



*Menu Options*

# Breakfast

**Retreat Restaurant Buffet Breakfast** \$28.00 per person

Full hot and cold buffet breakfast served in the Retreat Restaurant from 7.30am.

**Breaky on the Go** \$22.00 per person

Danish or muffin  
Seasonal fresh fruit  
Chilled orange juice  
Breakfast cereal & milk  
Fruit yoghurt

Choice of one of the following;  
Bacon & egg quiche (1 per person)  
Croissant filled with cheese, champagne ham & tomato (1 per person)

**Continental Buffet Breakfast** \$23.00 per person  
(Minimum of 15 persons)

Selection of Fresh Juices  
Assorted Cold Cuts/Cheese Platter  
Assorted Cereals and Berry Muesli  
Freshly Brewed Coffee and Selections of Teas  
Fresh Sliced Fruit with Strawberries  
Bakery Basket with Croissants, Danish Pastries & Muffins

**Private Full Buffet Breakfast** \$32.00 per person  
(Minimum of 20 persons)

Selection of fresh juices  
Fresh sliced fruit with strawberries  
Bakery basket – croissants, danish pastries & muffins,  
Assorted bread for toasting with preserves  
Assorted cereals & berry muesli

Creamy scrambled eggs with chives  
Veal chipolata sausages  
Grilled English bacon  
Potato rosti  
Slow roasted tomato with herbs

Freshly brewed coffee and selection of teas

**Buffet Breakfast Upgrades** Additional \$3.50 per person

Roasted field mushrooms with fresh herbs and parmesan cheese  
Pancakes with whipped cream and maple syrup  
Bacon, egg and cheese muffin, with tomato relish.

# Breakfast Continued.....

**Plated Hot Breakfast**  
(Minimum of 30 persons)

**\$28.00 per person**

Presented on your table  
Selection of fresh juices  
Fresh sliced fruit with strawberries  
Fruit yoghurt  
Bakery basket – danish pastries, mini muffins, croissants and preserves  
Freshly brewed coffee and selection of teas

Served on the plate  
(Choose one of the following options)  
Scrambled eggs and chives, veal chipolata sausages, grilled English bacon,  
potato hash browns and  
slow roasted tomato with herbs

Or

Eggs benedict – poached eggs on toasted English muffin with smoked ham,  
hollandaise sauce, grilled tomato & potato rosti

Or

Scrambled eggs with chives on toasted sour dough (V), sautéed mushrooms,  
grilled tomato and wilted English spinach

## Kids

~ 0-3 Complimentary  
~ 4-12 ½ price



# *Morning & Afternoon Tea*

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## Standard Break Options

\$7.00 per person

Freshly brewed coffee & tea accompanied by one of the following selections

- Fresh scones with strawberry jam & cream
- Freshly baked cookies
- Brownies
- Danishes
- Muffins

## Coffee Break Supplements

Additional \$3 per person

Assortment of juices including apple, orange & pineapple

Caramel slice

Warm apple crumble with custard

Seasonal fresh fruit platter

## Continuous Tea & Coffee

\$8.00 per person

Freshly brewed tea & coffee available throughout the whole day.

## Themed Breaks

\$9.50 per person

Freshly brewed coffee & tea accompanied by one of the following selections

### Australian

Lamingtons with fresh whipped cream

Assorted mini pies with accompaniments

### Healthy Option

Sliced seasonal fruit

Banana bread

### Chocoholic

Hot chocolate sachets

Chocolate chip cookies

Chocolate bars

### Ice Cream Indulgence

Assorted ice creams (1 per person)

### Asian Yum Cha

Assorted fried Asian snacks

Assorted tarts



# Lunch

## **The Working Sandwich Lunch** (Minimum 10 Guests)

**\$28.00 per person**

Includes freshly brewed coffee & tea selection  
Chilled fruit juice  
O'Reilly's filtered H2O

Selection of turkish wraps & open breads with gourmet fillings, pointed sandwiches

Includes 2 of the following

- Potato salad with shallots and creamy parmesan dressing (V) (G)
- Mixed garden salad with balsamic dressing (V) (G)
- Coleslaw with seeded mustard dressing (V) (G)
- Greek salad with olives & feta (V) (G)
- Spicy cous cous salad with sweet potato & spinach (V)
- Mexican four bean salad with jalapeno vinaigrette (V) (G)
- Mediterranean pasta salad with pesto dressing (V)
- Nicoise salad of cocktail potatoes, tuna, beans, olives and tomatoes (G)

