

SNACKS & SHARE PLATES

SPICED BAR NUTS \$7

PORK SCRATCHINGS \$7

MT ZERO OLIVES \$7

BAR FRIES \$9

Garlic aioli

LIVE SEASONAL OYSTERS \$5 each

Natural, granita or mignonette

CHIPS & DIP \$12

Taramasalata OR hummus, salty potato chips

HOUSE CULTURED SOURDOUGH \$14

Duck liver parfait, salted butter

BEEF TARTARE \$16

Toasted sourdough, hot mustard cream, egg yolk

SPICED LAMB CROQUETTES \$14

Tzatziki, sumac, mint

SALT & PEPPER CALAMARI \$14

Squid ink aioli, lemon

SPICY STICKY FRIED CHICKEN \$15

Stilton sauce

DUCK & BACON SAUSAGE ROLLS \$14

Cherry ketchup

CHARCUTERIE BOARD \$32

Selection of cured meats, lamb rillettes, duck liver parfait, piccalilli, toasted sourdough

CHEESEBOARD \$35

Chef's selection of three cheeses, quince, nuts, lavosh

SIDES

TRIPLE COOKED CHIPS \$12

GREEN BEANS, ALMONDS, LEMON, BURNT BUTTER \$14

BROCCOLI, GOAT'S CHEESE, MISO, CHILLI, GARLIC \$13

SCORCHED BABY COS, ANCHOVIES, PARMESAN, RED ONION \$13

WATERMELON, GOAT'S CURD, RADISH \$10

PLEASE ASK TO SEE OUR FULL A LA CARTE MENU AND WINELIST



BAR MAINS

ANGUS BEEF BURGER \$23

Cheddar, bacon, smoked tomato relish, aioli

VEAL SCHNITZEL \$30

Herb & parmesan crumb, fennel slaw, chips

O'CONNELL'S BEEF & GUINNESS PIE \$30

Pomme puree, mushy peas, red wine jus

BEER BATTERED FISH & CHIPS \$30

Cos salad, pickles, tartare

300GR GRASS FED PORTERHOUSE \$33

Green leaf salad, chips & your choice of sauce

HOUSEMADE GNOCCHI \$27

Summer squash, zucchini, hazelnut, pesto

HAPPY HOUR MONDAY - FRIDAY
4pm - 7pm

WEEKLY BAR SPECIALS

MONDAY STEAK & GRAPE

250GR GRASS FED PORTERHOUSE, LEAF SALAD & CHIPS & ANY HAPPY HOUR BEER OR WINE \$20

TUESDAY PIE & POT

BEEF & GUINNESS PIE, POMME PURÉE, MUSHY PEAS, RED WINE JUS & ANY HAPPY HOUR BEER OR WINE \$20

WEDNESDAY SCHNITZEL & WINE

VEAL SCHNITZEL, LEAF SALAD & CHIPS & ANY HAPPY HOUR BEER OR WINE \$20

SUNDAY SUNDAY ROAST

CLASSIC ROAST WITH ALL THE TRIMMINGS

PLEASE ASK AT THE BAR FOR THIS WEEKS OFFERING

\$30