

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
Sevenhill Fried Chicken with Sriracha Aioli	13.9
House Made Duck Pate with a Caramelised Onion & Fig Jam and Buttered Croutons	14.9
Smokey Mac & Cheese Balls with a Herb Aioli	12.9
Moroccan Spiced Pulled Lamb Taco with Sour Cream, Slaw and Hot Sauce	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	24.9
with Char Grilled Flat Bread & Fragrant Rice (GF)*	
Italian Spiced Pulled Pork Wrapped in Prosciutto	28.9
On Pumpkin Puree with Fig Compote and a Pepita, Crackling & Walnut Crumb (GF)	
Pulled Beef & Chilli Ragout	28.9
Tossed with Otway Pasta Company Torchio, Kalamata Olives and Shaved Parmesan	
Sous Vide Peppered Kangaroo Striploin	28.9
with Celeriac Puree, Sweet Potato Crisps and a Beetroot & Dark Chocolate Compote (GF)	
Double Cooked Chicken Breast	28.9
with Roast Potatoes and a Rocket, Bacon & Parmesan Salad Tossed with a Creamy Mustard Dressing (GF)	
300gm Char Grilled Porterhouse	35.9
with Roast Potatoes, Onion Rings, Red Wine Reduction and House Made Smoked Butter	
350gm Sous Vide Clare Valley Gold Rump Steak	34.9
with Triple Cooked Chips, Roasted Shallots and a Red Wine Jus (GF)	
Roasted Sweet Potato Pithivier	25.9
with Red Wine Poached Sultanas, Danish Fetta & Pine Nuts Wrapped in Puff Pastry with Spiced Butter Milk and Dressed Greens (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
Coriander & Mint Slaw	7.5

Show Stoppers

Apple & Rhubarb Crumble Crème Brulee with Ice Cream and House Made Toffee	12.9
White Chocolate Panna Cotta with Cinnamon Doughnut Bites, Lemon Curd, Shortbread Crumb, Ice Cream & Floss	12.9
Dark Chocolate & Peanut Butter Brownie Melt with Ice Cream, Black Salted Popcorn & Honey Combe	12.9
Affogatto Frangelico Liqueur and Fresh Brewed Horrocks Bounty Espresso with Vanilla Ice Cream	12.9

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