

Dining Room Menu



TWO COURSE \$80 | THREE COURSE \$100

*Wine Pairing Recommendations

VG V LG LD
vegan vegetarian low gluten low dairy

Entree

| | | |
|----------|--|------|
| LG LD | Hokkaido Scallop *O'R 'Lona Gold' Sparkling, South Burnett, QLD <i>Smoked gazpacho consommé, herb emulsion</i> | \$32 |
| LD | Salmon Gravlax *O'R Organic White, Hunter Valley, NSW <i>Beetroot vodka cure, baby beets, pickled fennel, radish, soda bread, soft herbs</i> | \$34 |
| | Chicken Liver Parfait *O'R 'Vince' Verdelho, Canungra Valley, QLD <i>Apple & hazelnut salad, soda bread, soft herbs</i> | \$28 |
| LG V | Burrata *O'R 'Platypus Play' Semi Sauvignon Blanc, Australia <i>Cherry tomato, vincotto, gremolata</i> | \$30 |
| | Arancini *O'R 'Lona Blush' Rose, South Burnett, QLD <i>Arancini of the day</i> | \$28 |

Mains

| | | |
|----------|---|------|
| LD | Crab Linguine *Frogmore Creek, Riesling, Cambridge TAS <i>Blue swimmer crab, chilli, soft herbs</i> | \$44 |
| | Beef Fillet *O'R 'Shane' Shiraz, McLaren Vale, SA <i>Potato & leek croquet, sauteed forest mushrooms, red wine jus</i> | \$52 |
| LG LD | Crispy Duck Breast *Black Cottage Pinot Noir, Marlborough, NZ <i>Spiced sauerkraut, carrot puree, broccolini, berry dust</i> | \$52 |
| | Miso Butter Reef Fish *O'R 'Groom' Pinot Gris, Canungra Valley, QLD <i>Master stock consommé, bok choy, sesame tuille, soft herbs</i> | \$52 |
| LG | Beef Short Rib *O'R 'Mick' Nebbiolo, Granite Belt, QLD <i>Crushed chat potatoes, capers, shallot, parsley, red wine jus</i> | \$54 |
| LG V | Roasted Eggplant *Hill Smith Estate, Chardonnay, Eden Valley, SA <i>Chermoula, scented yoghurt, lentils</i> | \$48 |

Signature Share Boards To be eaten with your hands - or your mouth \$110

| | | |
|----|---|--|
| LD | Slow Roasted Lamb Shoulder *O'R 'Bernard' Chambourcin, Canungra Valley, QLD <i>Tzatziki, cucumber, red onion, cos lettuce, sliced tomato, tortillas</i> | |
| | Master Stock Braised Pork Belly *O'R Organic Red, Hunter Valley, NSW <i>Glass noodles, hoisin, lettuce cups, soft herbs</i> | |

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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Desserts *\$26 each*

Chocolate Profiteroles

Crepe patisserie, praline

\$26

Dark Chocolate Pot De Creme

*Dark Belgian chocolate set custard, orange infusion,
Chantilly cream, strawberries*

\$26

Pistachio Financier

French almond cake, ground pistachios

\$26

Lemon Curd Tart

Chantilly cream

\$26

Selection of Australian Cheese

Quince paste, dried fruits, nuts, water crackers

\$32

Sides *\$12 each*

LG | **Roasted Root Vegetables**
VG | *garlic, herbs*

LG | **Carrots**
V | *hummus, labneh*

V | **Hand Cut Chips**
garlic aioli

LD
LG
VG | **Charred Greens**
ginger, chilli, soy

LG
V | **Baby Beets**
walnut, kale, goats cheese, radish