT CHOCOLATE	4

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WE HOPE YOU ENJOY OUR SELECTION OF CONSIGNMENT WINES.
AVAILABILITY MAY VARY, PLEASE ASK YOUR SERVER FOR DETAILS.
*CERTIFIED BIODYNAMIC