



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)

20 MONTH PROSCIUTTO
WAGYU BRESAOLA
DUCK PARFAIT
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