Seasonal fresh fruit platter

## **Ploughman's Working Lunch** (Minimum 10 Guests)

**\$28.00 per person**

Includes freshly brewed coffee & tea selection  
Chilled fruit juice  
O'Reilly's filtered H2O

Freshly baked bread basket

Assorted cheese platter with branston Pickles & water crackers  
Assorted cold cut deli meats with mustards  
Traditional English pickled onions & dill pickles

Sliced tomato, cucumber & beetroot

Garden salad with balsamic dressing  
Potato salad with sour cream & chives  
Coleslaw with seeded mustard dressing

Seasonal fresh fruit platter

## Lunch Continued.....

### Hot Fork Buffet (Minimum 15 guests)

\$35.00 per person

Freshly brewed coffee & tea selection  
Chilled fruit juice  
O'Reilly's filtered H2O

Includes freshly baked bread basket & condiments

Includes two of the following hot dishes

Teriyaki chicken tossed with bok choy, red capsicum, baby corn & udon noodles  
Vegetable lasagna with roasted tomato coulis (V)  
Satay chicken skewers with peanut sauce & steamed jasmine rice  
Slow roasted lamb rump with sundried tomato jus, baby spinach & roasted chats (G)  
Veal tortellini tossed with mushroom, bacon, spinach, cream & parmesan cheese

Includes two of the following gourmet salads

Potato salad with shallots and creamy parmesan dressing (V) (GF)  
Mixed garden salad with balsamic dressing (V) (GF)  
Coleslaw with seeded mustard dressing (V) (GF)  
Greek salad with olives & feta (V) (GF)  
Spicy cous cous salad with sweet potato & spinach (V)  
Mexican four bean salad with jalapeno vinaigrette (V) (GF)  
Mediterranean pasta salad with pesto dressing (V)  
Niceise salad of cocktail potatoes, tuna, beans, olives and tomatoes (GF)

Seasonal fresh fruit platter  
Assorted slices

### Mountain BBQ Buffet (Minimum 15 guests)

\$35.00 per person

Freshly brewed coffee & tea selection  
Chilled fruit juice  
O'Reilly's filtered H2O

Includes freshly baked bread basket & condiments

From the flame grill:

Red wine, herb & garlic marinated rib-eye steak  
Marinated chicken teriyaki  
Beef & herb sausages  
BBQ vegetable skewers (V)

Salads and sides:

Mixed garden salad with balsamic vinaigrette (V) (GF)  
Coleslaw with seeded mustard dressing (V) (GF)  
Baked jacket potatoes with sour cream & chives  
Corn on the cob

Seasonal fresh fruit platter

\* Reference  
(GF)- Gluten Free  
(V)- Vegetarian

# Cocktails

Canapés – please select four items (in total) from the cocktail food menu.

**One Hour Canapés**

**\$19.50 per person**

**Two Hours Canapés**

**\$23.50 per person**

## Cold Assortment

Smoked salmon, cream cheese and semi dried tomato roulade

Rare roast beef on rye with dill and horseradish cream

Vietnamese duck rice paper rolls

Tomato & basil crostini with basil pesto (V)

Blinis with crème fraiche & ocean trout roe

Goats cheese with roasted capsicum & salsa verde (V)

Thai crab salad with cucumber & coriander

## Hot Assortment

Chicken satay sticks with Malaysian peanut sauce

Crumbed fish goujons with caper aioli

Assorted mini quiche

Vegetable curry samosas with cucumber riata (V)

Spinach & cheese filo triangles (V)

Barramundi spring rolls with nam jhim dipping sauce

Vietnamese duck rice paper rolls

Prawn wontons with sweet & sour dipping sauce



# Sunset Experience

Let O'Reilly's staff transfer you to a private scenic lookout venue where your guests can enjoy the sun setting over the McPherson Ranges while enjoying one of the below beverage packages. Price includes 1 hour drinks, transfers, the venue and chefs selection of dips and crudités.

## **Platypus Sunset Experience**

**\$24.00 per person**

O'Reilly's Platypus Chardonnay  
O'Reilly's Platypus Devine Red  
O'Reilly's Picnic Bubbles  
Local Heavy and Light Beers  
Orange Juice  
Soft Drink

Chef selection of nibbles

## **Reserve Sunset Experience**

**\$27.00 per person**

O'Reilly's Reserve Vince Verdehlo  
O'Reilly's Reserve Shane Shiraz  
O'Reilly's Picnic Bubbles  
Local Heavy and Light Beers  
Orange Juice  
Soft Drink

Chef selection of nibbles

## **Premium Sunset Experience**

**\$30.00 per person**

Madfish Sauvignon Blanc Semillon  
Madfish Cabernet Merlot  
O'Reilly's Lona Sparkling Semillon  
Corona  
Local Heavy and Light Beers  
Orange Juice  
Soft Drink

Chef selection of nibbles



# Dinner

## O'Reilly's Dining Experience in Retreat Restaurant

POA

Dine in the Retreat Restaurant and choose two entrees, three mains (one vegetarian), and two dessert selections from the a la carte seasonal menu.

