

Seven
22
~ MENU ~



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TO START

OYSTERS - Fresh SA when available

Natural	12. (6)	20. (12)
Mirin	14. (6)	22. (12)
Kilpatrick	15. (6)	24. (12)
Wedges - with sweet chilli sauce & sour cream	9.	
Garlic Bread (v)	6.	
Bowl of Fries with tomato sauce	5.	
Fries topped with chilli & cheese	12.	
Fries topped with bacon, onion, mushroom & cheese	14.	
Fries topped with Italian sausage, jalapeño, napolitana sauce & cheese	14.	
Salt & Pepper Squid with lemon & tartare	15.	
Crumbed Prawns with lemon & tartare	15.	
Shared Board	30.	

Italian sausage, jerk chicken, Kalamata olives, pickles, camembert, dips and crackers

MAINS

Sirloin Steak 300g Char grilled to your liking (gf)	29.
Counter T Bone Steak 250g Cooked to your liking (gf)	17.
722 Mixed Grill	29.
Featuring steak, Italian sausage, lamb rump, bacon & grilled tomato	
Cumin & Sumac Crusted Lamb Rump	30.
Served with a green pea puree	
Chicken Breast	25.
Grilled with pancetta & camembert	
Jamaican Style Jerk Chicken	25.
Marinated thigh fillets served on a bed of tossed red beans & rice	
Penne Italiana	22.
Penne pasta tossed with onion, Italian sausage ragout & finished with fresh parmesan & basil	
Chicken Breast Schnitzel—house crumbed	17.
Beef Schnitzel—house crumbed	17.

SAUCES & TOPPING

Gravy Mushroom Pepper Dianne	
Extra Jug	1.5
Parmigiana	3.
Hawaiian	4.
Bacon avocado & cheese	5.
Spicy meat lovers	6.

SEAFOOD

Northern Territory Barramundi (gf)	27.
Grilled & served with Asian greens, steamed rice & finished with a light soy dressing	
Salt & Pepper Squid	20.
Lightly coated in chef's own salt & pepper mix served with home made tartare & fresh lemon	
Crumbed Prawns	26.
Succulent prawns lightly crumbed & served with home made tartare & fresh lemon	
Lemongrass & Soy Prawns (gf)	29.
Wok tossed prawns served with steamed rice & Asian greens	
Seafood Plate	25.
Freshly crumbed fish & prawns with salt & pepper squid, home made tartare & fresh lemon	
Fish & Chips	11. / 16.
Fillets of hake battered, crumbed or grilled, with home made tartare & fresh lemon	

SALADS

Traditional Greek Salad (gf/v)	16.
Cucumber, tomato, red onion, Kalamata olives, feta & dressed with oregano, olive oil & lemon juice	
Add Chicken	4.
Add Lamb	6.
Roasted Vegetable (gf/v)	23.
With cauliflower, beetroot and feta tossed with salad greens and chickpeas	

BURGER & PIZZA'S

The Ultimate 722	18.
Two homemade beef patties with bacon, cheese, tomato, pickles, leaf lettuce & finished with an American mustard mayo on a brioche bun with fries	
Chicken Burger	17.
Grilled chicken breast, bacon, avocado, tomato, leaf lettuce with aioli on a brioche bun with fries	
Mushroom Burger (v)	17.
Whole field mushroom, cheese, tomato, leaf lettuce with aioli on a brioche bun with fries	

Lot 722	21.
Italian sausage, salami, ham, onion, mushroom, olives, roast capsicum & basil	
Margarita	15.
Fresh tomato, boccincini cheese & basil	
Hawaiian	15.
Smoked leg ham, pineapple & cheese	

All pizza bases are topped with napolitana sauce and mozzarella cheese
Gluten free base add 4.

FOR THE LITTLE ONES

(12 years & under)	9.
Includes a drink & ice cream with strawberry, caramel or chocolate topping	
Chicken Nuggets, chips & tomato sauce	
Beef Schnitzel, chips, gravy & tomato sauce	
Chicken Schnitzel chips, gravy & tomato sauce	
Battered Fish & Chips with tomato sauce	
House Crumbed Calamari, chips & tomato sauce	

DESSERT

Baked French Meringue	9.
Finished with fresh strawberries & fresh cream	
Ice Cream Sundae	6.
With choice of chocolate, strawberry or caramel, nuts & wafers	
Mixed Berry Crumble	9.
Served with fresh cream	
Sticky Date Pudding	9.
Served with a toffee sauce & fresh cream	

Gluten free dishes available on request
(v) denotes a vegetarian dish
(gf) denotes a gluten free dish
Please let staff know of any allergies
Please allow 30 minutes for a well done steak

BOOKINGS RECOMMENDED

FUNCTIONS • BIRTHDAYS • ANNIVERSARIES
SPECIAL OCCASIONS