



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.



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

95

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

BAKEHOUSE

HOUSE BAKED BREAD (gf, v) warm marinated olives, dukkha, olive oil, balsamic	15
GARLIC PIZZA (v, gf on request) confit garlic, olive oil and chopped fresh parsley	15




ENTRÉE

BUTTERNUT SQUASH & COCONUT SOUP (df, veg, v, gf on request) with toasted pepita seeds Wine suggestion: O'Reilly's "Molly", Marsanne	15
ASIAN CHICKEN, VEGETABLE SWEET & SOUR SOUP (df, gf on request)  Wine suggestion: O'Reilly's 'Platypus Play' Sauvignon Blanc, Semillon	15
VEGETARIAN SHARE BOARD FOR TWO (Entrée Serving) (veg) vegetable samosas, cauliflower beignets, polenta cakes, rocket marinated vegetables, mint honey yoghurt dip, sweet chilli Wine suggestion: O'Reilly's 'Rhelma' Rosé	36
STUFFED GREEK PEPPERS (veg, vegan on request) with chickpeas, red onion, spinach, sundried tomato & feta cheese Wine suggestion: O'Reilly's "Vince" Reserve Verdelho	15
SLOW COOKED PORK BELLY with apple remoulade and pan jus Wine suggestion: O'Reilly's 2016 'Bernard' Chambourcin Blend	15
BOURBON GARLIC & GINGER PRAWNS (df, gf on request) with Asian chilli plum sauce and a Thai cucumber salad Wine suggestion: O'Reilly's "Vince" Reserve Verdelho	18
PUMPKIN, SPINACH AND GOUDA CHEESE PUFF with watercress Wine suggestion: O'Reilly's 'Rhelma' Rosé	18

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

 Mild Spice  Medium Spice

M A I N S

LAMB BOARD (df, gf)	85
FOR TWO	
(Available daily until sold out)	
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	
WHOLE SLOW COOKED CONFIT DUCK BOARD (df, gf)	85
FOR TWO	
(Available daily until sold out)	
served with seasonal roasted vegetables, broccoli, citrus glaze jus and herb bread	
Wine suggestion: O'Reilly's 'Tom' Tempranillo	
BARKERS CREEK PORK CUTLET (gf on request)	38
Chickpeas, preserve lemon panache, broccolini, apply puree and jus	
Wine suggestion: O'Reilly's 'Molly' Marsanne	
TAGLIATELLA PASTA (veg) 	36
house cured cherry tomatoes, Kalamata olives, asparagus, spanish onion, cream sauce, spicy pangritata sauce	
Wine suggestion: O'Reilly's 'Molly' Marsanne	
GRILLED SALMON (df, gf)	38
cooked to medium rare	
warm green beans, Kalamata olives, potato, cherry tomato & salsa verde	
Wine suggestion: O'Reilly's 'Platypus Play' Sauvignon Blanc, Semillon	
BUTTER CHICKEN CURRY 	38
Basmati rice & roti bread	
Wine suggestion: O'Reilly's 'Rhelma' Rosé	
EYE FILLET STEAK (220g) (gf)	40
carrot puree, broccolini, creamed mash potato, radicchio salad, red wine jus	
Wine suggestion: O'Reilly's 'Viola' Cabernet Sauvignon	
YELLOW VEGETABLE CURRY (df, veg, vegan on request) 	36
curried vegetable with steamed rice, roti bread	
Wine suggestion: O'Reilly's 'Mr Mick' Merlot	

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SIDES

ROASTED PUMPKIN (gf, veg) beans, pesto, crumbled feta	9
FRESH TOSSED GREENS (gf, veg) broccolini, sugar snap and snow peas, carrot herb butter	9
CREAMED MASH POTATOES (veg)	9
FRENCH FRIES (veg, v) with sea salt and garlic mayonnaise	9

SALADS

SUMMER BLAST (gf, veg) quinoa, cherry tomatoes, cucumber, onion, rocket, radicchio, candied walnut, lime vinaigrette dressing	16
HEALTHY BALANCE (veg) chickpea falafel, roasted pumpkin, potato, mustard carrot, beans, beetroot, crumbled goat cheese, spinach, salsa verde dressing	16

