



ENTRÉES

LIVE SEASONAL OYSTERS	4.5 ea.	SLOE GIN SALMON GRAVLAX	19
Lemon, granita		Beetroot, fermented green tomato,	
HOME-CULTURED SOURDOUGH	12	cucumber foam	
Taramasalata, marinated olives		KOO-WEE-RUP ASPARAGUS	17
ACORN FED PROSCUITTO	18	Le Maison wholegrain sabayon, WillowZen egg,	
Whipped parfait, shallots, rye, piccalilli		pea shoots	
CALAMARI	16	BEEF TARTARE	18
Squid ink tuile, grapefruit, pomelo, chilli		Black radish, barbeque gel, beef cracker, egg yolk	
WAGYU BRISKET CROQUETTES	14		
Fermented garlic aioli			

MAINS

HOUSEMADE POTATO GNOCCHI	22	GRILL	
Walnut sauce, nduja, greens,		350G GRASS & GRAIN 100DAY BLACK ANGUS	45
aged pecorino, pangrattato		SCOTCH FILLET	
GRILLED LOCKWOOD FARM JERK CHICKEN		300G 100DAY TEYS GRAIN FED STRIPLOIN	32
Smoked almonds, Mount Zero grains,	36	200G 120DAY GRAIN RIVERINE EYE FILLET	40
burnt onion ketchup		WAGYU CUT SPECIAL	MP
MARKET FISH	MP		
Seasonal garnish		Served with triple-cooked fat chips and your choice	
BRAISED BEEF CHEEK	34	of sauce	
Baked macaroni cheese, pangrattato		SAUCES	
SPICED POTATO & CAULIFLOWER CURRY	22	Mushroom Sauce	
Basmati rice, chapati		Red Wine Jus	
		Churned Stilton & Parsley Butter	

CLASSICS

SIDES

FISH & CHIPS	29	CYPRITOT SALAD	10
Pickled gherkin, tartare, lemon		Freekeh, lentils, barley, raita	
O'CONNELL'S BEEF, THYME & MUSHROOM PIE	28	SPRING SALAD	10
Mushy peas, pomme purée, red wine jus		Roasted beets, mustard emulsion, date puree	
BRIOCHE BEEF BURGER	23	TRIPLE-COOKED CHIPS	10
Maple bacon, cheddar, aioli, chips		LOCAL FARMED CORN	14
VEAL SCHNITZEL	30	Café de Paris butter, sautéed tuscans	
Italian ratatouille, chips			