



ENTRÉES

LIVE SEASONAL OYSTERS	4.5 ea.	JERUSALEM ARTICHOKE	16
Granita		Toasted hazelnuts, nasturtium, pearl barley, pickled apple	
HOME-CULTURED SOURDOUGH	12	CURED ULLADALA BONITO	19
Roasted cashew hummus, Mount Zero olives		Carrots, peaches, sage, vinaigrette	
PRESSED PIGS HEAD & AUTUMN FIGS	15	NATIVE PEPPER BEEF CARPACCIO	17
Pork crackling, mushroom ketchup, mustard		Mustard leaf, roast beetroot, smoked salt, horseradish, pecorino	
CHARCUTERIE (to share)	32	LAKES ENTRANCE OCTOPUS	20
20 month aged prosciutto		Chimichurri, smoked kipflers, prosciutto crumb	
Wagyu bresaola			
Duck liver parfait, pickled shallots, piccalilli			

MAINS

CHESTNUT GNOCCHI	25	GRILL	
Wild mushroom, mustard greens, brown butter, manchego		SCOTCH FILLET	46
SMOKED GREAT OCEAN DUCK	41	350G, 100DAY GRAIN FED, RIVERINE	
Cherries, daikon, aged honey, blackberries		RUMP CAP	29
MARKET FISH	MP	300G, 110 DAY GRAIN FED, RIVERINE	
Seasonal garnish		STRIPLOIN	33
12HR SLOW COOKED DRY AGED SPRING LAMB	34	300G, 120 DAY GRAIN FED, GIPPSLAND	
Petits pois à la Francaise, Yarra goat's curd, bacon		EYE FILLET	45
HIGH COUNTRY PORK BELLY	32	220G, 120 DAY GRAIN FED, RIVERINE	
Cauliflower, smoked almonds, pickled grapes, curry oil, pork jus		WAGYU CUT SPECIAL	MP
		All served with triple-cooked fat chips and your choice of mushroom sauce, red wine jus, or churned stilton parsley butter	
		EXTRA SAUCE(S)	2

CLASSICS

FISH & CHIPS	29
Pickled gherkin, tartare, lemon	
O'CONNELL'S BEEF & GUINNESS PIE	28
Mushy peas, pomme purée, red wine jus	
BRIOCHE BEEF BURGER	23
Adelaide Hills bacon, cheddar, aioli, chips	
VEAL SCHNITZEL	30
Herb & parmesan crumb, slaw, chips	

SIDES

COS SALAD	12
Radish, chives, parmesan, white anchovy	
AUTUMN SALAD	12
Witlof, shallots, radicchio, pomegranate, cabernet vinegar	
TRIPLE-COOKED CHIPS	12
SEASONAL GREENS	14