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## WELCOME TO O'REILLY'S DINING ROOM

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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

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

## ENTRÉE

<b>TRUFFLE CAULIFLOWER SOUP</b> (gf on request)	15
with crispy bacon	
<i>Wine suggestion:</i> O'Reilly's "Molly", Marsanne	
<b>TOMATO AND BASIL SOUP</b> (v) (df) (gf on request)	15
with herb croutons	
<i>Wine suggestion:</i> O'Reilly's "Lona" Reserve Sparkling Semillon	
<b>VEGETARIAN SHARE BOARD FOR TWO</b> (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	
<b>ASIAN MARINATED CHICKEN</b> (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	
<b>GRILLED HALOUMI</b> (gf) (veg)	15
with asparagus and mustard glaze	
<i>Wine suggestion:</i> Thorn Clarke "Sandpiper" Chardonnay	
<b>GRILLED PRAWNS</b> (gf)	18
celeriac puree, fennel and orange salad, warm cherry tomato	
<i>Wine suggestion:</i> O'Reilly's "Vince" Reserve Verdelho	
<b>BAKED BRIE</b> (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

<p><b>LAMB BOARD FOR TWO</b> (gf) (df) <span style="float: right;">85</span>  <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  <b>Wine suggestion:</b> O'Reilly's 'Shane' Shiraz</p>
<p><b>SEAFOOD BOARD FOR TWO</b> (df), (gf on Request) <span style="float: right;">85</span>  <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  <b>Wine suggestion:</b> O'Reilly's "Vince" Reserve Verdelho</p>
<p><b>WHOLE SLOW COOKED CONFIT DUCK BOARD</b> (gf) (df) <span style="float: right;">85</span>  <i>(Available daily until sold out)</i>  served with seasonal roasted vegetables, broccoli, citrus glaze jus and herb bread  <b>Wine suggestion:</b> 42 Degrees South, Pinot Noir</p>
<p><b>SLOW COOKED GRAIN FED BEEF OYSTER BLADE FOR TWO</b> (df) (gf), <span style="float: right;">85</span>  <i>(Available daily until sold out)</i>  golden shallots, Queensland blue pumpkin, roasted potato, beetroot crisp, beans,  tomato relish, jus and mustard  <b>Wine suggestion:</b> O'Reilly's "Viola" Cabernet Sauvignon</p>
<p><b>TAGLIATELLE PASTA</b> (veg) <span style="float: right;">36</span>  house cured cherry tomato, Kalamata olives, asparagus, Spanish onion, cream  sauce, pangritata cheese  <b>Wine suggestion:</b> O'Reilly's "Molly", Marsanne</p>
<p><b>GRILLED SALMON</b> (gf) <span style="float: right;">38</span>  celeriac and celery puree, confit saffron potato fondant, asparagus, confit tomato,  salsa verde  <b>Wine suggestion:</b> Savardo Breganze, Pinot Grigio</p>
<p><b>SLOW COOKED PORK SHANK</b> (gf) <span style="float: right;">38</span>  <i>(Available daily until sold out)</i>  red wine and thyme sauce, creamed potato, honey glazed beetroot, sweet potato  crisps  <b>Wine suggestion:</b> O'Reilly's "Vince" Reserve Verdelho</p>
<p><b>BUTTER CHICKEN CURRY</b> <span style="float: right;">38</span>  basmati rice, roti bread  <b>Wine suggestion:</b> Thorn Clarke "Sandpiper" Chardonnay</p>
<p><b>EYE FILLET STEAK (220g)</b> (gf) <span style="float: right;">40</span>  pickled beetroot puree, mushroom, broccolini, creamed mash potato, red wine jus  <b>Wine suggestion:</b> O'Reilly's "Tom" Tempranillo</p>
<p><b>VEGETABLE CASSEROLE</b> (veg) (df) <span style="float: right;">36</span>  curried beans, vegetable stew with steamed rice, roti bread</p>

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**

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

## HOUSEBAKED PIZZA

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

\*All pizza base (gf) on request

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## DESSERTS

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

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## **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