



O'CONNELL'S BAR MENU

IN SEASON OYSTER & GRANITA
\$4.50 EACH

HOME CULTURED SOURDOUGH
ROASTED CASHEW HUMMUS, OLIVES \$12

SALT & PEPPER CALAMARI
BLACKENED CORN, CHILLI,
TOMATO SALSA, CHIPOLTE \$14

MUSHROOM, PEA, BACON CROQUETTES
AIOLI \$14

CHARCUTURIE (to share)
20 MONTH PROSCIUTTO
WAGYU BRESAOLA
PRESSED CONFIT CHICKEN FOIE GRAS TERRINE
DUCK PARFAIT
PICKLED SHALLOTS, PICCALILLI \$32

WHISKEY GLAZED BEEF SHORT RIBS
MACERATED PICKLES, FENNEL, PROSCIUTTO CRUMB \$18

LAKES ENTRANCE OCTOPUS
CHIMICHURRI, SMOKED KIPFLERS \$20

O'CONNELL'S BRIOCHE BEEF BURGER
CHEDDAR, ADELAIDE HILLS BACON, 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

300GR GRASS FED PORTERHOUSE
CHIPS, SALAD & SAUCE \$32

BAR FRIES \$7
TRIPLE COOKED HAND CUT CHIPS \$10
SUMMER SALAD \$10
WATERMELON SALAD, BASIL, PICKLED SHALLOTS \$12

**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, FURPHY REFRESHING ALE & HAHN
LIGHT

\$6
HOUSE SPIRITS

WEEKLY BAR SPECIALS

MONDAY STEAK & GRAPE

300GR GRASS FED PORTERHOUSE
& GLASS OF HOUSE WINE, SPARKLING OR
POT OF CARLTON, FURPHY OR HAHN LIGHT
\$20

TUESDAY PIE & POT

BEEF & GUINNESS PIE
& POT OF CARLTON, FURPHY, HAHN LIGHT OR
GLASS OF HOUSE WINE
\$20

WEDNESDAY SQUID AND SPARKLING

CALAMARI SALAD W CHIPS
& GLASS OF HOUSE SPARKLING, RED, WHITE OR
POT OF CARLTON, FURPHY OR HAHN LIGHT
\$20

SUNDAY OYSTERS & PROSECCO

FRESHLY SHUCKED OYSTERS
\$2 ea.
GLASSES OF SALATIN PROSECCO
\$10 ALL DAY