

# SEVENHILL HOTEL



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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.

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## 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	15.5
Low and Slow Cooked Pork Belly with French Mustard Emulsion and a Compressed Pikes Verjuice Apple, Walnut and Grape Salad (GF,DF)	15.9
House Made Duck Pate with a Fig & Fennel Compote and Buttered Croutons	14.9
Fried Chicken Taco with Sevenhill Slaw, Sriracha Aioli & Coriander	13.9
Pan Fried Local Haloumi with a Watermelon Salad, Balsamic Glaze and Pepitas (*GF)	15.9

## Classic Pub Grub

Flat Head, Ale Battered or Crumbed with a Summer Slaw, Rosemary & Garlic Fries and Tartare Sauce	17.9
Australian Salt & Pepper Squid with a Summer Slaw, Rosemary & Garlic Fries and Citrus Aioli (GF)	19.5
House Made Chicken Breast Schnitzel with a Summer Slaw and Rosemary & Garlic Fries	19.5
House Made Beef Schnitzel with a Summer Slaw and Rosemary & Garlic Fries	19.5
House Made Pork Striploin Schnitzel with a Summer Slaw and Rosemary & Garlic Fries	19.5
House Ground Angus Beef Burger 220gm with Smoky Aioli, Cheese, Onion Jam, Mustard, Rocket and Rosemary & Garlic Fries	19.5
Pork Schnitzel Burger with Bacon, House Made BBQ Sauce, 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

<b>Curry of the Day – Please Refer To Board</b>	<b>24.9</b>
with Char Grilled Flat Bread & Fragrant Rice (*GF)	
<b>Sous Vide Szechuan Peppered Kangaroo</b>	<b>30.9</b>
with a Korean Summer Salad Tossed in a House Made Tamarind Dressing (GF)	
<b>300g Charred Angus Porterhouse</b>	<b>35.5</b>
with Smoked Paprika & Parmesan Fries, Sevenhill Slaw and Pickled Onion Mayo (GF)	
<b>350g Sous Vide Clare Valley Gold Rump Steak</b>	<b>35.9</b>
with a Warm Potato, Fried Caper and Bacon Salad Topped with Anchovy Butter (GF)	
<b>Double Cooked Chicken Breast</b>	<b>28.9</b>
on a Charred Cos, Prosciutto, Spanish Onion, Parmesan & Crouton Salad with a Creamy Black Pepper Dressing	
<b>Smoky Sriracha Infused Charred Pork Striploin</b>	<b>28.9</b>
with Lime Rice, Blackened Spring Onions, a Mango and Coriander Salsa & Mint Salad (GF)	
<b>Otway Pasta Company Casarecce</b>	<b>28.9</b>
Tossed in a Puttanesca Sauce, Finished with Rocket and Fried Salt & Pepper Whitebait	
<b>Dukkha &amp; Honey Spiced Ricotta and Mixed Grain Croquette</b>	<b>25.9</b>
with a Rocket, Beetroot & Fetta Salad and Crème Fraiche (V)	
<b>Fish of the Day – Please Refer To Board</b>	<b>P.O.A</b>

## Sides

<b>Ale Battered Onion Rings with Aioli</b>	<b>7.5</b>
<b>Mint Buttered Peas</b>	<b>7.5</b>
<b>Garlic Butter Tossed Fried Potatoes</b>	<b>7.5</b>
<b>Sevenhill Summer Slaw</b>	<b>7.5</b>
<b>Garden Salad</b>	<b>7.5</b>
<b>Seasoned Wedges with Sour Cream &amp; Sweet Chilli Sauce</b>	<b>10.9</b>

## Show Stoppers

<b>Golden Gaytime Sous Vide Crème Brulee</b>	12.9
with Bryksys Xmas Mallee Honey Ice Cream, Chocolate Dirt, Cookie Crumble and Toffee	
<b>Deconstructed Pina Colada</b>	12.9
Coconut & Lime Panna Cotta, House Made Malibu Ice Cream, Pineapple Salsa and Toasted Coconut (DF,GF)	
<b>Horrocks Bounty Coffee &amp; Dark Chocolate Tart</b>	12.9
with Walnut Praline, Ice Cream and Persian Floss	
<b>House Made Chocolate Ice Cream Affogatto</b>	12.9
with Frangelico Liqueur and Fresh Brewed Horrocks Bounty Espresso	

## Horrocks Bounty Coffee

Clare Valley Roasted, Organic, Single Origin

<b>Cappuccino</b>	4
<b>Latte</b>	
<b>Flat White</b>	
<b>Long Black</b>	
<b>Short Black</b>	
<b>Macchiato</b>	
<b>Chai Latte</b>	

## Tea

<b>Earl Grey, English Breakfast, Peppermint, Green, Chamomile</b>	3.5
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## Aperitifs

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