

Reillys

CLARE VALLEY

À LA CARTE MENU

Reillys



CLARE VALLEY

ENTRÉES

Gazpacho (V)	\$20
Avocado cream and compressed watermelon	
Soft Shell Crab	\$25
Corn foam and Asian slaw	
Smoked Lamb Belly	\$25
Plum gel and pickled stone fruit	
Rabbit Tortellini	\$25
Mushroom consommé and truffle oil	
Artisan Sourdough (V)	\$25
Cultured butter, olives, dukkah, olive oil and balsamic	

(V) - Vegetarian

Gluten-free options available on request.

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



CLARE VALLEY

MAINS

Beetroot Risotto (V)	\$30
Crème fraîche and blackberries	
King George Whiting Meunière	\$35
Fennel salad and avocado emulsion	
Confit Poussin	\$40
Heirloom carrot salad and thyme dressing	
Sous Vide Strip Loin	\$40
Celeriac purée and rocket salsa verde	

SIDES

Saffron Fried Potatoes (V)	\$10
Heirloom Tomato Salad (V)	\$10



CLARE VALLEY

DESSERT

Eton Mess	\$18
Passionfruit curd and yoghurt cream	
Strawberry Roulade	\$18
Coconut cream and lemon thyme sorbet	
Pumpkin Gelato	\$18
Dark chocolate and almond crumb	
Cheese Platter	\$30
South Australian Blue, Brie and Cheddar with crackers, preserves and condiments	



CLARE VALLEY

WINE LIST

WHITE WINE	GLASS	BOTTLE
2022 Reillys Cuvée Watervale Riesling	\$12	\$32
2019 Reillys Moscato	\$12	\$22
2023 Reillys Watervale Riesling <i>Gold Medal, Rutherglen Wine Show 2023</i>	\$12	\$28
2011 Reillys Watervale Riesling <i>Silver Medal, Royal ADL Wine Show 2011</i>	\$12	\$45
2013 BM Museum Release Sauvignon Blanc	\$12	\$25
RED WINE		
2018 Dry Land Sparkling Shiraz	\$15	\$40
2023 Reillys Rosé <i>Bronze Medal, Clare Valley Wine Show 2023</i>	\$15	\$28
2019 Dry Land Tempranillo <i>Bronze Medal, Alt. Varieties Show 2021</i>	\$15	\$32
2017 Dry Land Sangiovese <i>Gold Medal, RASQ Wine Show 2021 & 2022</i>	\$15	\$32
2017 Dry Land Mataro <i>‘Wine to Watch’ Trophy, Alt. Varieties Show 2019</i>	\$15	\$32



CLARE VALLEY

WINE LIST

RED WINE	GLASS	BOTTLE
2018 Dry Land Old Bush Vine Grenache <i>Bronze Medal, Clare Show 2023</i>	\$15	\$32
2018 Dry Land Shiraz <i>Silver Medal, Clare Valley Wine Show 2022</i>	\$15	\$38
2018 RCV ‘Epitaph’ Shiraz <i>Gold Medal, Clare Valley Wine Show 2022</i>	\$15	\$80
2018 Dry Land Cabernet Sauvignon <i>Trophy, Clare Wine Show 2022</i>	\$15	\$38
2016 RCV ‘The Dancer’ Cabernet Sauvignon <i>Gold Medal, Clare 2020</i>	\$15	\$65
FORTIFIED WINE		
2013 Dry Land Fortified Shiraz <i>Gold Medal, Clare Wine Show 2022</i>	\$15	\$40
20-Year-Old Blue Tongue Tawny Port	\$15	\$40



CLARE VALLEY

MUSEUM RELEASE WINES

Available by the bottle only

	BOTTLE
2004 Stolen Block Shiraz 1.5 Litre	\$200
2005 Dry Land Shiraz 1.5 Litre	\$200
2014 Dry Land Shiraz 750ml	\$65
2003 Dry Land Cabernet Sauvignon 1.5 Litre	\$200
2013 Dry Land Cabernet Sauvignon 750ml	\$65
2010 Dry Land Tempranillo 750ml	\$80
2016 Museum Release Watervale Riesling 750ml	\$45



CLARE VALLEY

DRINKS LIST

Soft Drink	\$5
Coke, Coke No Sugar, Lemonade, Lemon Lime & Bitters	
Mountain Fresh Juice	\$5
Apple, Orange	
San Pellegrino	\$10
Sparkling Water 750ml	
James Boag's	\$10
Premium Lager	
Kicco Coffee Roast	Cup \$5
Flat White, Latte, Cappuccino, Long Black	Mug \$7
<i>Decaf or Almond Milk no extra charge</i>	
Loose Leaf Tea Pot	\$5
English Breakfast, Earl Grey, Peppermint, Chamomile	
Aromatic	\$5
Hot Chocolate, Chai Latte	
Indulgent	\$8
Iced Coffee, Iced Chocolate	

Reillys
CLARE VALLEY

HEAD CHEF LUKE SMITH





CLARE VALLEY

ABOUT THE CHEF

Reillys Restaurant Head Chef Luke Smith has more than fifteen years' experience as a chef and a lifetime in the hospitality industry. After initially training in the Whitsundays, Luke has gone on to gain extensive experience working in the luxury lodge sector, where he specialised in providing high quality food for discerning clientele in intimate settings. This experience has been central to Luke's development as a chef:

“I’ve had lots of freedom, and this really helped me to develop my skills. It also means I don’t follow trends, and have a very open mind about food and cooking styles. I don’t see myself as being defined by one culinary style — instead, I love to adapt and blend both new and traditional techniques.”

When dining at Reillys Restaurant, you may notice the highly artistic quality of our dishes. Luke brings elements of his graphic design background to his work in the kitchen, and so an emphasis on plating and composition are at the heart of every dish he prepares.

Just as Reillys Wines reflects the unique terroir of the Clare Valley, Luke is doing the same with his food through making the most of regional produce.

“I’ve loved getting to know Mintaro over the past two years and the variety of locally grown ingredients I can now work with. After years working in the desert, it’s been great for me to have the opportunity to develop dishes using local produce that reflects the region.”

Luke’s approach to food blends perfectly with the Reillys outlook on winemaking. Just as our wines are synonymous with the essence of the Clare Valley and take you on a journey of discovery, you can experience a similar journey with our gourmet food as well.





MEMBERSHIP

TO BECOME AN EXCLUSIVE WINE CLUB MEMBER, PURCHASE ONE DOZEN OF OUR PREMIUM WINES.

Purchase wines online, at Reillys Cellar Door in Mintaro & Greenock, or call us to place your order.

Exclusive Wine Club benefits and rewards:

- 25% off exclusive Wine Club only prices
- 20% off accommodation at Reillys Wines Heritage B&B Cottages in Mintaro
Quote your Wine Club ID code to our friendly staff when making a booking
- Pre-release wines and exclusive Wine Club offers
- Email newsletters with upcoming events and exclusive Wine Club only offers
- Invitations to special events and exclusive member only wine tastings

Reillys Wine Club Membership is for life, with no ongoing requirements or commitments.
It's a great way to keep in touch with us and receive discounts on future wine purchases!