

Available 11.00 - 14.30 on Weekdays, 10.00 - 15.30 on Weekend and Public holidays

		,,	,	
Snacks	Mains	Burgers	Hot Drinks	Beers
BRUSCHETTA (V) \$12.5  Cherry tomato and herb salsa, feta cheese, served on O'Reilly's toasted house made	5 BBQ BOARD for TWO \$45.0  House made bread, garlic and herb butter, thick beef sausages, crispy skinned pork belly	*All burgers served with chips *GF available on request for \$2 - Comes with gluten free bread and a side salad *GO NAKED - Replace your burger bun with Iceberg lettuce for free	Small Large Cappuccino \$4.2 \$4.8 Flat White \$4.2 \$4.8	28 Pale Ale \$9.0  Duke Premium Lager \$8.5  Bighead \$8.5
Vienna loaf with garlic oil and balsamic reduction.	with mountain café's blend of seasoning, 180g rump steak accompanied with sautéed mushroom, potato wedges, honey and balsamic glazed onion wedges, gravy, house aioli and arugula salad	THE MEXICAN \$20.0  House made Tex - Mex seasoned pulled pork, grilled pineapple, grilled chorizo, cheese,	Latte       \$4.2       \$4.8         Long black       \$4.0       \$4.6         Mocha       \$4.6       \$5.2         Short black       Single       \$3.4       Double       \$4.0	XXXX Gold \$7.5 Cascade Premium Light \$7.0
Pico de galo salsa, and sriracha cream served on corn tortillas with fresh lemon	GRILLED FISH (GF) \$20.0 Fish of the day served with house butter,	Iceberg lettuce and sweet chipotle aioli  THE MOUNTAIN BURGER \$20.0  House made beef pattie, grilled onion, bacon, fried egg,	Vienna \$5.2 \$5.8  Affogato \$5.2  Piccolo Latte \$3.6  Macchiato Short \$3.6 Long \$4.2	Ciders & Premix
GINGER BEER CHICHEN \$15.0  Ginger beer battered chicken pieces served with salad and sriracha cream sauce	fresh peach salsa, arugula salad with vinaigrette and rustic cut sweet potato wedges  BANGAS N MASH (GF) \$20.0	tomato chutney, Iceberg lettuce, tomato, melted cheese and house aioli	Chai Latte \$4.2 \$4.8  Hot Chocolate \$4.2 \$4.8	Lemon Ed \$10.5 Matso's Ginger Beer \$9.5 Pressman's Original Cider \$8.0
CHIPS \$9.5 with house aioli	mushy peas, honey and balsamic glazed onion wedges and gravy	THE DIRTY BIRD (DF) \$20.0  Grilled chicken breast with mountain cafes pickled slaw, Pico de galo salsa and chipotle aioli	Extra Shot +\$0.6 Soy Milk +\$0.4 Lactose free Milk +\$0.4 Decaf +\$0.6	
SEASONED WEDGES \$11.0 with jerk seasoning and house aioli	TART OF THE DAY (v) \$18.0  Chefs tart of the day served with fresh rocket salad and whipped herb cream	THE RAINFOREST BURGER (V,DF) \$18.0  House made chickpea and mushroom pattie, rocket, tomato, grilled onion, avocado, house aioli	Syrup Shot (Caramel, Hazelnut, Vanilla) +\$0.6 *Our coffees are served between 60 and 70 degrees.	O'Reilly's Wines
Coloda			Please advise if you wish to have them any hotter	The O'Reilly family name is iconic in this region, so it is only fitting that our premium range carries the family name. Shane O'Reilly, currently Managing Director, represents the third generation to live and work at the famous Guesthouse, his uncle and father Vince and Pete,
Salads *Add grilled chicken, bacon, smoked salmon or grilled chorizo for \$4	Pizzas *All pizzas made with O'Reilly's signature house made pizza bases *GF available on request for \$2	Kids Menu *For children 12 and under, kid's meals come with a juice popper and ice cream	Loose Leaf Tea  English Breakfast, Earl Grey, Pot for 1 Pot for 2	the second generation, and Bernard, Viola and Molly, the original pioneers.  SPARKLING Glass Bottle
Sliced pear with candied wall nuts, rocket, parmesan	THE ITALIAN \$24.0 Salami, red onion, diced tomato, capers, parsley,	CHEESE BURGER POPPERS (2) \$14.5 Beef pattie with cheese, tomato sauce and chips	Green&Jasmine, \$4.0 \$5.0 Sencha Green, Peppermint, Chamomile or Chai	Lona Sparkling N/A \$36.0  WHITE
and honey mustard vinaigrette  RADICHIO (V,GF,DF) \$15.0  Served with pistachio, tomato, red onion, Italian parsley	mozzarella and parmesan cheese, fresh rocket with homemade tomato pizza sauce ) THE CARNIVORE \$24.0	CHICKEN NUGGETS (DF) \$14.5 served with chips and tomato sauce	Cold Drinks	Platypus Play Semillon Sauvignon Blanc \$8.0 \$33.0 Vince Verdelho \$8.0 \$34.0 Picnic Moscato \$6.5 \$24.0
and apple cider vinaigrette  CHICKPEA (V,GF,DF) \$15.0	Peperoni, bacon, ham, chorizo, red onion, capsicum and mozzarella cheese with apple maple bbq sauce	VEGGIE TACO (V,GF,DF) \$14.5 Falafel ball salad in a corn tortilla served with a side salad	Milkshakes \$6.0 Thickshakes \$7.0	RED Bernard Chamnourcin Merlot \$8.0 \$32.0
Served with toasted sesame seeds, sundried tomato, olives, Italian parsley, and mesclun lettuce dressed with our house vinaigrette	THE VEGO (V) \$24.0 Diced tomato, capsicum, mushroom, red onion, olives,	BACON EGG AND CHEESE PIE \$14.5 served with chips and tomato sauce	Chocolate, Vanilla, Strawberry, Caramel, Lime, Mango, Butterscotch, Blue heaven, Banana or Coffee Add Malt +\$0.5	Shane Shiraz \$8.5 \$38.0 Viola Cabernet Sauvignon \$8.5 \$38.0
WALNUT AND QUINOA (V,GF) \$17.0 Candied walnuts served with diced beetroot, crumbled feta, quinoa with mesclun lettuce and honey mustard vinaigrette	mozzarella cheese and oregano  THE BOSS \$24.0  Pulled beef, seasoned with our signature blend of seasoning, mushroom, bacon, red onion, capsicum, olives, jalapeno, tomato,		Iced Coffee\$6.5Iced Mocha\$6.5Iced Chocolate\$6.5Iced Chai\$6.5Spider\$5.8	
	rocket, mozzarella and parmesan cheese		"Your choice of Soft drink (can)	