# THE RETREAT DINING ROOM



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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	
Soup of the Day — vegetarian option available	22
Golden Calamari - U16 calamari, crispy kale, saffron aioli GF	26
Polenta Concia - crispy polenta, mascarpone & blue cheese creamy sauce with sautéed	
leek & radicchio V GF	25
Gnocchi Gratin - fresh handmade gnocchi with napoletana sauce, basil,	
mozzarella & parmesan V GF+	26
MAIN	
Porcini & Truffle Risotto - carnaroli rice, truffle essence & porcini mushrooms V GF V+	35
Rump Steak – 250g grass fed beef rump with mash and vegetables GF	32
Lamb Shank – 18 hour braised with paris mash, seasonal vegetables and red wine jus GF	40
<b>Pork Medallion</b> – sweet and sour grilled 200g pork medallion, with mash, vegetables and jus GF	30
Pappardelle Ragu – fresh pappardelle pasta with beef ragu	25
Chicken Schnitzel – served with mash & seasonal vegetables	27
Chicken Parmigiana – chicken breast topped with napoletana sauce, mozzarella and prosciutto	30
served with mash and seasonal vegetables	
SHARE BOARDS - All served with roasted potato & seasonal vegetables	
Lamb Shank Board – 18 hour braised lamb shank	90
Beef Cheek Board – 12 hour red wine braised beef cheeks	90
Grassfed Rib Eye – cooked to order on-the-bone beef – approx 1.2kg	115

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### PIZZA

low gluten base (\$5) and vegan cheese (\$3) 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
Pizzaiola 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 Berry Panna Cotta GF V	16
Hot Chocolate Pudding - with chocolate fudge sauce & vanilla ice cream	16
Sticky Date - with butterscotch sauce & double cream	16
Apple Crumble Tart - with vanilla ice cream & crème anglaise	16
Tiramisu	18
Sbriciolata - puff pastry, custard cream, fresh berries & chocolate drops	18
pair your dessert with O'Reilly's Big Pete Port \$12 \$40 or Frogmore Iced Reisling \$13 \$65	
DESSERT COCKTAILS	
Mountain Martini lamington vodka, white chocolate syrup, espresso & chocolate powder	22

Affogato

wild flower pink gin, lemon juice, limoncello,

Lemon Meringue Martini

sugar syrup & aquafaba

vanilla ice cream, topped with espresso and frangelico liqueur