



IN-ROOM DINING SPRING MENU

ENTRÉE

Soup of the Day	16
<i>Ask your waiter for details (V, GF)</i>	
Arancini	22
<i>Corn, saffron & bush tomato filled, puffed quinoa crumb, smoked tomato sugo (LG, LD)</i>	
Pancetta Air Dried Pork Belly	13
Mild Sopressa Salami	13
Tasmanian Salmon – Lemon, aspen & dill gravlax	13
Fritto Misto	22
<i>Flash fried selection of seafood, prawn, calamari & white fish, lime kewpie mayo (V, LG, DF)</i>	
BBQ Butterflied Quail	23
<i>Native zaatar rub, Davidson plum jus (GF, DF)</i>	
Antipasto	20
<i>Grilled, pickled & preserved vegetables, relishes, chutney's – Charcuteries selection</i>	
<i>Sliced to order all 100% Australian products (GF)</i>	

MAINS

Moroccan Tagine	37
<i>Spring Vegetable, Saffron Rice pilaf, Australian bunya nut, preserved lemon, bush tomato & spices (GF, DF, V)</i>	
Risotto	26
<i>Italian Arborio rice in aromatic vegetable stock, Pecorino cheese, pea & native river mint (GF)</i>	
<i>Vegan option – 26 or add chicken & wood smoked bacon – extra 11</i>	
Gold Band Snapper	44
<i>Lemon myrtle & dill butter, kipfler potato, charred zucchini (LG)</i>	
Traditional Roast of the Day	38
<i>Pork shoulder with crackling, herb roasted potato, honey carrots, pumpkin, gravy & dinner roll (DF)</i>	
Premium Australian Lamb Fillet	46
<i>Wood smoked romesco sauce, grilled eggplant, sugar snap peas, O'Reilly red wine jus (GF)</i>	
48hr Slow Cooked Beef Short Rib	46
<i>Parisienne mash, pickled shimeji mushrooms, jus (GF)</i>	

SIDES	10
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Chips | Beans | Carrots | Broccolini

V – Vegetarian VG – Vegan LG – Low Gluten. LD – Low Dairy DF – Dairy Free

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House Baked Pizzas - Gluten Free bases available

Formaggio	28
<i>Confit garlic, 3 cheese blend (V)</i>	
Buffalina	28
<i>Buffalo mozzarella, cherry tomato, olive oil (V)</i>	
Ortolana	30
<i>Smoked sugo, fior de latte, zucchini, eggplant, pumpkin, Balsamic onion, roasted peppers (V)</i>	
Patate	28
<i>Confit garlic, locally grown potato, balsamic onion, Fresh rosemary, mozzarella (V)</i>	
Pepperoni	30
<i>Australian pepperoni, San Marzano tomato, mozzarella</i>	
Capricciosa	30
<i>San Marzano tomato, buffalo mozzarella, mushroom, Olive, smoked leg ham, artichoke</i>	
Siciliana	30
<i>Slow cooked lamb, artichoke, Kalamata olive, lemon ricotta, rosemary</i>	
Salsiccia	30
<i>Italian pork & fennel sausage, creamed broccoli & garlic, Mozzarella, rocket, extra virgin olive oil</i>	
Portofino	30
<i>Confit garlic & chilli, Moreton Bay bug, cherry tomato, rocket, lemon extra virgin olive oil</i>	

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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	19
<i>Modern aquafaba based chocolate mousse, crumble and coulis</i>	

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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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