

Welcome to Reillys Wines,
proudly South Australian owned & operated since 1993

We specialise in producing premium red and white wines sourced from our estate vineyards in the Clare Valley.

The name Reillys stems from our rich history dating back to 1856 when Irish shoemaker Hugh Reilly settled in the township of Mintaro, building his home 'Reilly's Cottage' from the local slate.

Reilly's Cottage is now our Cellar Door and Restaurant where you can sample our wide range of wines and indulge in a gourmet lunch featuring the freshest local produce.

We also have heritage B&B cottages available so that you can extend your stay with us and enjoy everything that the Clare Valley has to offer.

Reillys

Reillys Long Lunch

Welcome to Reillys Long Lunch, an indulgent 4 course menu prepared by chef Annette and served with generous wine flights to match your personal palate and taste.

This experience is for your relaxed enjoyment over the afternoon and our friendly team will look after you, guiding you through this unique wine and food experience.

We have the following wine flights for you to select from, or we can design a flight to suit your personal preferences and palate;

White Flight

Red Flight

Premium Flight

Sweet & Fortified Flight

The Beginning |

Share Platter with house-made dip, warm olives, dukkah, Reillys home-grown olive oil with crusty bread and grissini sticks

Second Course |

Your choice of the following...

Warm Corn Fritters with Smoked Salmon served with avocado salsa and dill sour cream

Mediterranean Seasonal Vegetables & Tofu Stack, chargrilled and served on rich tomato sauce and topped with rocket pesto

Oven Roasted Chicken Breast stuffed with sundried tomatoes, spinach and feta, served on braised lentils and bacon, topped with seasonal vegetables

Crispy Skinned Atlantic Salmon served on parsnip puree with asparagus spears and lemon sauce

Fillet Mignon Eye Fillet wrapped in prosciutto with bearnaise butter, sweet potato mash and green vegetables



Reillys

Cheese Course |

Cheese Plate to Share with two cheeses, lavosh bites and nuts with dried and fresh fruits

Dessert |

Your choice of the following...

Sticky Date Pudding with butterscotch sauce and cream

Steamed Orange & Ginger Pudding with orange hazelnut sauce and cream

Vanilla Bean Panna Cotta with chocolate fudge sauce



Reillys