

Reillys

CLARE VALLEY

À LA CARTE MENU

Reillys



Reillys is a dedicated gluten-free kitchen, with a focus on becoming a leading destination for gluten-free dining.

Led by our coeliac chef Luke, every dish is thoughtfully crafted with care so everyone can enjoy the full dining experience.



Reillys Wines Restaurant is recommended by the Australian Good Food Guide. We'd love for you to vote for us and leave a review by scanning the QR code.

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ENTRÉES

Flathead Ceviche (GF) Cherry tomato sauce vierge and pecorino	\$25
Saltbush & Bocconcini Fried Tortellini (GF, V) Romesco and fennel salad	\$20
Pan-Fried Prawns (GF) Mango salsa and chorizo	\$25
Pressed Pork Belly (GF) Pickled apricots, pear and mustard purée	\$25

(GF) - Gluten Free

(V) - Vegetarian

Please inform staff if you have any allergies, as the absence of allergens cannot be guaranteed.

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MAINS

Miso & Orange Kingfish (GF)	\$40
Grilled fennel, burnt courgette emulsion and whipped tofu	
Teriyaki Wagyu Rump (GF)	\$40
Grilled king oyster mushroom and parsnip truffle purée	
Duck Breast (GF)	\$40
Beetroot salad, chestnut purée and blackberries	
Pumpkin Gnocchi (GF, V)	\$35
Sage, goat's cheese espuma and honeycomb	

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SIDES

Duck Fat Potatoes with tumeric yoghurt (GF)	\$12
Baby Pear & Parmesan Salad with toasted almonds (GF, V)	\$12

DESSERT

Dark Chocolate Tart (GF) Goat's cheese and prickly pear ice-cream	\$16
Warm Apple Tea Cake (GF) Glazed baby apples, lychee and apple sorbet	\$16
Mango Coconut Semifreddo (GF) Passionfruit chilli gel and macadamia praline	\$16
Cheese Platter (GF) South Australian Blue, Brie and Cheddar with crackers, preserves and condiments	\$30