



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)	15
bread, warm marinated olives, dukkha, olive oil, balsamic	
GARLIC PIZZA (v) (gf on request)	15
confit garlic puree with Tuscany olive oil and chopped fresh parsley	
CUT LOAF	5

ENTRÉE

TRUFFLE CAULIFLOWER SOUP (gf on request)	15
with crispy bacon	
<i>Wine suggestion:</i> O'Reilly's "Molly", Marsanne	
TOMATO AND BASIL SOUP (v) (df) (gf on request)	15
with herb croutons	
<i>Wine suggestion:</i> O'Reilly's "Lona" Reserve Sparkling Semillon	
VEGETARIAN SHARE BOARD FOR TWO (Entrée Serving) (veg)	36
vegetable samosas, cauliflower beignets, polenta cakes, rocket marinated vegetables, mint honey yoghurt dip, sweet chilli	
<i>Wine suggestion:</i> Savardo Breganze, Pinot Grigio	
ASIAN MARINATED CHICKEN (df)	15
chicken thigh marinated in Asian spices served with rocket and a glass noodle salad	
<i>Wine suggestion:</i> O'Reilly's "Vince" Reserve Verdelho	
GRILLED HALOUMI (gf) (veg)	15
with asparagus and mustard glaze	
<i>Wine suggestion:</i> Thorn Clarke "Sandpiper" Chardonnay	
GRILLED PRAWNS (gf)	18
celeriac puree, fennel and orange salad, warm cherry tomato	
<i>Wine suggestion:</i> O'Reilly's "Vince" Reserve Verdelho	
BAKED BRIE (gf)	18
pesto and thyme marinated baked brie, onion, orange, cranberry relish, crackers	
<i>Wine suggestion:</i> O'Reilly's "Lona" Reserve Sparkling Semillon	
Vegetarian (veg), Vegan (v), Gluten Free (gf), Dairy Free (df)	

MAINS

LAMB BOARD FOR TWO (gf) (df) 85 <i>(Available daily until sold out)</i> slow braised lamb shoulder with Queensland blue pumpkin, golden shallots, roasted potato, beetroot crisp, beans, minted jelly, mustard, pan jus Wine suggestion: O'Reilly's 'Shane' Shiraz
SEAFOOD BOARD FOR TWO (df),(gf on Request) 85 <i>(Available daily until sold out)</i> grilled salmon, battered barramundi, warm lemon myrtle king prawns, sautéed New Zealand mussels, Moreton bay bugs, rustic potato wedges, garden salad, tartare, lemon butter sauce Wine suggestion: O'Reilly's "Vince" Reserve Verdelho
WHOLE SLOW COOKED CONFIT DUCK BOARD (gf) (df) 85 <i>(Available daily until sold out)</i> served with seasonal roasted vegetables, broccoli, citrus glaze jus and herb bread Wine suggestion: 42 Degrees South, Pinot Noir
SLOW COOKED GRAIN FED BEEF OYSTER BLADE FOR TWO (df) (gf), 85 <i>(Available daily until sold out)</i> golden shallots, Queensland blue pumpkin, roasted potato, beetroot crisp, beans, tomato relish, jus and mustard Wine suggestion: O'Reilly's "Viola" Cabernet Sauvignon
TAGLIATELLE PASTA (veg) 36 house cured cherry tomato, Kalamata olives, asparagus, Spanish onion, cream sauce, pangritata cheese Wine suggestion: O'Reilly's "Molly", Marsanne
GRILLED SALMON (gf) 38 celeriac and celery puree, confit saffron potato fondant, asparagus, confit tomato, salsa verde Wine suggestion: Savardo Breganze, Pinot Grigio
SLOW COOKED PORK SHANK (gf) 38 <i>(Available daily until sold out)</i> red wine and thyme sauce, creamed potato, honey glazed beetroot, sweet potato crisps Wine suggestion: O'Reilly's "Vince" Reserve Verdelho
BUTTER CHICKEN CURRY 38 basmati rice, roti bread Wine suggestion: Thorn Clarke "Sandpiper" Chardonnay
EYE FILLET STEAK (220g) (gf) 40 pickled beetroot puree, mushroom, broccolini, creamed mash potato, red wine jus Wine suggestion: O'Reilly's "Tom" Tempranillo
VEGETABLE CASSEROLE (veg) (df) 36 curried beans, vegetable stew with steamed rice, roti bread

Vegetarian (veg), Vegan (v), Gluten Free (gf), Dairy Free (df)

S I D E S

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

S A L A D S

GOODNESS BOWL (veg)	16
risoni pasta, beans, onion, tomato, pumpkin, dried cranberry, rocket, lime vinaigrette dressing	
O'REILLY'S WINTER BLISS (veg)	16
chickpea falafel, roasted sweet potato, mustard carrot, broccoli, beetroot, crumbed goats cheese, spinach, salsa verde dressing	

