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## ENTRÉES

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<b>IN SEASON OYSTER &amp; GRANITA</b>	4.5ea.	<b>ANCHOVIES ON TOAST</b>	18.0
<b>HOME CULTURED SOURDOUGH</b>	12.0	Marinated white anchovies, green sauce, soft boiled egg	
<b>ACORN FED PROSCIUTTO</b>		<b>BEEF TARTARE</b>	18.0
Taramasalata, marinated olives		Horseradish, cultured cream, egg yolk	
<b>WAGYU BRISKET CROQUETTES</b>	14.0	<b>SALT BAKED BEETROOT</b>	16.0
Whipped parfait, pickle shallots, rye, piccalilli	19.0	Black olives, toasted oats, Schulz organic yogurt	
<b>SOUP OF THE DAY</b>	16.0	<b>SALT AND PEPPER SQUID</b>	17.0
House made bread		Fried capers, sauce gribiche	

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## MAINS

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<b>HOUSEMADE POTATO GNOCCHI</b>		<b>CLASSICS</b>	
Walnut sauce, nduja, greens, aged pecorino pangrattato	22.0	<b>FISH &amp; CHIPS</b>	29.0
<b>GRILLED LOCKWOOD FARM JERK CHICKEN</b>		Homemade pickled gherkin, tartare sauce, lemon	
Smoked almonds, Mount Zero grains, burnt onion ketchup	36.0	<b>VEAL SCHNITZEL</b>	30.0
<b>MARKET FISH</b>		Herb and parmesan crumb, slaw, chips	
Seasonal garnish	MP	<b>O'CONNELL'S BEEF &amp; GUINNESS PIE</b>	28.0
<b>BRAISED BEEF CHEEK</b>	34.0	Mushy peas, pomme purée, red wine jus	
Baked macaroni cheese, pangrattato		<b>O'CONNELL'S BRIOCHE BEEF BURGER</b>	23.0
<b>SPICED POTATO &amp; CAULIFLOWER CURRY</b>	22.0	Barossa bacon, fermented aioli, cheddar, chips	
Basmati rice, roti			

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## FROM THE GRILL

<b>350GR 100 DAY GRAIN FED SCOTCH FILLET</b>	42.0
<b>300GR FLINDERS SELECT 100 DAY GRAIN FED PORTERHOUSE</b>	39.0
<b>200GR GRASS FED GIPPSLAND EYE FILLET</b>	45.0
Served with triple-cooked chips & your choice of sauce	
<b>SAUCES</b>	
Peppercorn sauce	
Red wine gravy	
Gentleman's relish	
Béarnaise	

## SIDES

<b>JARRAHDALE PUMPKIN</b>	14.0
Treacle, smoked yogurt, seeds	
<b>SPRING SALAD</b>	10.0
Roasted beets, seeds, radish	
<b>CABBAGE SLAW</b>	10.0
Brown bread croutons, Pedro Ximenez, parmesan	
<b>CYPRIT SALAD</b>	10.0
Freekeh, lentils, barley, raita	
<b>TRIPLE COOKED CHIPS</b>	10.0