

## DINING ROOM SPRING MENU

ENTRÉE

Soup of the Day Ask your waiter for details (V, GF)	16
Arancini Corn, saffron & bush tomato filled, puffed quinoa crumb, smoked tomato sugo (LG, LD)	22
Pancetta Air Dried Pork Belly	13
Mild Sopressa Salami	13
Tasmanian Salmon – Lemon, aspen & dill gravlax	13
Fritto Misto Flash fried selection of seafood, prawn, calamari & white fish, lime kewpie mayo (V, LG, DF)	22
BBQ Butterflied Quail Native zaatar rub, Davidson plum jus (GF, DF)	23
Antipasto Grilled, pickled & preserved vegetables, relishes, chutney's – Charcuteries selection Sliced to order all 100% Australian products (GF)	20
MAINS	
Moroccan Tagine Spring Vegetable, Safron Rice pilaf, Australian bunya nut, preserved lemon, bush tomato & spices (GF, DF, V)	37
Risotto Italian Arborio rice in aromatic vegetable stock, Pecorino cheese, pea & native river mint (GF) Vegan option – 26 or add chicken & wood smoked bacon – extra 11	26
Gold Band Snapper Lemon myrtle & dill butter, kipfler potato, charred zucchini (LG)	44
Traditional Roast of the Day  Pork shoulder with crackling, herb roasted potato, honey carrots, pumpkin, gravy & dinner roll (DF)	<b>38</b>
Premium Australian Lamb Fillet Wood smoked romesco sauce, grilled eggplant, sugar snap peas, O'Reilly red wine jus (GF)	46
48hr Slow Cooked Beef Short Rib Parisienne mash, pickled shimeji mushrooms, jus (GF)	46
SIDES	10

Chips | Beans | Carrots | Broccolini



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## House Baked Pizzas - Gluten Free bases available

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



## DESSERTS

Apple Crumble Tart  Spiced apple, toasted crumble,  vanilla bean ice cream and crème anglaise	17
Sticky Date Pudding O'Reilly's original recipe, butterscotch sauce, double cream	17
Hot Chocolate Pudding O'Reilly's original recipe, Irish cream choc fudge sauce, vanilla bean ice cream	17
Honey Panna Cotta Scenic Rim honey, strawberry, candy lime (LG)	17
Vegan Chocolate Delice  Modern aquafaba based chocolate mousse, crumble and coulis	19