

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	15.5
Pulled Pork Corn Bread Croquettes with House Made Smoky BBQ Sauce (GF)	11.9
House Made Duck Pate with a Caramelised Onion & Fig Jam and Buttered Croutons	14.9
Fried Chicken Taco with Kimchi, Lettuce, Sriracha Aioli, Spring Onion and Coriander	13.9
Local Pan Fried Haloumi with a Preserved Lemon Yoghurt, Granola Crumb, 15.9 Rocket & Cider Infused Apples (*GF)	

Classic Pub Grub

Flat Head, Ale Battered or Crumbed with a Spring Slaw, Rosemary & Garlic Fries and Tartare Sauce	17.9
Australian Salt & Pepper Squid with a Spring Slaw, Rosemary & Garlic Fries and Dill Aioli (GF)	19.5
House Made Chicken Breast Schnitzel with a Spring Slaw and Rosemary & Garlic Fries	19.5
House Made Beef Schnitzel with a Spring Slaw and Rosemary & Garlic Fries	19.5
House Made Pork Striploin Schnitzel with a Spring 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	24.9
with Char Grilled Flat Bread & Fragrant Rice (GF)*	
Rosemary & Shiraz Pulled Lamb Wrapped in Prosciutto	30.9
with a Broad Bean and Green Pea Puree, Walnuts and Jus Di Roti (GF)	
300g Charred Angus Porterhouse	35.5
with Smoked Paprika & Parmesan Fries, Sevenhill Slaw and Pickled Onion Mayo (GF)	
350g Sous Vide Clare Valley Gold Rump Steak	34.9
with Triple Cooked Chips, Roasted Shallots and a Red Wine Jus (GF)	
Double Cooked Chicken Breast	28.9
with Roast Potatoes and a Rocket, Bacon & Parmesan Salad Tossed with a Creamy Mustard Dressing (GF)	
Sous Vide Master Stock Infused Pork Striploin	28.9
with Charred Spring Onions, Steamed Rice and an Asian Salad (GF)	
Pulled Beef Ragout	28.9
Tossed with Otway Pasta Company Torchio, Kalamata Olives, Basil Pistou and Shaved Parmesan	
Dukkha & Honey Spiced Ricotta and Mixed Grain Croquette	25.9
with a Rocket, Beetroot & Fetta Salad and Crème Fraiche (V)	
Fish of the Day – Please Refer To Board	P.O.A

Sides

Ale Battered Onion Rings with Aioli	7.5
Mint Buttered Peas	7.5
Cajun Spiced Roast Potatoes	7.5
Sevenhill Spring Slaw	7.5
Garden Salad	7.5
Seasoned Wedges with Sour Cream & Sweet Chilli Sauce	10.9

Show Stoppers

Rum and Raisin Sous Vide Crème Brulee	12.9
with Oat Crumble & Raisin Compote, Ice Cream and Toffee	
Coconut, Lemongrass & Ginger Panna Cotta	12.9
with Passionfruit Coulis, Toasted Coconut and House Made Malibu Ice Cream (DF)	
Dark Chocolate Chantilly Tart	12.9
with Compressed Pear, Walnuts, Ice Cream and Persian Floss	
House Made Chocolate Ice Cream Affogatto	12.9
with Frangelico Liqueur and Fresh Brewed Horrocks Bounty Espresso	

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
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Aperitifs

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