

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 Red Onion Marmalade and Croutons	14.9
Peppered Pulled Beef Tacos, with Seeded Mustard, Sevenhill Slaw & Horseradish Aioli	13.9
Cumin Battered Mushrooms with Aioli and a Fried Shallot & Sesame Salad (V,GF)	12.9
Pork Rilette with Crisp Breads, Cornichon & Pickled Onions	13.9

Classic Pub Grub

Flat Head, Ale Battered or Crumbed with Sevenhill Slaw, Rosemary & Garlic Fries and House Made Tartare Sauce	18.9
Australian Salt & Pepper Squid (GF) with Sevenhill Slaw, Rosemary & Garlic Fries and a Citrus Aioli	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

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

Main Event

Curry of the Day – Please Refer To Board with Char Grilled Flat Bread & Fragrant Rice (GF)*	24.9
Sous Vide Peppered Kangaroo (GF) with Chermoula, Preserved Lemon & Thyme Cous Cous, Mixed Leaves and Dukkha	28.9
S.A 300gm Porterhouse (GF,DF) with Sevenhill Slaw, Fennel Salted French Fries and a House Made Tomato Relish	34.9
Tandoori Chicken Maryland (*GF, *DF) with Spiced Pineapple Relish, Cardamon Pilaf & House Made Naan	28.9
Slow Roasted Pork Belly (GF, DF) with Cauliflower Puree, Roast Potatoes and a Rocket, Pickled Onion & Green Pea Salad	28.9
Otway Pasta Company Torchio with Pulled Beef Ragout, Rocket & Snow Pea Pesto and Shaved Reggiano	28.9
Sumac Roasted Pumpkin Salad (GF) with Ruby Chard, Candied Walnuts, Spanish Onion, Goats Cheese & Shiraz Poached Pear	25.9
Fish of the Day – Please Refer To Board	P.O.A

Sides

Sevenhill Slaw	7.5
Roasted Potatoes with Caramelised Onion Butter & Fried Shallots	9.5
Local Bryksy's Honey Sesame Glazed Carrots	9.5
Rocket & Pickled Beetroot Salad	7.5
Seasoned Wedges with Sour Cream & Sweet Chilli Sauce	10.9

Show Stoppers

Coconut Cheesecake Jar	12.9
with Pineapple & Vanilla Jam, Meringue Shards and House Made Berry Ripple Ice Cream	
Rich Chocolate Bread Pudding	12.9
with Cognac Marmalade Sauce, House Made Vanilla Ice Cream and Cinnamon Crumble	
Sevenhill Sundae (*GF)	12.9
with Choc Fudge Sauce, Crushed Toffee, Cherry Foam & 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

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