



O'CONNELL'S BAR MENU

IN SEASON OYSTER & GRANITA
\$4.50 EACH

HOME CULTURED SOURDOUGH
TARAMASALATA, MARINATED OLIVES \$12

SPICED FLOUR CHICKEN RIBS
NUOC NAM SAUCE \$14

WAGYU BRISKET CROQUETTES
FERMENTED GARLIC AIOLI \$14

ACORN FED PROSCIUTTO
WHIPPED PARFAIT, PICKLE SHALLOTS, RYE, PICCALILLI \$19

CRISPY CHICKEN SPRING ROLLS
SATAY SAUCE \$14

SPRING SALAD
ROASTED BEETS, SEEDS, RADISH \$10

CYPRIT SALAD
FREEKEH, LENTILS, BARLEY, RAITA \$10/\$18

O'CONNELL'S BRIOCHE BEEF BURGER
CHEDDAR, BAROSSA BACON, FERMENTED AIOLI,
CHIPS \$23

VEAL SCHNITZEL
HERB AND PARMESAN CRUMB, SLAW & CHIPS \$28

O'CONNELL'S BEEF & GUINNESS PIE
POMME PURÉE, MUSHY PEAS,
RED WINE JUS \$28

FISH & CHIPS
HOMEMADE PICKLED GHERKIN, TARTARE SAUCE,
LEMON \$29

250GR GRASS FED PORTERHOUSE
CONFIT GARLIC, RED WINE, HAND CUT CHIPS \$32

TRIPLE COOKED HAND CUT CHIPS \$10

**PLEASE ASK TO SEE OUR FULL
A LA CARTE MENU AND WINELIST**



HAPPY HOUR

MONDAY – FRIDAY
4pm - 7pm

\$5.00
HOUSE RED, WHITE & SPARKLING WINE

\$3.5 POTS / \$7 PINTS
CARLTON DRAUGHT, HAHN LIGHT
& FURPHY REFRESHING ALE

\$6
TANQUERAY, KETEL ONE, JIM BEAM,
JACK DANIELS, J WALKER BLACK

\$6
BOTTLES OF PERONI & CORONA

WEEKLY BAR SPECIALS

MONDAY STEAK & GRAPE

250GR GRASS FED PORTERHOUSE
& GLASS OF HOUSE RED
\$20

TUESDAY FISH & POT

FISH & CHIPS
A POT OF CARLTON DRAUGHT
\$20

THURSDAY PIE AND POT

BEEF AND GUINNESS PIE &
A POT OF CARLTON DRAUGHT
\$20

SUNDAY BURGER & BLOODY MARY

O'CONNELL'S BEEF BURGER, CHIPS & A BLOODY MARY
\$20

BLOODY MARYS \$9.50 all day