
ENTRÉES

FRESHLY SHUCKED OYSTERS Fresh lemon, mignonette	4.0 ea.	HOUSEMADE TERRINE Piccalilli, toast	18.0
MOUNT ZERO OLIVES	10.0	BEEF TARTARE Horseradish, cultured cream, shoestring fries	18.0
CURED MEAT SELECTION Gherkins, pickles, brown bread crackers	26.0	SALT BAKED CELERIAC Toasted oats, soft egg, english mustard, montgomery cheddar	16.0
CHEDDAR CHEESE & ONION CROQUETTES Smoked chipotle mayonnaise	14.0	SALT AND PEPPER SQUID Fried capers, sauce gribiche	17.0
SOUP OF THE DAY Housemade bread	16.0		

MAINS

HOUSEMADE POTATO GNOCCHI Walnut sauce, local mushrooms, nettles, pangratatto	22.0	LOCKWOOD FARM JERK CHICKEN Burnt onion ketchup, baby leeks, grains	36.0
ADD BRAISED OXTAIL	28.0	SPICED POTATO & CAULIFLOWER CURRY Basmati rice, roti, raita	22.0
BAKED HAPUKA FILLET Jerusalem artichoke, local mushrooms, dutch cream potato, chicken jus gras	35.0	CLASSICS	
BRAISED BEEF CHEEK Baked macaroni cheese, pangratatto	34.0	BEER BATTERED FISH & CHIPS Watercress, pickled onion, tartare sauce	29.0
BANGERS AND MASH Housemade sausage, mashed potato, roast onion gravy	26.0	VEAL SCHNITZEL Herb and parmesan crumb, slaw, chips	30.0
		O'CONNELL'S BEEF & GUINNESS PIE Mushy peas, mashed potato, brown sauce gravy	28.0
		O'CONNELL'S BEEF BURGER Smoked bacon aioli, cheddar, McClure's pickles, chips	23.0

FROM THE GRILL

350GR GREAT SOUTHERN SCOTCH FILLET	42.0
300GR PINNACLE PORTERHOUSE	39.0
200GR EYE FILLET	45.0
Served with triple-cooked chips & your choice of sauce	
SAUCES	
Peppercorn, red wine gravy, béarnaise, gentleman's relish	

SIDES

MUSQUEE DE PROVENCE PUMPKIN Treacle, smoked yogurt, seeds	14.0
BABY GEM LETTUCE Anchovy sauce, aged pecorino cheese	10.0
ROAST CAULIFLOWER Almonds, capers, marjoram	14.0
TRIPLE COOKED CHIPS Aioli	10.0
BRUSSEL SPROUT SLAW Parmesan, roast lemon vinaigrette, hazelnuts	14.0