



Welcome to O'Reilly's Dining Room

Where dining is about ingredients and friends at the table. We believe that food brings people together, a time for families and friends to share experiences and connect in a lively place. We care about what we put on your plate, we source our produce locally; and we bake our own breads, pastries and pizza bases daily right here. Please discuss with our Dining Room team any dietary requests and our kitchen brigade of chefs from around the globe will prepare and cook your meal to order.

O'REILLY'S BAKEHOUSE

Bread, warm marinated olives, dukkha, olive oil, balsamic	\$15 v/gfo
Garlic pizza, mozzarella	\$15 v/gfo
Extra bread for the side	\$5

ENTRÉE

MINESTRONE

Italian vegetable soup	\$15 v/df
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CREAM OF POTATO LEEK SOUP

With fried chorizo	\$15 gfo
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GRILLED HALOUMI

fresh asparagus, mustard dressing	\$16 v/gfo
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PAN SEARED SCALLOPS

corn purée, artichokes, citrus honey dressing	\$18 gfo
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EMPANADAS

Chicken, mixed bean, chorizo in puff pastry and salsa	\$16
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GRILLED PRAWNS

and orange and green leaves	\$18 gfo
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DUCK CONFIT

Warm parsnip puree, citrus & mango glaze	\$18 gfo
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HOUSE BAKED PIZZAS \$28

(Gluten free option available on request)

Margherita

BBQ chicken, champignons, peppers, chorizo, tomato, spinach

Garlic prawn, chilli, cherry tomatoes and rocket with garlic mayo

Pepperoni and mozzarella

Roast pumpkin, Spanish onion, spinach, feta and pesto

Mexican Chilli beef, beans, jalapenos, tomatoes, corn chips, avocado salsa and sour cream

Meat eaters - chorizo, beef, salami, bacon, onion and BBQ sauce

MAIN

O'REILLY'S SIGNATURE SPECIAL for two <i>(Available daily until sold out)</i> Slow cooked lamb shoulder with pumpkin, chats, balsamic shallots, beetroot crisp, minted jelly and pan glazed gravy and mustard	\$85 gfo
GRAIN FED ANGUS BEEF EYE FILLET Creamed mash potato, mushroom medley and horseradish cream, broccolini and red wine jus	\$40 gfo
SLOW COOKED PORK SHANK In red wine and thyme with truffle mash, honey glazed beetroot, sweet potato crisps	\$38 gfo
CHARGRILLED SPICY LEMON CHICKEN Served with herb fragrant & saffron rice, raisins, nuts, relish and cumin yoghurt	\$38 gfo
PUMPKIN AND SPINACH RAVIOLI Eggplant, zucchini, sundried tomato and spinach in tomato basil sauce and Witches Chase goat cheese	\$36 v
CRISPY SKINNED SALMON Braised fennel, potato fondant, mint ricotta salsa verde, confit tomato, asparagus, red pepper coulis	\$38 gfo
RISSOTTO ALLA PESCATORA Seafood risotto with prawns, mussels and fish, finished with tomatoes and parmesan cheese	\$38
VEGETABLE CURRY Chickpea and potato curry with dried pomegranate seeds, poppadum, roti bread, basmati rice and cumin raita.	\$36 v

SIDES \$9

Roasted vegetables with garlic and thyme butter v
Buttered chat potatoes Greek style v
Rosemary and sea salt fries with aioli v

SALADS

Spanish salad with marinated fetta, thyme vinaigrette dressing	\$9 v
Blue Queensland pumpkin, potato, carrot, Spanish onion, spinach, fetta salad with citrus honey raisin dressing	\$15 v

DESSERTS

Lychee pannacotta with water chestnut and coconut sago	\$16 gfo
Mango cheesecake with cream chantilly, white chocolate crumble and berries.	\$16
Raspberry and Callebaut white chocolate mousse	\$16 gfo
Orange crème brûlée with house almond and pistachio biscotti	\$16
Deconstructed Pavlova's served with fresh fruit, chantilly cream and passionfruit coulis.	\$16 gfo
Trio of sorbets	\$16 gfo, v
Traditional tiramisu	\$16
Fresh fruit platter	\$16 gfo, v
Warm apple tart with vanilla bean ice cream & macerated berries	\$16
Cheese board	2 cheese \$24
Premium cheeses, with grapes, fig balsamic relish, lavosh crackers	3 cheese \$29