Reillys

CLARE VALLEY

À LA CARTE MENU



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

Kingfish Crudo (GF, DF) **$28**
Lychee coconut dressing, mango salsa and pineapple sherbet

Rabbit & Mushroom Tart (GF) **$25**
Leek foam and cured egg yolk

Scallop & Prawn Tortellini (GF) **$28**
Seafood laksa sauce and baby corn

Fried Haloumi (GF, V) **$25**
Wasabi avocado crema and pickled pomegranate salad

(GF) - Gluten Free
(DF) - Dairy Free
(V) - Vegetarian
All of our seafood is sourced from Australia.

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

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MAINS

Roasted Duck Leg (GF) **$40**
Sweet potato, orange and fennel salad

Risotto Verde (GF, V) **$35**
Infused courgette, cauliflower ricotta and nasturtium powder

Pan Fried Mulloway (GF) **$45**
Butterbean hummus and samphire chimichurri

Soy Glazed Scotch Fillet (GF) **$45**
Sweet cherry tomato salsa and infused cucumber

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SIDES

Chorizo Potatoes with salsa brava and verde crème fraîche (GF) **$15**

Grilled Broccolini with beetroot labneh and puffed black rice dukkha (GF) **$15**

DESSERT

Cocoa Gâteau (GF, DF) **$20**
Coconut sorbet and tahini ganache

Berry Pudding (GF) **$20**
Lemon mascarpone and Davidson plum gel

Piña Colada Cheesecake (GF) **$20**
White rum and lime gel with macadamia crumb

Cheese Platter (GF) **$30**
South Australian cheese with crackers, preserves and condiments