



Reillys

ENTRÉE

Scallops | Ponzu | Pickled Cabbage | Pea Purée | Tapioca crisps | \$25

Fried Quail | Charred Corn | Rocket | Smoked Tomato Emulsion | \$25

Wild Mushroom Pâté | Blue Cheese | Mixed Seed Crackers | Walnut Oil | \$20

Artisan Sourdough | Cultured Butter | Marinated Olives | Dukkha | Mintaro Olive Oil | \$20

MAIN

Smoked Duck Breast | Braised Leek | Blackberry Jus | Parsnip Purée | \$40

Lamb Backstrap | Kale Powder | Confit Pumpkin Salad | Honey Thyme Dressing | \$40

Porterhouse Steak | Beetroot Purée | Sautéed Kale | Blue Cheese Crème | Red Wine Jus | \$40

Sous Vide Deep Sea Cod | Celeriac Risotto | Pickled Fennel | Preserved Lemon | \$40

DESSERT

Espresso Semifreddo | Hazelnut Sponge | Caramel Ganache | Fortified Shiraz Caviar | \$18

Dark Chocolate Cherry Ripe Slice | Shiraz Pressing Gel | Mirror Glaze | Saignée Cream | \$18

Pumpkin & Chèvre Cheese Cake | Pumpkin Seed Tuile | Walnut Butterscotch | \$18

Cheese Platter | Preserves | Lavosh Crackers | \$20

SIDES

Smoked Duck Fat Sautéed Fondant Potatoes | Crème Fraîche | \$10

Heirloom Tomato Salad | Bocconcini | Fried Basil | \$10

Gluten free and vegetarian options available on request, please inform the attending staff if you have any allergies as the absence of allergens cannot be guaranteed.



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**MORNING &
AFTERNOON TEA**

Available 10am-11.30am & 2.30pm-3.45pm

Buttermilk Scones | Butter | House-made Jam | Mascarpone | \$15

Berry Friands | Saignée Cream | Coulis | \$15

Cheese Platter | Preserves | Lavosh Crackers | \$20

COFFEE & TEA

Kicco Coffee Roast

Latte | Flat White | Long Black | Cappuccino | \$5 Cup | \$7 Mug

Loose Leaf Tea Pot

English Breakfast | Earl Grey | Peppermint | Chamomile | \$5

Aromatic

Hot Chocolate | Chai Latte | \$5

Indulgent

Iced Coffee | Iced Chocolate | \$8

Mountain Fresh Juice

Apple | Orange | \$5

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LONG LUNCH INDULGENCE EXPERIENCE

Place yourself in the hands of our experienced chefs and allow them to guide you through the culinary tastes of the Mintaro and Clare Valley region.

The Journey changes weekly to ensure seasonal and local produce is at its finest. Five courses are carefully paired with Reillys premium wine flights, celebrating the exquisite sensory bond between food and wine

\$125 per person

Exclusively available Saturdays and Sundays
Bookings essential

Dietary variations available with notice, please inform the attending staff if you have any allergies as the absence of allergens cannot be guaranteed.



5 Star Winery & Ten Dark Horses
James Halliday, 2016 Australian Wine Companion