

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
House Made Duck Pate with a Fig & Fennel Compote and Buttered Croutons	14.9
Soft Shell Crab Taco, Miso Mayo, Slaw & Pickled Carrots	14.9
Pulled Pork Balls with House Made Smoky BBQ Sauce	12.9

Classic Pub Grub

Flat Head, Ale Battered or Crumbed with Sevenhill Slaw, Rosemary & Garlic Fries and Tartare Sauce	18.5
Australian Salt & Pepper Squid with Sevenhill Slaw, Rosemary & Garlic Fries and Citrus Aioli (GF)	19.5
House Made Chicken Breast Schnitzel with Sevenhill Slaw and Rosemary & Garlic Fries	19.5
House Made Beef Schnitzel with Sevenhill Slaw and Rosemary & Garlic Fries	19.5
House Made Pork Striploin Schnitzel with Sevenhill Slaw and Rosemary & Garlic Fries	19.5
House Ground Angus Beef Burger 220gm Smoky Aioli, Cheese, Onion Jam, Mustard, Rocket with Rosemary & Garlic Fries	19.5
Pork Schnitzel Burger Bacon, Smoky BBQ Sauce, Cheese, Slaw 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)*	
Caraway Spiced Sous Vide Kangaroo Strip Loin	28.9
with Beetroot Mash and a Goats Cheese, Walnut & Pickled Beetroot Salad (GF)	
300g Charred Angus Porterhouse	35.9
with a Mushroom Ragout, Triple Cooked Chips & Onion Rings	
350g Sous Vide Rump Steak	35.9
with a Warm Potato, Fried Caper and Bacon Salad Topped with Anchovy Butter (GF)	
Double Cooked Chicken Breast	28.9
on Roast Potatoes with a Rocket, Bacon & Parmesan Salad and a Creamy Mustard Dressing (GF)	
Low & Slow Rolled Pork Belly	28.9
with Smoky Tuscan Baked Beans, Herbed Ricotta and Dressed Greens (GF)	
Otway Pasta Company Casarecce	28.9
Tossed with Pulled Lamb Ragout, Topped with Shaved Reggiano and Parsley Pistou	
Burrito Bowl	26.9
with a Smoked Eggplant & Chickpea Ragout, Lime Rice, Avocado, Crème Fraiche and a Coriander Salad	
Fish of the Day – Please Refer To Board	P.O.A

Sides

Ale Battered Onion Rings with Aioli	7.5
Smoked Paprika & Parmesan Fried Potatoes with Aioli	7.5
Cauliflower & Cheese Gratin	7.5
Sevenhill Rocket Salad	7.5
Sevenhill Slaw	7.5
Seasoned Wedges with Sour Cream & Sweet Chilli Sauce	10.9

Show Stoppers

Sous Vide Bread & Butter Pudding with Baked Apple, Granola and Cinnamon Ice Cream	12.9
Local Honey Panna Cotta with a Scone Crumb, Drunken Figs and House Churned Vanilla Bean Ice Cream	12.9
Dark Chocolate Fudge Brownie with Walnut & Banana Praline, Caramel Ice Cream, Whipped Cream and a Rich Chocolate Sauce	12.9
House Made Chocolate Ice Cream Affogatto with Frangelico Liqueur and Fresh Brewed Horrocks Bounty Espresso	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
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Aperitifs

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