HOUSE BAKED PIZZA

<p>CLASSIC MARGHERITA (veg) buffalo mozzarella slices, cherry tomatoes, basil leaves & Napoli sauce <i>Wine suggestion:</i> O'Reilly's 'Molly' Marsanne <i>Beer Suggestion:</i> Burleigh Brewing "Fig Jam"</p>	28
<p>GOURMET PUMPKIN & PESTO (veg) pumpkin, capsicum, olives, sliced red onions, spinach, pesto, crumbed feta & tomato sauce base <i>Wine suggestion:</i> O'Reilly's 'Vince' Reserve Verdelho <i>Beer Suggestion:</i> Peroni</p>	28
<p>CAPRICCIOSA salami, red onion, artichokes, mushroom, mozzarella cheese & tomato base <i>Wine suggestion:</i> O'Reilly's 'Tom' Tempranillo <i>Beer Suggestion:</i> Burleigh Brewing "My Wife's Bitter"</p>	28
<p>CLASSIC PEPPERONI premium pepperoni slices cooked to perfection with mozzarella cheese <i>Wine suggestion:</i> O'Reilly's 'Viola' Cabernet Sauvignon <i>Beer Suggestion:</i> Burleigh Brewing "Fig Jam"</p>	28
<p>GARLIC PRAWN garlic confit, capers, sundried tomato, capsicum, rocket mozzarella & chipotle sauce <i>Wine suggestion:</i> O'Reilly's 'Platypus Play' Sauvignon Blanc, Semillon <i>Beer Suggestion:</i> Burleigh Brewing "Twisted Palm"</p>	28
<p>BUSH SPICED CHICKEN bush spiced chicken, mushroom, semi dried tomato, bacon, red onion, tomato sauce base <i>Wine suggestion:</i> O'Reilly's 'Rhelma' Rosé <i>Beer Suggestion:</i> James Squires "Golden Ale"</p>	28
<p>THE CARNIVORE bacon, kabana, salami, chorizo, red onion, smokey bbq sauce <i>Wine suggestion:</i> O'Reilly's 'Shane' Shiraz <i>Beer Suggestion:</i> Burleigh Brewing "Big Head"</p>	28

*All pizza bases (gf) on request

DESSERTS

O'REILLY'S CHOCOLATE INDULGENCE PLATTER FOR TWO	38
warm pudding, praline, strawberries, fudge, cinnamon, chocolate sauce, eclairs, chocolate ice cream & lime ganache tart <i>Wine suggestion:</i> O'Reilly's Canungra Valley 'Big Pete' Port	
INDIVIDUAL FUDGE SELECTION PLATE (gf on request)	18
white chocolate cherry, orange dark chocolate, honeycomb, hazelnut dark chocolate, coconut bliss <i>Wine suggestion:</i> O'Reilly's 'Silky Oak' Muscat	
STICKY DATE PUDDING	16
served hot with butterscotch sauce & coconut gelato <i>Wine suggestion:</i> O'Reilly's Canungra Valley 'Big Pete' Port	
ETON MESS (gf)	16
deconstructed merengue with fresh fruit & berry sorbet <i>Wine suggestion:</i> Frogmore Creek Iced Riesling	
BERRY BLAST CHEESECAKE	16
with vanilla bean cream & white chocolate crumble <i>Wine suggestion:</i> O'Reilly's Canungra Valley 'Big Pete' Port	
COFFEE MOCHA CRÈME BRULÉE (gf on request)	16
with biscotti <i>Wine suggestion:</i> O'Reilly's "Picnic" Moscato	
CHEF'S CRAZY SUNDAE (gf on request)	16
chef's selection of ingredients	
COCONUT PANNACOTTA (gf, v)	16
with berry compote & honeycomb <i>Wine suggestion:</i> O'Reilly's "Silky Oak" White Muscat	
CHEESE BOARD FOR 2 (gf on request)	2 cheese 24
Tamborine cheeses, grapes, olives, crackers and fig relish	3 cheese 29
<i>Wine suggestion:</i> O'Reilly's 'Rhelma' Rosé	
SEASONAL FRUIT PLATTER (gf, v)	16
<i>Wine suggestion:</i> O'Reilly's 'Picnic' Moscato	
TRIO OF SORBET (gf, v)	16