



ENTRÉES

LIVE SEASONAL OYSTERS	MP	JERUSALEM ARTICHOKE VELOUTÉ	16
Kilpatrick, natural or with granita		Toasted hazelnuts, nasturtium, pearl barley,	
HOUSE CULTURED SOURDOUGH	14	pickled apple	
Pickles, celeriac remoulade, wild local olives		HIRAMASA KINGFISH CRUDO	18
CHARCUTERIE (to share)	32	Nashi, kimchi, smoked cauliflower, Aleppo chilli	
Italian smoked speck		NOSE TO TAIL PORK TERRINE	15
Morcón Ahumado Picante		Mushroom ragu, hazelnut, pickled enoki, mustard	
Dry-aged cecina, piccalilli		LAKES ENTRANCE OCTOPUS	20
CABERNET BRAISED BEEF SHORT RIB	18	Chimichurri, smoked kipflers, prosciutto crumb	
Salt baked celeriac, fermented cabbage			

MAINS

CHESTNUT GNOCCHI	25	GRILL:	
Chestnut puree, mustard greens, brown butter, manchego		SCOTCH FILLET, 350G, 100DAY GRAIN FED, RIVERINE	46
FREE RANGE HAZELDENE CHICKEN	34	RUMP CAP, 300G, 110 DAY GRAIN FED, RIVERINE	29
Quince, Boudin Blanc, confit parsnip, Madeira		STRIPLOIN, 300G, 120 DAY GRAIN FED, GIPPSLAND	33
HEIRLOOM EGGPLANT	25	EYE FILLET, 220G, 120 DAY GRAIN FED,	45
Harissa, roasted walnuts, miso, basil oil		SHARING:	
MARKET FISH	MP	RIBEYE, 1KG, 150 DAY GRAIN FED, GIPPSLAND	100
Seasonal garnish		LAMB SHOULDER, 600G, DRY AGED	65
SLOW COOKED DRY AGED LAMB SHOULDER	36	All grill & sharing dishes are served with triple-cooked fat chips and your choice of mushroom sauce, red wine jus, or churned stilton & parsley butter	
Bacon jam, leek ash, goat's curd, lamb neck pie		EXTRA SAUCE(S)	2
HIGH COUNTRY PORK BELLY	32		
Cauliflower, smoked almonds, pickled grapes, curry oil, chicory powder			

CLASSICS

FISH & CHIPS	30
Pickled gherkin, tartare, lemon	
O'CONNELL'S BEEF & GUINNESS PIE	30
Mushy peas, pomme purée, red wine jus	
ANGUS BEEF BURGER	23
Bacon jam, smoked tomato relish, cheddar, aioli	
VEAL SCHNITZEL	30
Herb & parmesan crumb, slaw, chips	

SIDES

CORELLA PEAR & APPLE SALAD	12
Shaved brussel sprouts, walnuts, molasses, cabernet vinegar	
WINTER SALAD	12
Beetroot, goats chèvre, pistachio, pea tendrils	
TRIPLE-COOKED CHIPS	12
SEASONAL GREENS	14