



DINNER MENU \$55 per person

ENTRÉE

Soup Of The Day - Served with house baked bread (gfo)

MAINS

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

Slow Braised Lamb Shoulder (gfo, dfo)

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

Whole Slow Cooked Confit Duck (gfo, dfo)

Seasonal Roasted Vegetables, Broccolini, Citrus Glaze, Jus

Potato Gnocchi (v, vegan on request)

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

Grilled Salmon (gfo, dfo)

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

Eye Fillet Steak (220g) (gfo)

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, gfo, df)

Confit garlic, olive oil and chopped fresh parsley

Pumpkin & Pesto (v, gfo, dfo)

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

Classic Pepperoni (gfo, dfo)

Premium pepperoni slices cooked to perfection with mozzarella cheese

Garlic Prawn (gfo, dfo)

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

Bush Spiced Chicken (gfo, dfo)

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

The Carnivore (gfo, dfo)

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

Dark Chocolate Pudding

Custard, Vanilla Ice Cream

Coconut Panacotta *(gf, vegan)*

O'Reilly's Cheese Plate *(gfo)*