



Reillys
CLARE VALLEY

Dip Platter

With toasted pita bread \$10

Artisan ciabatta for two

Reillys dukkah and extra virgin olive oil,
with marinated olives \$12

House-made soup

Crusty bread & butter \$13

Caramelized Red Onion & Brie Tart

With a rocket & pear salad and a
parmesan dressing \$18

Vongole & Linguine

Served with freshly opened clams, sautéed in
Reillys olive oil & Riesling, tomatoes, touch
of chilli & fresh parsley \$25

Annette's Salt & Pepper Calamari

Coated in housemade spice mix, set upon a
freshly tossed salad of cherry tomatoes,
mixed greens, red onion, pitted olives, edible
flowers & aioli \$25

Cardamon Duck

Double baked, partially deboned, served
with sweet potato mash, spiced cauliflower,
finished with a Pinot Noir glaze \$30

Dukkah crusted Barramundi

On a warm salad of chickpea & couscous,
bok choy & chimichurri \$30

Porterhouse Steak

Char grilled with a Reillys mushroom salad,
spiced potatoes & a creamy peppercorn
sauce \$33

Gourmet Plate

Dews kangaroo mettwurst, smoked chicken
wingettes, meatballs, local ham, petite
tartlet, Reillys pickles and chutney, vintage
cheddar, marinated olives, assorted roast
vegetables \$24 for 1 + \$38 for 2

Reillys Cheese Platter

Three cheeses, served with fresh & dried
fruit, nuts & crackers \$24

Seasonal Salad \$10