



WELCOME TO O'REILLY'S DINING ROOM

We believe dining is about ingredients and friends at the table. We feel 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 products 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.

BAKEHOUSE

HOUSE BAKED BREAD (v) (gf)

Bread, warm marinated olives, dukkha, olive oil, balsamic **15**

GARLIC PIZZA (v) (gf)

Confit garlic puree with Tuscany olive oil and chopped fresh parsley **15**

CUT LOAF

5

ENTRÉE

GREEN PEA with MINT and SMOKED HAM SOUP (gf) (df) **15**

CHILLED SPICY PEPPER and TOMATO SOUP (v) (gf) **15**
Cucumber yoghurt

VEGETABLE HOT POT (v) **15**

Butternut pumpkin, mushroom, leek, Danish fetta, watercress
Wine Maker suggestion: Canungra Valley 2015 'Vince Verdelho'

GRILLED TOFU (v) (gf) **15**

Marinated in Asian spice, wasabi cream, Asian reduction

PORK BELLY (gf) **15**

Sweet potato puree, caramelised apple
Wine Maker suggestion: Canungra Valley 2015 'Molly' Marsanne

SEARED ATLANTIC SCALLOPS (gf) **18**

Pea cream, crispy bacon powder, cognac and cream sauce

BAKED BRIE (v) **18**

Pesto marinated brie with onion, cranberry and orange relish, crackers
Wine Maker suggestion: Canungra Valley 2014 'Lona' Sparkling Semillon

SALADS

O'REILLY'S SUMMER SALAD (v) **15**

Beetroot, berry, mandarin salad, pumpkin seeds, crumbled goat cheese,
rocket, light vinaigrette dressing

HEALTHY BALANCE (v) (vg) **9**

Chickpea, spinach, quinoa salad with balsamic dressing

MAINS

O'REILLY'S SIGNATURE SPECIAL FOR TWO (Available daily until sold out) (gf) (df)	85
Slow braised lamb shoulder with Queensland blue pumpkin, golden shallots, roasted potato, beetroot crisp, beans, minted jelly, mustard, pan jus <i>Wine maker suggestion: Canungra Valley 2014 'Shane' Shiraz</i>	
SEAFOOD BOARD FOR TWO *df, gf On Request (Available daily until sold out)	85
Grilled salmon, battered barramundi, warm lemon myrtle king prawns, sautéed New Zealand mussels, Moreton bay bugs, rustic potato wedges, garden salad, tartar, lemon butter sauce <i>Wine maker suggestion - Canungra Valley 2014 'Lona' Sparkling Semillon</i>	
WHOLE ROASTED CHICKEN BOARD FOR TWO (gf) (Available daily until sold out)	85
Seasonal roasted vegetables, broccolini, pan jus, relish, herb bread <i>Wine maker suggestion - Canungra Valley 2014 'Vince' Verdelho</i>	
TOMATO and ASPARAGUS RISSOTTO (v) (gf)	36
Semi dried Tomato, asparagus, basil, spinach risotto, parmigiano reggiano, pinenuts, herb butter	
VEGETABLE CASSEROLE (v) (df)	36
Curried bean, vegetable stew with steam rice, roti bread <i>Wine maker suggestion - Canungra Valley 2015 'Platypus Play' Semillon Sauvignon Blanc</i>	
GRILLED BARRAMUNDI (df)	38
Asian style barramundi, ginger, soy sauce, garlic, shallots, spring onions, bok choy, caramelised lemon, steamed jasmine rice	
DUCK LEG CONFIT (gf) (df)	38
Maryland style, summer cassoulet of beans, broccolini, orange glaze <i>Wine Maker suggestion - Canungra Valley 2014 'Tom' Tempranillo</i>	
BARKERS CREEK PORK CUTLET	38
cranberry braised red cabbage, creamy mash, broccolini, grain mustard, creamy apple brandy jus	
EYE FILLET STEAK (220g)	40
Parsnip puree, creamed spinach, grilled asparagus, sweet potato chips, port wine jus <i>Wine Maker suggestion - Canungra Valley 2015 'Viola' Cabernet Sauvignon</i>	
CHICKEN CURRY (df, gf On Request)	38
Home style 'bone-in' chicken, jasmine rice, roti bread	

SIDES

Roasted pumpkin, beans, pesto, crumbled feta (v, gf)	9
Fresh tossed summer broccolini, sugar snaps and snow peas, carrot, herb butter (v, gf)	9
Pan roasted chat potatoes tossed with herb butter (v, gf)	9
French fries with Jamaican jerk seasoning and garlic mayonnaise (v, gf)	9

HOUSEBAKED PIZZA

CLASSIC MARGARITA (v)	28
Fresh tomato slices, basil leaves, mozzarella cheese and Napoli sauce	
THREE CHEESE DELIGHT (v)	28
Three cheese pizza with mozzarella, parmesan and south cape blue cheese	
VEGETARTARIAN (v)	28
Pesto and garlic puree, capsicum, champignon mushroom, cherry tomato, sliced red onions with olive oil rocket and Italian herbs	
PIZZA NORCINA	28
Spicy chorizo and pork sausage with truffle oil, Smokey barbecue sauce, mozzarella cheese	
CLASSIC PEPPERONI	28
Premium pepperoni slices cooked to perfection with mozzarella cheese	
SUPREME	28
Salami, cabanossi, capsicum, mushroom, olives, tomato base, chilli and anchovies	
PRAWN PIZZA	28
Marinated in garlic, Italian herbs, tomato sauce, chorizo, basil oil	
BUSH SPICED CHICKEN	28
Spanish onion, pineapple, bacon, barbecue sauce	

**All pizza base (gf) on request*

DESSERTS

O'REILLY'S CHOCOLATE INDULGENCE PLATTER FOR TWO	
Warm chocolate pudding, chocolate praline, fudge, white chocolate ganache tart with espresso sauce, chocolate eclairs, chocolate ice cream, sauce and strawberries	29
<i>Wine Maker suggestion: Canungra Valley 'Big Pete' Port</i>	
INDIVIDUAL FUDGE SELECTION PLATE (gf)	
White chocolate and cherries, hazelnut dark chocolate, orange chocolate, coconut bliss, honeycomb	18
<i>Wine Maker suggestion: Canungra Valley 'Silky Oak' White Muscat</i>	
MANGO PANNACOTTA with coconut gelato (gf)	16
TAMBORINE RHUBARB and STRAWBERRY CRUMBLE	
Cinnamon clotted cream, berry compote, vanilla ice cream	16
ORANGE BLOSSOM CHEESECAKE with honey comb	16
TRIO of SORBET (v) (gf)	16
COOKIE and IRISH CREAM PARFAIT with pistachio ice-cream (gf)	16
PAVLOVA deconstructed with fresh fruit, berry sorbet (v) (gf)	16
TAMBORINE CHEESE BOARD FOR 2 grapes, 'Shane' shiraz jelly, crackers	2 cheese 24
	3 cheese 29
SEASONAL FRUIT PLATTER (v) (gf)	16