



## DINNER MENU \$55 per person

### ENTRÉE

Soup Of The Day - *Served with house baked bread*

### MAINS

O'Reilly's Signature Share Platters For Two - *Available Daily Until Sold Out*

**Slow Braised Lamb Shoulder**

*Queensland Blue Pumpkin, Golden Shallots, Roasted Potato, Beetroot Crisps, Green Beans, Mint Jelly, Mustard, Jus*

**Whole Slow Cooked Confit Duck**

*Seasonal Roasted Vegetables, Broccolini, Citrus Glaze, Jus*

**Potato Gnocchi**

*Winter Vegetable, Broad Beans, Cherry Tomato, Peppers, Tomato, Cream Sauce*

**Grilled Salmon**

*Green Beans, Cherry Tomato & Pea Ragout, Baby Spinach, Asparagus, Black Olive Dust, Szechuan Spiced Lemon Butter*

**Eye Fillet Steak (220g)**

*Truffle & Horseradish Puree, Potato Mash, Carrot, Broccolini, Red Wine Jus*

**Madras Chicken Curry**

*Fragrant Basmati Rice, Roti Bread*

### HOUSE BAKED PIZZA - All pizza bases (gf) on request

**Garlic Pizza (v)**

*Confit garlic, olive oil and chopped fresh parsley*

**Pumpkin & Pesto (v)**

*Pumpkin, capsicum, olives, sliced red onions, spinach, pesto, feta, tomato sauce base*

**Classic Pepperoni**

*Premium pepperoni slices cooked to perfection with mozzarella cheese*

**Garlic Prawn**

*Garlic confit, capers, sundried tomato, capsicum, rocket mozzarella & chipotle sauce*

**Bush Spiced Chicken**

*Bush spiced chicken, mushroom, semi dried tomato, bacon, red onion, tomato sauce base*

**The Carnivore**

*Bacon, kabana, salami, chorizo, red onion, Smokey BBQ sauce*



## DINNER MENU

### DESSERTS

#### Sticky Date Pudding

*Caramel Sauce, Coconut Ice Cream*

#### White Chocolate & Raspberry Cheesecake

*Clotted cream, berry compote, date & walnut crumble*

#### Fudge Platter

*Coconut bliss, honeycomb, hazelnut dark chocolate, cornflake orange, cranberry white chocolate*

#### Dark Chocolate Self Saucing Pudding

*Green Tea Ice Cream*

#### O'Reilly's Cheese Plate