



WELCOME TO O'REILLY'S DINING ROOM

At O'Reilly's, we feel that food brings people together – it's a time for families and friends to share their experiences and connect in a warm and lively environment.

We are dedicated to continuing our 96 year tradition of *'treating strangers as friends, friends as family and family as gold'*.

O'Reilly's cares about what's presented on your plate. Our chefs from around the globe use the freshest ingredients to showcase their culinary skills and *'make every guest feel special'*.

Please discuss any dietary requests that may be required with our Dining Room team.

MENU COURSES

Please select from the following options to ensure an enjoyable dining experience.

TWO COURSE DINNER 60

THREE COURSE DINNER 70

Choose from an Entrée, Main or Dessert

All options are served with fresh bread

If you are staying at O'Reilly's on an accommodation package, you may select the Two Course Dinner – however you can upgrade to a Three Course Dinner for only \$10.

V – Vegetarian VG – Vegan LG – Low Gluten LD – Low Dairy

While O'Reilly's will endeavour to accommodate special meal requests for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergen in the working environment and supplied ingredients. If you have a severe allergy or dietary restriction, please inform our staff.



DINING ROOM WINTER MENU

ENTRÉE

Pumpkin Arancini

Aioli & tomato chutney LG LD

Chestnut & Mushroom Soup

Almond & truffle oil VG LG

Tomato and Roast Capsicum Soup

Roasted capsicum in smoked paprika, fried onions and garlic croutons LG V

Antipasto Platter for 2

Selection of European style cured meats, gourmet cheeses, sourdough, condiments

MAINS

Chicken Maryland

Sweet bean cassoulet, spiced carrots, chimichurri sauce LG LD

Pork Belly

Honey & cumin pumpkin, baby apple, green beans LG

Seared Tasmanian Salmon

Lemon scented kipfler potato, garlic braised fennel, salsa Verde LG

O'Reilly's Lamb & Guinness Pie LG

Braised lamb, root vegetables Guinness pie

QLD Eye Fillet Steak 200g LG

Parisienne mash, sauteed mushrooms, broccolini, granite belt port wine reduction

Fettuccini Arabbiata with Fungi

Pan fried with chili, garlic, wild mushroom, finished with dill & petite herbs VG

Pearl Barley Risotto

Smoked paprika, lemon oregano, fried onions, cherry tomatoes & shaved parmesan V

V – Vegetarian VG – Vegan LG – Low Gluten LD – Low Dairy

While O'Reilly's will endeavour to accommodate special meal requests for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergen in the working environment and supplied ingredients. If you have a severe allergy or dietary restriction, please inform our staff.



SIDES – ADD \$10

Green Beans

Shallot butter LG

Sauteed Local Baby Carrots

Almonds LG

Garden Salad

Lemon scented vinaigrette LG LD VG

Pomme Puree Parisienne

LG V

Chips

Garlic aioli V

DESSERTS

Apple Crumble Tart

Spiced apple, toasted crumble, vanilla bean ice cream and crème anglaise

Sticky Date Pudding

O'Reilly's original recipe, butterscotch sauce, double cream

Hot Chocolate Pudding

O'Reilly's original recipe, Irish cream choc fudge sauce, vanilla bean ice cream

Honey Panna Cotta

Scenic Rim honey, strawberry, candy lime LG

Vegan Chocolate Delice

Modern aquafaba based chocolate mousse, crumble and coulis

Selection of 2 Cheeses

Fruit paste, lavoche, fruit & nuts

3 Cheeses

3 cheeses – minimum 2 people

V – Vegetarian VG – Vegan LG – Low Gluten LD – Low Dairy

While O'Reilly's will endeavour to accommodate special meal requests for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergen in the working environment and supplied ingredients. If you have a severe allergy or dietary restriction, please inform our staff.