THE RETREAT DINING ROOM



STARTER

Sourdough - Crispy Sourdough Cob, EVO & Balsamic Reduction	14
Focaccia & Olives - Fresh-baked Focaccia & marinated Olives	19
Pizzottelle - Deep fried pizza dough with Napoletana Sauce & shaved Parmesan (4pcs)	18
ENTRÉE	
Italian Delights - San Daniele Prosciutto, Burrata & Sourdough Crostini	34
Golden Calamari - U16 Calamari, crispy Kale, Saffron Aioli GF	27
BBQ Quail - Grilled Quail with sautéed brown Mushrooms GF	29
The Mountain Carpaccio - Beef Tenderloin Carpaccio, Rocket, 36-month Parmesan shaved, EVO & 27yo Balsamic Vinegar GF	27
Polenta Concia - Crispy Polenta, Mascarpone & Blue Cheese creamy sauce with sautéed Leek & Radicchio V GF	27
Soup of the Week GF V VG+	24
Gnocchi Gratin - Fresh handmade Gnocchi with Napoletana sauce, Basil, Mozzarella & Parmesan v GF+ Entrée 29 Mai	n 42
MAIN	
	43
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M A I N Porcini & Truffle Risotto - Carnaroli Rice, Truffle Essence & Porcini Mushrooms V GF V+ Emperor Beef Fillet - Eye Fillet wrapped in Bay Leaves with wine, served with Paris Mash	43
MAIN Porcini & Truffle Risotto - Carnaroli Rice, Truffle Essence & Porcini Mushrooms V GF V+ Emperor Beef Fillet - Eye Fillet wrapped in Bay Leaves with wine, served with Paris Mash & seasonal Vegetables GF	43 46
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PIZZA

Low Gluten base and Vegan cheese available

Margherita	24
Pepperoni	26
Ham and Pineapple	26
BBQ Chicken Mozzarella, Chicken, Bacon, Onion & Roasted Capsicum	30
Scenic Rim Supreme Mozzarella, Chorizo, Roasted Capsicum, Olives, Onion, Mushroom & Bacon	30
Vegetarian Mozzarella, Pumpkin, Eggplant, Mushrooms & Onion	30
Dolcevita Mozzarella, Blue Cheese, Prosciutto, Walnut & Rosemary	30
Marinara Tomato, Capers, Garlic, Chilli, Oregano & Olives	30
O'Reilly's Gourmet Pizza Tomato, Mozzarella, Prosciutto, Artichokes, Boiled Egg, Olives & Mushrooms	30

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DESSERT

Fresh Berries Panna Cotta GF V	16
Hot Chocolate Pudding with Chocolate Fudge Sauce & Vanilla Ice Cream	16
Sticky Date Pudding with Butterscotch Sauce & Double Cream	16
Apple Crumbled Tart with Vanilla Ice Cream & Crème Anglaise	16
Tiramisu	18
Sbriciolata Puff pastry, Custard Cream, Fresh Berries & Chocolate Drops	18
DESSERT WINE	
O'Reilly's Big Pete Port, Canungra Valley, QLD	9 40
Frogmore Creek Iced Riesling, Cambridge, TAS	11 47