

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

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| 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 |
| House Made Duck Pate with a Fig & Fennel Compote and Buttered Croutons | 14.9 |
| Texan Style Pulled Pork Tacos, with Siracha Aioli, Slaw & Crackling | 12.9 |
| Roasted Eggplant with Hummus on a Pickled Onion, Chickpea & Rocket Salad (V,GF) | 12.9 |
| Japanese 'Karaage' Fried Cauliflower with a Coriander & Sesame Salad & Aioli | 12.9 |

Classic Pub Grub

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| Flat Head, Ale Battered or Crumbed with Sevenhill Slaw, Rosemary & Garlic Fries and House Made Tartare Sauce | 18.9 |
| Australian Salt & Pepper Squid with Sevenhill Slaw, Rosemary & Garlic Fries and a Citrus Aioli (GF) | 19.9 |
| House Made Chicken Breast Schnitzel with Sevenhill Slaw and Rosemary & Garlic Fries | 19.9 |
| House Made Pork Striploin Schnitzel with Sevenhill Slaw and Rosemary & Garlic Fries | 19.9 |
| House Made Beef Schnitzel with Sevenhill Slaw and Rosemary & Garlic Fries | 19.9 |
| House Ground Angus Beef Burger 220gm Smoky Aioli, Cheese, Onion Jam, Mustard, Rocket with Rosemary & Garlic Fries | 19.9 |

Sauces

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

Main Event

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| Curry of the Day – Please Refer To Board with Char Grilled Flat Bread & Fragrant Rice (GF)* | 24.9 |
| Sous Vide Kangaroo Strip Loin (GF) with Celeriac & Sweet Potato Puree, Toasted Pine Nuts, Spanish Onion and Mixed Leaves | 28.9 |
| 300g Cape Byron Porterhouse (GF,DF) with Smoky Onion Jam, Chimichurri, Skinny Fries and Sevenhill Slaw | 34.9 |
| North African Style Lamb Shank (DF) with Spiced Cous Cous, Dates and a Preserved Lemon Gremolata | 28.9 |
| Double Cooked Chicken Breast (GF) With a Quinoa, Black Rice, Pea & Spring Onion Salad, Crème Fraiche, Citrus & Parsley Oil | 28.9 |
| Sous Vide Pork Striploin (GF) with 'Scrumpy' Braised Cabbage, Crispy Fried Potatoes Topped with an Apple & Blackberry Relish | 28.9 |
| Otway Pasta Company Torchio Tossed with a Pulled Lamb & Red Wine Ragout, Green Peas and Parmesan | 28.9 |
| Chargrilled Artichoke & Leek Tartlet With House Made Short Pastry and a Rocket, Walnut & Goats Cheese Salad | 26.9 |
| Fish of the Day – Please Refer To Board | P.O.A |

Sides

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| Sevenhill Slaw | 7.5 |
| Roasted Baby Potatoes with Caramelised Shallot Butter & Shaved Parmesan | 9.5 |
| Local Bryksy's Honey Glazed Carrots | 9.5 |
| Rocket & Pickled Beetroot Salad | 7.5 |
| Seasoned Wedges with Sour Cream & Sweet Chilli Sauce | 10.9 |

Show Stoppers

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| Cheesecake Jar | 12.9 |
| with Cointreau, Blueberries, Maple Toasted Granola and House Made Vanilla Ice Cream | |
| Vanilla & Cardamon Panna Cotta (GF) | 12.9 |
| with a Pear & Rhubarb Compote, Walnut Praline and Persian Floss | |
| Sevenhill Sundae (GF) | 12.9 |
| with Choc Fudge Sauce, Caramel Crumble, Whipped Cream and Ice Cream du Jour | |
| House Made Vanilla Bean Ice Cream Affogato | 12.9 |
| with Frangelico Liqueur and Fresh Brewed Horrocks Bounty Espresso | |

Horrocks Bounty Coffee

Clare Valley Roasted, Organic, Single Origin

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

Tea

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

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