### Private Dinner in one of the conference areas.

(Minimum 30 guests)

2 Course \$ 55.00 per person

3 Course \$ 65.00 per person

Crusty bread roll, condiments & a freshly brewed tea & coffee station

#### Entrees

Please select two of the following to be served alternately:

##### Cold

- Cajun marinated prawns, on daikon paw paw slaw and creole aioli
- Goats cheese, roasted capsicum & asparagus roulade with tomato shallot fondant (V)
- Dukkah crusted lamb fillet on smoked egg plant puree, turkish bread crisps & micro herbs

##### Hot

- Cream of field mushroom soup with truffle croutons (V)
- Malaysian chicken satay with jasmine rice & peanut sauce
- Crab & brie tart with lemon & chervil hollandaise

#### Main Course

Please select two of the following to be served alternately:

- Yearling grain fed sirloin on fried kipfler potatoes, slow roasted cherry tomatoes, broccolini & béarnaise sauce
- Roast supreme of chicken, with crushed herb potato, asparagus & semi dried tomato jus
- Wild mushroom tortellini with forest mushroom ragout & wild rocket & parmesan salad (V)
- Pork cutlet on colcannon potato, baby carrots & a whisky peppercorn cream
- Moroccan lamb rump on tagine of vegetables with cous cous
- Soft crusted salmon fillet potato on sautéed Asian greens and a lime beurre blanc
- Vegetarian strudel with spring vegetables & tomato coulis

#### Desserts

Please select two of the following to be served alternately:

- Vanilla bavois with fresh fruits & raspberry coulis (GF)
- White chocolate & dark chocolate mousse with amaretto sponge fingers & seasonal berries
- Chocolate mud cake with vanilla anglaise & strawberry coulis
- Individual apple & rhubarb crumble with custard & whipped cream
- Warm sticky date pudding with butterscotch sauce & double cream

# Dinner Continued.....

## Barbeque Dinner

\$45.00 per person

(Minimum 15 guests)

(Extra labor charge for live cooking)

Includes basket of freshly baked breads, condiments, fresh seasonal fruit platter,  
Freshly brewed coffee & tea station

### From the Flame Grill:

Herb & red wine marinated rump steak fillets

Teriyaki marinated chicken tenderloins

Cajun grilled reef fish fillets

Beef & herb sausages

Thyme & garlic grilled field mushrooms (V)

BBQ vegetable skewers (V)

### Salads

Please select three of the following salads:

Potato salad with shallots and creamy parmesan dressing (V) (GF)

Mixed garden salad with balsamic dressing (V) (GF)

Coleslaw with seeded mustard dressing (V) (GF)

Greek salad with olives & feta (V) (GF)

Spicy cous cous salad with sweet potato & spinach (V)

Mexican four bean salad with jalapeno vinaigrette (V) (GF)

Mediterranean pasta salad with pesto dressing (V)

Nicoise salad of cocktail potatoes, tuna, beans, olives and tomatoes (GF)

### Sides

Baked jacket potatoes with sour cream & chives

Hot buttered corn on the cob

### Dessert

Please select two of the following desserts to accompany a seasonal fruit platter:

Warm apple pie with vanilla custard

Pavlova with fresh seasonal fruit

Mixed french tartlets

Warm sticky date pudding with butterscotch sauce

Pecan pie with fresh whipped cream



# Dinner Continued.....

**Buffet Dinner**  
(Minimum 15 guests)

**\$50.00 per person**

Includes bread basket & condiments, antipasto platter,

## Hot Dishes

Please select two of the following hot dishes:

- Satay chicken skewers with Malaysian peanut sauce & jasmine rice
- Veal scaloppini in white wine cream sauce, baby spinach & potato gnocchi
- Steamed reef fish fillets with choy sum, tomato salsa and lime beurre blanc (G)
- Char-grilled lamb rump on sweet potato wedges, artichokes & a balsamic mint jus (G)
- Lemon and oregano marinated chicken with kalamatta olives and tomato sauce
- Beef medallions with whipped potato & wild mushroom jus
- Spinach & ricotta tortellini with parmesan cheese, garlic cream & fresh herbs
- Vegetarian lasagna with tomato & basil coulis

