



Reillys

ENTRÉE

King fish Ceviche | Riesling Espuma | Micro Herbs | Fried Fish Skin | \$25

Smoked Pork Jowl | Pickled Apricot | Port Reduction | \$25

Mushroom & Leek Tart | Blue Cheese Crème | Baby Spinach | Truffle Oil | \$25

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

MAIN

Confit Spatchcock | Cherry Tomato Dressing | Winter Tabouleh | \$40

Lamb Rack | Kale Powder | Roasted Pumpkin | Lamb Ragout | \$40

Seafood Bouillabaisse | Mussels | Prawns | Fish | Caper butter | Grilled Sour dough | \$40

Slow Roasted Beef Ribs | Fried kale | Juniper Jus | Beetroot Purée | Horseradish Cream | \$40

DESSERT

Rhubarb Pudding | Red wine Ice cream | Strawberry Gel | \$18

Poached Pear Frangipane Tart | Goats Chevré Ice-cream | Honey Butterscotch Sauce | \$18

Chocolate Entremet | Shiraz Pressings Gel | Almond Praline | \$18

Cheese Platter | Preserves | Lavosh Crackers | \$20

SIDES

Patatas Bravas | Crème Fraîche | \$10

Sautéed Greens | Sunflower Seed Beurre Noisette | Persian Fetta | \$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 | Curd | House-made Jam | Mascarpone | \$15

Berry Friands | Chantilly 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