



Mid-Week Menu

Warm olives & grissini sticks \$8

Dip – accompanied with toasted red wine stained turkish bread \$10

Reillys dukkah, Mintaro extra virgin olive oil, crusty bread \$10

House-made soup - crusty bread, butter \$13

Bruschetta

Fresh garden tomatoes, basil pesto and shaved parmesan cheese on toasted ciabatta bread \$18

Smoked salmon, rocket & caper pesto on toasted ciabatta bread with a sour cream & caper berry chutney \$24

Savoury Tart

Red onion jam & brie tart with a rocket & shaved parmesan salad \$24

Ragu

Slow cooked shredded duck leg in a rich tomato sauce, tossed through casarecce pasta and topped with shaved parmesan cheese \$25

Cheese Plate

Brie, Blue & Cheddar - lavosh bites, nuts, dried apricots & fresh fruit \$25

Reillys Gourmet Platter

Warm tartlet, beef/pork meatballs, roast vegetable frittata, Mathies mettwurst, chicken wingettes, leg ham, vintage cheddar, house made pickles, chutney & marinated olives. A selection of crackers & warm ciabatta bread

For One \$24 For Two \$48

Sticky Date Pudding with butterscotch sauce & cream \$15

Steamed Orange & Ginger Pudding with orange & hazelnut sauce & cream \$15

Vanilla Bean Panna Cotta with chocolate fudge sauce \$15

House-made scones with jam, lemon curd & cream \$8

Chocolate Fudge (GF) \$6

Raspberry muffin \$6

Chocolate brownie (GF) \$5

Today's cake (GF) \$8

Kicco coffee \$4 cup \$6 mug

Pot of tea \$5 for one \$6 for two

Hot Chocolate \$5

Iced Coffee \$6

Iced Chocolate \$6

San Pellegrino Sparking Water 750ml \$8

Sparkling Water 300ml, Orange, Apple Juice, Coke, Coke Zero, Solo, Lemon Lime & Bitters, Lemonade \$4

Assorted Beers \$8

*GF options available. Public holiday surcharge applies
One account per table please*

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