HOUSE BAKED PIZZA

CLASSIC MARGHERITA (veg) fresh tomato slices, basil leaves, pulled buffalo mozzarella and Napoli sauce Wine suggestion: Thorn Clarke "Sandpiper" Chardonnay Beer Suggestion: Burleigh Brewing "Fig Jam"	28
VEGETABLE BUDDHA DELIGHTS (veg) cauliflower puree, capsicum, champignon mushroom, cherry tomato, broccoli, sliced red onions, spinach, pesto Wine suggestion: O'Reilly's "Vince" Reserve Verdelho Beer Suggestion: Peroni	28
PIZZA NORCINA spicy chorizo and pork sausage, smokey barbecue sauce, mozzarella cheese Wine suggestion: Cape Barren Native Goose, (Grenache, Shiraz, Mourvedre) Beer Suggestion: Burleigh Brewing "My Wife's Bitter"	28
CLASSIC PEPPERONI premium pepperoni slices cooked to perfection with mozzarella cheese Wine suggestion: O'Reilly's "Tom" Tempranillo Beer Suggestion: Burleigh Brewing "Hassle Hop"	28
GARLIC PRAWN garlic confit base, mozzarella, fresh capsicum, Spanish onion, house cured cherry tomatoes, special marinated prawns, rocket, salsa verde Wine suggestion: Savardo Breganze, Pinot Grigio Beer Suggestion: Burleigh Brewing "Twisted Palm"	28
BUSH SPICED CHICKEN bush spiced chicken, Spanish onion, pineapple, bacon, bbq sauce base Wine suggestion: O'Reilly's "Lona" Reserve Sparkling Semillon Beer Suggestion: James Squires "Golden Ale"	28
MEAT MADNESS smokey BBQ sauce base, mozzarella, bush spice chicken, bacon, chorizo, kabana, pepperoni, house caramelized onion Wine suggestion: O'Reilly's 'Shane' Shiraz Beer Suggestion: Burleigh Brewing "Big Head"	28

*All pizza base (gf) on request

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DESSERTS

O'REILLY'S CHOCOLATE INDULGENCE PLATTER FOR TWO	32
warm chocolate pudding, chocolate praline, strawberries, chocolate fudge, chocolate sauce, chocolate eclairs, dark chocolate cup filled with lime ganache and chocolate ice cream	
<i>Wine suggestion: O'Reilly's Canungra Valley 'Big Pete' Port</i>	
INDIVIDUAL FUDGE SELECTION PLATE (gf On request)	18
white chocolate cranberry, orange dark chocolate, honeycomb, hazelnut dark chocolate coconut bliss	
<i>Wine suggestion: Frogmore Creek Iced Riesling</i>	
STICKY DATE PUDDING	16
with butterscotch sauce, coconut gelato	
<i>Wine suggestion: O'Reilly's Canungra Valley 'Big Pete' Port</i>	
SACHERTORTE	16
gold-leaf, vanilla bean clotted cream, vanilla ice cream	
<i>Wine suggestion: Frogmore Creek Iced Riesling</i>	
ORANGE BLOSSOM CHEESECAKE	16
with honeycomb, white chocolate crumble	
<i>Wine suggestion: O'Reilly's Canungra Valley 'Big Pete' Port</i>	
TRIO of SORBET (v) (gf)	16
mango, berry and lemon	
<i>Wine suggestion: O'Reilly's "Picnic" Moscato</i>	
CHEFS CRAZY SUNDAE	16
chefs selection of ingredients	
DECONSTRUCTED PAVLOVA (gf) (df On request)	16
macerated berries, passionfruit and fresh fruit with berry sorbet	
<i>Wine suggestion: O'Reilly's "Silky Oak", White Muscat</i>	
CHEESE BOARD FOR 2 (gf On request)	2 cheese 24
tambourine cheeses, grapes, olives, crackers and fig relish	3 cheese 29
<i>Wine suggestion: O'Reilly's "Lona" Reserve Sparkling Semillon</i>	
SEASONAL FRUIT PLATTER (v) (gf)	16
<i>Wine suggestion: O'Reilly's "Picnic" Moscato</i>	
DARK CHOCOLATE WALNUT BROWNIE	16
with vanilla ice cream	
<i>Beverage suggestion: Espresso Coffee</i>	

O'REILLY'S PACKAGES

**Please take advantage of the following packages to
enhance your dining options, experience and
receive extra value for money**

THREE COURSE DINNER PACKAGE

65

Select from the menu your choice of an Entrée, Main and Dessert. Main and Dessert share boards can be included for every 2 people on this package

BREAKFAST AND DINNER PACKAGE

89

This package includes a full buffet breakfast and the above 3 course dinner package