## Roast Meat

Please serve one of the following roasts to be served with demi grace and traditional accompaniments:

- Roasted pork with crackling
- Rosemary garlic rubbed lamb leg
- Roast sirloin of beef with mustard & herb crust
- Lemon & thyme scented roast chicken

## Sides

- Whole roasted chat potatoes
- Steamed vegetables

## Gourmet Sides

Please select two of the following salads:

- Potato salad with shallots & creamy parmesan dressing (V) (GF)
- Mixed garden salad with balsamic dressing (V) (GF)
- Coleslaw with seeded mustard dressing (V) (GF)
- Greek salad with olives & feta (V) (GF)
- Spicy cous cous salad with sweet potato & spinach (V)
- Mexican four bean salad with jalapeno vinaigrette (V) (GF)
- Mediterranean pasta salad with pesto dressing (V)
- Nicoise salad of cocktail potatoes, tuna, beans, olives and tomatoes (GF)

## Desserts

Please select two of the following desserts to accompany a seasonal fruit platter

- Warm apple pie with vanilla custard
- Pavlova with fresh seasonal fruit
- Pear & frangipane tart
- Warm sticky date pudding with butterscotch sauce
- Pecan pie with fresh whipped cream

## Menu Upgrades.....

Each platter serves 8-10 guests and can be added to any menu selection. Platters are placed on the tables or buffet and are self-service.

**Fresh Fruit Platter** \$40.00 per platter

Selection of seasonal fresh fruits

**Turkish Bread and Dips** \$50.00 per platter

Grilled turkish bread with vegetable crudités & dips

**Cheese Platter** \$75.00 per platter

Selection of Australian cheeses with quince paste, grapes & crackers

**Antipasto Platter** \$70.00 per platter

Selection of cold cuts, cured meats, marinated vegetables, olives, feta & toasted turkish bread

**Hot Snack Platter** \$30.00 per platter

Includes a selection of Asian snacks & mini quiche

**Seafood Platter** \$POA per platter

Oysters on the half shell &/or fresh king prawns served with fresh lemon wedges & seafood sauce



## *Kids Menu*

Grilled fish with salad & tartare sauce

Grilled chicken breast with mashed potato & vegetables

Mini pizza and salad

Grilled mini steak with mashed potato & vegetables

Roast of the day with roast vegetables and sauce

Fettuccini bolognaise

0-3 Complimentary

4-12 \$9.50 or ½ price adults menu

## *Snack Attack*

The following items are available on a consumption basis.

- ~ Chocolates \$3.00
- ~ Whole fruit \$1.50
- ~ Mother energy drinks \$5.50

- ~ Packets of chips \$3.00
- ~ Soft drinks \$3.50
- ~ Beers from \$4.50

- ~ Packets of nuts \$4.00
- ~ Juice \$4.50
- ~ Vita-minerals \$4.50

# Beverages

## Beverage Package Prices

Duration	O'Reilly's Platypus	O'Reilly's Reserve	O'Reilly's Platinum
1 Hours	\$22.00	\$26.00	\$30.00
2 Hours	\$27.00	\$32.00	\$37.00
3 Hours	\$35.00	\$39.00	\$42.00
4 Hours	\$40.00	\$45.00	\$47.00

Should any of the beverages in the packages outlined be unavailable due to circumstances beyond our control, we reserve the right to substitute similar items.

### Add on to current beverage packages

Crown Lager	\$4.00 per person
Basic Spirits – Bourbon, rum, scotch, vodka, gin	\$10.00 per person
Powerade & Vitamin drinks	\$4.50 each
Soft drinks (330ml)	\$3.50 each

### O'Reilly's Platypus Selection

O'Reilly's Platypus Chardonnay  
 O'Reilly's Platypus Devine Red  
 O'Reilly's Picnic Bubbles  
 Local Heavy and Light Beers  
 Orange Juice  
 Soft Drink

### O'Reilly's Reserve Selection

O'Reilly's Reserve Vince Verdehlo  
 O'Reilly's Reserve Shane Shiraz  
 O'Reilly's Picnic Bubbles  
 Local Heavy and Light Beers  
 Orange Juice  
 Soft Drink

### Platinum Selection

Madfish Sauvignon Blanc Semillon  
 Madfish Cabernet Merlot  
 O'Reilly's Lona Sparkling Semillon  
 Corona  
 Local Heavy and Light Beers  
 Orange Juice  
 Soft Drink