



## DINING ROOM SPRING MENU

### ENTRÉE

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| Soup of the Day                                                                                         | 16 |
| <i>Ask your waiter for details (V, GF)</i>                                                              |    |
| Arancini                                                                                                | 22 |
| <i>Corn, saffron &amp; 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 &amp; 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 &amp; 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 &amp; spices (GF, DF, V)</i> |    |
| Risotto                                                                                                                  | 26 |
| <i>Italian Arborio rice in aromatic vegetable stock, Pecorino cheese, pea &amp; native river mint (GF)</i>               |    |
| <i>Vegan option – 26 or add chicken &amp; wood smoked bacon – extra 11</i>                                               |    |
| Gold Band Snapper                                                                                                        | 44 |
| <i>Lemon myrtle &amp; 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 &amp; 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 |
|-------|----|

Chips | Beans | Carrots | Broccolini

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

*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.*



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*House Baked Pizzas - Gluten Free bases available*

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

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## 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*

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