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## ENTRÉES

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<b>LIVE SEASONAL OYSTERS</b>	<b>4.5 ea.</b>	<b>JERUSALEM ARTICHOKE</b>	<b>16</b>
Granita		Toasted hazelnuts, nasturtium, pearl barley,	
<b>HOME-CULTURED SOURDOUGH</b>	<b>12</b>	pickled apple	
Roasted cashew hummus, Mount Zero olives		<b>ULLADALA BONITO</b>	<b>18</b>
<b>CHARCUTERIE (to share)</b>	<b>32</b>	Carrots, peaches, sage, vinaigrette	
20 month aged prosciutto		<b>NATIVE PEPPER BEEF CARPACCIO</b>	<b>19</b>
Wagyu bresaola		shizo, roast beetroot, smoked salt, horseradish,	
Duck parfait, pickled shallots, piccalilli		pecorino	
<b>PRESSED PIGS HEAD &amp; AUTUMN FIGS</b>	<b>15</b>	<b>LAKES ENTRANCE OCTOPUS</b>	<b>20</b>
Pork crackling, mushroom ketchup, mustard		Chimichurri, smoked kipflers, prosciutto crumb	

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## MAINS

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<b>CHESTNUT GNOCCHI</b>	<b>25</b>	<b>GRILL</b>	
Chestnut puree, mustard greens, brown butter, manchego		<b>SCOTCH FILLET, 350G, 100DAY GRAIN FED, RIVERINE</b>	<b>46</b>
<b>HAZLEDENE CHICKEN</b>	<b>34</b>	<b>RUMP CAP, 300G, 110 DAY GRAIN FED, RIVERINE</b>	<b>29</b>
Quince, boudin blanc, confit parsnip, Madeira		<b>STRIPLOIN, 300G, 120 DAY GRAIN FED, GIPPSLAND</b>	<b>33</b>
<b>MARKET FISH</b>	<b>MP</b>	<b>EYE FILLET, 220G, 120 DAY GRAIN FED, RIVERINE</b>	<b>45</b>
Seasonal garnish		<b>WAGYU CUT SPECIAL</b>	<b>MP</b>
<b>12HR SLOW COOKED DRY AGED SPRING LAMB</b>	<b>34</b>	Served with triple-cooked fat chips and your choice of mushroom sauce, red wine jus, or churned stilton parsley butter	
Petits pois à la Francaise, Yarra goat's curd, bacon		<b>EXTRA SAUCE(S)</b>	<b>2</b>
<b>HIGH COUNTRY PORK BELLY</b>	<b>32</b>		
Cauliflower, smoked almonds, pickled grapes, curry oil, pork jus			

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## CLASSICS

## SIDES

<b>FISH &amp; CHIPS</b>	<b>29</b>	<b>COS SALAD</b>	<b>12</b>
Pickled gherkin, tartare, lemon		Radish, chives, parmesan, white anchovy	
<b>O'CONNELL'S BEEF &amp; GUINNESS PIE</b>	<b>28</b>	<b>AUTUMN SALAD</b>	<b>12</b>
Mushy peas, pomme purée, red wine jus		Witlof, shallots, radicchio, pomegranate, cabernet vinegar	
<b>BRIOCHE BEEF BURGER</b>	<b>23</b>	<b>TRIPLE-COOKED CHIPS</b>	<b>12</b>
Adelaide Hills bacon, cheddar, aioli, chips		<b>SEASONAL GREENS</b>	<b>14</b>
<b>VEAL SCHNITZEL</b>	<b>30</b>		
Herb & parmesan crumb, slaw, chips			