



## O'CONNELL'S BAR MENU

### LIVE SEASONAL OYSTERS

KILPATRICK, NATURAL OR WITH GRANITA \$4.5

### HOME CULTURED SOURDOUGH

PICKLES, CELERIAC REMOULADE, OLIVES \$14

### SALT & PEPPER CALAMARI

BLACKENED CORN, CHILLI,  
TOMATO SALSA, CHIPOLTE \$14

### MUSHROOM, PEA, BACON CROQUETTES

AIOLI \$14

### CHARCUTURIE (to share)

ITALIAN SMOKED SPECK  
MORCÓN AHUMADO PICANTE  
DRY-AGED CECINA  
PICKLED SHALLOTS, PICCALILLI \$32

### WHISKEY GLAZED BEEF SHORT RIB

MACERATED PICKLES, FENNEL, PROSCIUTTO CRUMB \$18

### LAKES ENTRANCE OCTOPUS

CHIMICHURRI, PROSCIUTTO, SMOKED KIPFLERS \$20

### ANGUS BEEF BURGER

CHEDDAR, BACON JAM, SMOKED TOMATO RELISH,  
AIOLI & CHIPS \$23

### VEAL SCHNITZEL

HERB AND PARMESAN CRUMB, SLAW  
& CHIPS \$30

### O'CONNELL'S BEEF & GUINNESS PIE

POMME PURÉE, MUSHY PEAS,  
RED WINE JUS \$30

### FISH & CHIPS

HOMEMADE PICKLED GHERKIN, TARTARE SAUCE,  
LEMON \$30

### 300GR GRASS FED PORTERHOUSE

CHIPS, SALAD & SAUCE \$33

### BAR FRIES \$9

### TRIPLE COOKED HAND CUT CHIPS \$12

WINTER SALAD – BEETROOT, GOAT'S CHEVRE, PISTACHIO \$12

BRUSSEL SPROUT, WALNUT & CORELLA PEAR SALAD \$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,  
HAWTHORN PALE ALE, HAHN LIGHT & 5 SEEDS CIDER

\$6

HOUSE SPIRITS

## WEEKLY BAR SPECIALS

### MONDAY

#### STEAK & GRAPE

300GR GRASS FED SCOTCH FILLET  
& 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

#### SCHNITZEL & WINE

VEAL SCHNITZEL, LEAF SALAD & CHIPS  
& GLASS OF HOUSE SPARKLING, RED, WHITE OR  
POT OF CARLTON, FURPHY OR HAHN LIGHT  
\$20

### SUNDAY

#### WINTER ROAST

CLASSIC WINTER ROAST  
WITH ALL THE TRIMMINGS

PLEASE ASK AT THE BAR FOR  
THIS WEEKS OFFERING  
\$30