

SEVENHILL HOTEL



At The Seventhill Hotel we strive to support our local businesses and suppliers to produce the freshest, tastiest meals in the Clare Valley with that 'Good Old Country Service'.

We are unique in that you can explore our underground cellar to choose from hundreds of local Clare Valley Wines to accompany your meal. Take Away Pricing is also available making this the most extensively ranged bottle shop in the Clare Valley.

Entrees & Breads

Clare Rise Bakery Garlic Bread	6.5
Toasted Turkish Bread, French Butter & Black Salt	6.9
House Made Duo of Dips, Grilled Flat Bread, Grissini & Dukkah (V)	15.5
Korean Fried Chicken with an Asian Salad & Sriracha Aioli	13.9
House Made Duck Pate with a Caramelised Onion & Fig Jam and Buttered Croutons	14.9
Pan Seared Local Haloumi with a Baked Apple, Walnut & Rocket Salad and Pumpkin Puree (GF)	14.9
Pork Belly Tacos with Smoky BBQ Sauce, Mayo, Slaw, Coriander & Crispy Shallot	13.9

Classic Pub Grub

Seasoned Wedges with Sour Cream & Sweet Chilli Sauce	10.9
Flat Head, Ale Battered or Crumbed with a Coriander & Mint Slaw, Rosemary & Garlic Fries and Tartare Sauce	17.9
Australian Salt & Pepper Squid with a Coriander & Mint Slaw, Rosemary & Garlic Fries and Dill Aioli (GF)	19.5
House Made Chicken Breast Schnitzel with a Coriander & Mint Slaw and Rosemary & Garlic Fries	19.5
House Made Beef Schnitzel with a Coriander & Mint Slaw and Rosemary & Garlic Fries	19.5
Sevenhill Lamb Burger 220gm with Bacon, Cheese, Rocket, Beetroot Relish & Aioli with Rosemary & Garlic Fries	19.5
Chicken Schnitzel Burger with Slaw, Bacon, Cheese and Mayo with Rosemary & Garlic Fries	19.5

Sauces

Gravy, Pepper, Mushroom, Dianne, Garlic Butter (GF), Choice of Mustard	2
Parmigiana	4

Main Event

Curry of the Day – Please Refer To Board with Char Grilled Flat Bread & Fragrant Rice (GF)*	24.9
Otway Pasta Company Torchio Tossed with a Lamb Ragout, Topped with Shaved Parmesan and a Rocket, Red Onion and Caper Salad	28.9
Low & Slow Pork Belly with an Apple Cider Chutney and Colcannon Mash (GF)	29.9
Sous Vide Peppered Kangaroo with a Beetroot & Dark Chocolate Compote, Parsnip Puree and Parsnip Chips (GF)	28.9
Preserved Lemon & Thyme Double Cooked Chicken Breast with a Kale, Parmesan & Chorizo Salad and a Sweet Corn Polenta (GF)	28.9
300gm Char Grilled Porterhouse with Roast Potatoes, Sautéed Spinach and House Made Smoked Butter (GF)	35.9
Carolina BBQ Pork Cutlet with Fries, Chilli Lime Slaw, Sriracha Aioli and Fresh Lemon (GF)	32.9
Mac and 3 Cheese Bake with Mushroom Ragout, Herb Crumb and Rocket Salad (V)	25.9
Fish of the Day – Please Refer To Board	P.O.A

Sides

Rosemary & Garlic Fries	6.9
Indian Spiced Crumbed Cauliflower	7.5
Mint Buttered Peas	7.5
Parsley & Garlic Roast Potatoes	7.5
Coriander & Mint Slaw	7.5

Show Stoppers

Apple Crumble Crème Brulee 12.9
with Ice Cream and House Made Toffee

White Chocolate Panna Cotta 12.9
with Toasted Coconut, Vanilla Ice Cream, Piquant Blueberry Compote
and Lavender Cream

Steamed Banana Pudding 12.9
with Caramel Sauce, Vanilla Ice Cream, Walnut Praline & Floss

Affogatto 12.9
Frangelico Liqueur and Fresh Brewed Horrocks Bounty Espresso with Vanilla Ice Cream

Horrocks Bounty Coffee

Clare Valley Roasted, Organic, Single Origin

Cappuccino 4
Latte
Flat White
Long Black
Short Black
Macchiato
Chai Latte

Tea

Earl Grey, English Breakfast, Peppermint, Green, Chamomile 3.5

Aperitifs

Please ask staff for selection of Dessert Wines, Stickies & Aperitifs