



MENU

Bookings Recommended
 Function Room Available – Birthdays,
 Anniversaries, Farewells,
 Meetings, Conferences, Training or Just For...
 Menu catered to suit you.

TO START

LOCAL WEST COAST OYSTERS - when available

Natural (gf)	16. (6)	26. (12)
Kilpatrick (gf)	19. (6)	30. (12)
Wedges (v)		9.
With sweet chilli sauce & sour cream		
Battered Onion Rings with aioli (v)		9.
Garlic Bread (4) (vegan option available)		6.
Cheesy Garlic Bread (4) (v)		7.
Bowl of fries with tomato sauce/gravy (v)		6.
Fried Haloumi (v)		9.
Served on fresh slices of tomato and finished with a pesto & balsamic glaze.		

MAINS

MSA New York Steak 300g (gf)		30.
Chargrilled to your liking		
MSA Rump Steak 250g (gf)		20.
Chargrilled to your liking		
MSA Counter T-Bone 300g (gf)		22.
Chargrilled to your liking		
722 Mixed Grill (gf)		28.
Featuring 250g rump steak, sausages, bacon, grilled tomato & egg		
Chargrilled Pork Fillet		22.
Served on warm apple & cranberry salsa, served with honey grain mustard mayo		
Moroccan Spiced Chicken Tender Loins		22.
Pan-fried chicken tender loins served on chargrilled strips of zucchini with home-made chilli tomato jam		
Chicken Mediterranean (gf)		28.
Crumbed S.A. gourmet chicken breast filled with fetta, spinach & roasted capsicum, wrapped in prosciutto, oven baked, served on fried eggplant with napolitano sauce		

SCHNITTIES

House Crumbed SA Gourmet Chicken Breast Schnitzel 300gm		18.
House Crumbed Angus Beef Schnitzel 300gm		18.
The Seven 22 Schnitzel		27.
Chicken or beef schnitzel topped with prawns, avocado and mozzarella cheese		

SAUCES & TOPPINGS

Gravy, Creamy Mushroom, Pepper, Dianne COMPLIMENTARY

Extra Jug	1.5
Parmigiana	3.
Hawaiian	4.
Creamy Garlic Prawn	7.
Garlic Cream Sauce	4.

FROM THE SEA

Dill Encrusted Salmon Fillets (gf)	22.
Oven baked and served on cherry tomatoes & asparagus with citrus dressing	
Barramundi	23.
Medallions of Barra, limes spiced, pan-fried & served on broccolini, steamed rice & topped with mango chutney	
S.A. Garfish fillets battered crumbed or grilled	16 / 21.
Served with fresh lemon & tartare	
Seafood Chowder	26.
Selection of seafood, fish pieces, prawns, squid & green mussels cooked in bacon, creamed corn potato base, finished with cherry tomato & topped with fresh parsley & lemon wedges.	
Salt & Pepper Squid	16 / 22.
Served with fresh lemon & tartare	
Crumbed Prawns	16 / 26.
Succulent crumbed prawns, plated with peri-peri mayo & fresh lemon	
Vinnie's Creamy Garlic Prawns or with the 'Twist'	26.
Succulent prawns tossed in wild garlic, onion & cream served with steamed rice & lemon	
- Add the twist with pesto & chilli	2.
Seafood Basket	27.
Lightly crumbed piece of hake & prawns, salt & pepper squid, tartare & fresh lemon	
Traditional Beer Battered Fish & Chips	12. / 17.
Can be Crumbed or grilled also with home-made tartare & fresh lemon	

SALADS & STIR FRY

Warm Mediterranean Salad	18.
Roasted mediterranean vegetables topped with chunks of fetta, served on fried polenta drizzled with balsamic glaze	
Warm Quinoa & Brown Rice Salad (ve)	18.
With cherry tomatoes, onion, capsicum, peas, zucchini, mushroom, wild rice & orzo pasta with a hint of garlic & oregano	
Hokkien Vegetable Stir - Fry (v)	18.
Sautéed celery, red onion, chinese cabbage, ginger, bok choy, green & yellow capsicum tossed in hokkien noodles with sweet chilli & soya	
722 Summer Prawn Salad	18.
Watermelon slices, mesclun mix greens, topped with avocado, steamed prawns, cherry tomato & dressed with lemon mayo	
Add Chicken (3 tenders)	5.
Add Salt & Pepper Squid (6 pieces)	5.
Add Seared Prawns (4 prawns)	7.



MENU

Bookings Recommended
Function Room Available – Birthdays,
Anniversaries, Farewells,
Meetings, Conferences, Training or Just For...
Menu catered to suit you.

BURGERS / PIZZA / PASTA

Portuguese Spiced Lamb Burger 21.

Homemade 200g lamb pattie, spinach, sliced fetta cheese, tomato, dill cucumber, & finished with tomato relish on a burger bun & fries

Chicken Schnitzel Burger 19.

Coarse crumbed ½ chicken schnitzel fried, with bacon, baby cos, tomato, fried egg, caesar dressing on a burger bun & fries

Home-made Vegie Chick Pea Pattie (v) 17.

Pattie, tomato, cucumber, lettuce with tomato relish on a burger bun & fries

- Add cheese or sweet chilli 2.

Lot 722 Pizza 12” 25.

Napolitano sauce, chorizo, salami, ham, onion, mushroom, olives, roasted capsicum & mozzarella cheese

Peri-Peri Chicken Pizza 12” 24.

Napolitano sauce, chicken pieces, peri-peri sauce, spinach, chorizo, red onion, & mozzarella cheese

Margherita Pizza 12” (v) 19.

Napolitano sauce, mozzarella cheese and pesto

Ned Kelly Pizza 23.

Napolitano sauce & bacon pieces, cherry tomato, red onion, eggs, with bbq sauce & mozzarella cheese

PASTA DISHES

Home-made Vegetable Moussaka (v) 19.

Classic greek dish made with napolitano & white sauce, roasted eggplant, zucchini, potato & mixed herbs

Alfredo 19.

Pan fried bacon, onion, mushrooms, parmesan cheese tossed in a cream

Arrabiata 18.

Onion, bacon, fresh chilli, garlic cooked & tossed with napolitano sauce served with parmesan

Vegetarian (ve) 16.

Mushroom, zucchini, olives, spanish onion, spinach tossed with pesto & napolitano sauce

FOR THE LITTLE ONES

(12 years & under) 9.

Includes a drink & ice cream with a chocolate, strawberry or caramel topping

Chicken Nuggets, chips & tomato sauce

Chicken Schnitzel, chips & gravy

Fish & Chips with tomato sauce

Penne Napolitano

DESSERT

Ice Cream Sundae 7.

Topped with chocolate, strawberry or caramel, crushed nuts & wafer

Sticky Date Pudding 8.

Served with a toffee sauce & pouring cream

Mini Pavlova 9.

Filled with vanilla ice cream & seasonal fruit

Cheese Plate for One 10.

Blue & Brie, granny smith apple, strawberry, dried apricot and water crackers

Gluten free dishes available on request

(v) denotes a vegetarian dish (gf) denotes a gluten free dish

(ve) denotes a vegan dish

Please let staff know of any allergies.

Please allow 30 minutes for a well done steak.