



IN ROOM DINING MENU

Pumpkin Arancini	19
<i>Lime aioli & tomato chutney V</i>	
Karaage Chicken	24
<i>Wasabi mayonnaise LD</i>	
Antipasto for Two	40
<i>Selection of European style cured meats, chorizo & chicken liver pate, rye & sourdough bread, cornichons, nuts & grapes</i>	
250g Rump Steak	36
<i>Served with seasonal garden salad & chips LG LD</i>	
Reef Fish & Chips	34
<i>Served with seasonal garden salad & chips LD</i>	

HOUSE BAKED PIZZAS

Pumpkin & Pesto V	30
<i>Pumpkin, capsicum, olives, red onions, spinach, pesto, feta, tomato & mozzarella</i>	
Classic Pepperoni	30
<i>Pepperoni, tomato, mozzarella</i>	
Bush Spiced Chicken	30
<i>Bush spiced chicken, mushroom, sundried tomato, Bacon, red onion, tomato & mozzarella</i>	
The Carnivore	30
<i>Bacon, kabana, salami, chorizo, red onion, BBQ sauce, mozzarella</i>	
The Prawn One	30
<i>Garlic confit, capers, sundried tomato, capsicum, rocket, mozzarella & chipotle sauce</i>	
Classic Margherita	28
<i>Mozzarella, basil & Tomato</i>	

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.



DESSERTS

Apple Crumble Tart	17
<i>Spiced apple, toasted crumble, vanilla bean ice cream and crème anglaise</i>	
Sticky Date Pudding	17
<i>O'Reilly's original recipe, butterscotch sauce, double cream</i>	
Hot Chocolate Pudding	17
<i>O'Reilly's original recipe, Irish cream choc fudge sauce, vanilla bean ice cream</i>	
Honey Panna Cotta	17
<i>Scenic Rim honey, strawberry, candy lime LG</i>	
Vegan Chocolate Delice	17
<i>Modern aquafaba based chocolate mousse, crumble and coulis</i>	
Selection of 2 Cheeses	17
<i>Fruit paste, lavoche, fruit & nuts</i>	
Selection of 3 Cheeses	23
<i>3 cheeses – minimum 2 people</i>	

\$10 delivery fee for orders under \$100
FREE delivery for orders over \$100
FREE pick up available from Reception



IN ROOM DINING BEVERAGE MENU

BEER & CIDER

Burleigh Blonde Bier Garden Lager	10
Burleigh Fig Jam Indian Pale Ale	10
Stone & Wood Pacific Ale, NSW	11
XXXX Gold Lager, QLD	8
Cascade Premium Light, TAS	8
Guinness, Ireland	11
Somersby Pear Cider, Australia	9

SPARKLING WINE

O'R Lona Gold, South Burnett, QLD	60
Taittinger, Brut Réserve Champagne NV, FRA	120

WHITE WINE

O'R 'Vince, Verdelho, Canungra Valley, QLD	50
O'R 'Annie' Semillon, Canungra Valley, QLD	55
O'R 'Groom' Pinot Gris, Granite Belt, QLD	55
O'R 'Platypus Play Semi Sav, Australia	55
Leeuwin Estate, Chardonnay, Margaret River, WA	90

ROSE

O'R 'Rhelma', Granite belt, QLD	65
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RED

O'R 'Mick' Nebbiolo, Granite Belt, QLD	60
O'R Organic Red, Hunter Valley, NSW	60
O'R 'Shane' Shiraz, McLaren Vale, QLD	69
Mount Adam 'Patriarch' Shiraz, Eden Valley, SA	90
O'Reilly's 'Viola' Cab Sauv, Canungra Valley, QLD	60

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