

Reillys

CLARE VALLEY

À LA CARTE MENU

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ENTRÉES

Pumpkin Arancini (V) Turmeric yoghurt and herb oil	\$20
Squid Harusame Squid noodles and mushroom consommé	\$25
Beef Cheek Ravioli Onion soubise and red wine reduction	\$25
Fried Quail Romesco and chorizo oil	\$25

(V) - Vegetarian

Gluten-free options available on request.

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

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MAINS

Rolled Pork Loin	\$40
Potato purée and saffron pears	
Pressed Osso Buco	\$40
Juniper jus and polenta foam	
Seafood Risotto	\$40
Fennel and herb oil	
Blue Cheese Gnocchi (V)	\$40
Mushroom ragu and truffle oil	

SIDES

Winter Greens (V)	\$10
Patatas Bravas (V)	\$10
Artisan Sourdough (V)	\$25
Cultured butter, olives, dukkah, olive oil and balsamic	

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DESSERT

Baked Pumpkin Cheesecake	\$18
Butterscotch ganache and pumpkin gel	
Beetroot Red Velvet Cake	\$18
Goats cheese buttercream and berry compote	
Dark Chocolate Pudding	\$18
Mascarpone ice cream and mirror glaze	
Cheese Platter	\$30
South Australian Blue, Brie and Cheddar with crackers, preserves and condiments	

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WINE LIST

WHITE WINE	GLASS	BOTTLE
Reillys Cuvée Watervale Riesling	\$12	\$35
Reillys Watervale Riesling	\$12	\$35
Reillys Sauvignon Blanc	\$12	\$35
Reillys Pinot Gris	\$12	\$35
2016 Museum Release Watervale Riesling <i>Trophy, Rutherglen 2023</i>	\$15	\$45
Reillys Moscato	\$12	\$35
RED WINE		
Reillys Rosé	\$12	\$35
Dry Land Sparkling Shiraz	\$15	\$45
Dry Land Tempranillo	\$15	\$45
Dry Land Sangiovese	\$15	\$45

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WINE LIST

RED WINE	GLASS	BOTTLE
Dry Land Old Bush Vine Grenache	\$15	\$45
Dry Land Shiraz	\$15	\$45
Dry Land Cabernet Sauvignon	\$15	\$45
RESERVE REDS	GLASS	BOTTLE
Our Winemaker's special cellar release		
2018 RCV 'Epitaph' Shiraz	\$20	\$65
2016 RCV 'The Dancer' Cabernet Sauvignon	\$20	\$65
2016 'Old Vine' Stolen Block Shiraz <i>Trophy, Clare Valley Wine Show 2020</i>	—	\$65
2016 RCV 'Pressings' Shiraz	—	\$65
2014 Dry Land Shiraz	—	\$65
2017 Dry Land Mataro <i>'Wine to Watch' Trophy, Alt. Varieties Show 2019</i>	—	\$45
FORTIFIED WINE		
2013 Dry Land Fortified Shiraz <i>Gold Medal, Clare Wine Show 2022</i>	\$15	\$50
20-Year-Old Blue Tongue Tawny Port	\$15	\$50

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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



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DRINKS LIST

Mischief Brew Soft Drink 250ml	\$7
Cola, Lemonade, Grapefruit Soda, Tonic No.2	
Fruit Juice	\$5
Apple, Orange	
San Pellegrino 750ml	\$10
Sparkling Water	
Greenock Brewers	\$12
Victorville Pale Ale	
Dinner Ale	
Bridge Road Brewers	\$10
Free Time Pale Ale - Alcohol Free	
Three Valleys 250ml	\$12
Gin and Quandong	
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	

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HEAD CHEF LUKE SMITH



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ABOUT THE CHEF

Reillys Restaurant Head Chef Luke Smith has more than seventeen 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 three 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!