



ENTRÉES

LIVE SEASONAL OYSTERS	5 ea.	TORCHED ASPARAGUS	15
Served natural with mignonette and lemon		Mozzarella, leek, basil, olive	
HOUSE CULTURED SOURDOUGH	14	CURED ORA KING SALMON	17
Duck liver parfait, salted butter		Green peas, pistachio, passionfruit	
CHARCUTERIE (to share)	33	PORK & PISTACHIO TERRINE	16
Selection of aged and cured meats		Fig and apple compote	
Duck liver parfait, rillettes, piccalilli		PAN-FRIED SCALLOPS	23
BEEF TARTARE	18	Oyster emulsion, black pudding, sea herbs	
Egg yolk, hot mustard cream, potato crisps			

MAINS

GRILL

RICOTTA GNOCCHI	27	SCOTCH FILLET, 300G, GRASS FED	46
Summer squash, zucchini, hazelnut, pesto		GREAT SOUTHERN	
FREE-RANGE HAZELDENE CHICKEN	34	STRIPLOIN, 300G, 120 DAY GRAIN FED	35
Burnt onion puree, onion textures, jus		GIPPSLAND	
HEIRLOOM EGGPLANT	27	EYE FILLET, 220G, 120 DAY GRAIN FED	45
Smoked celeriac, yoghurt, pickled celery, sesame		VICTORIA	
MARKET FISH	MP	KOBE WAGYU ROST BIFF, MS 9+, 250G, 120 DAY	42
Seasonal garnish		GRAIN FED, GREAT SOUTHERN	
SPRING LAMB RUMP	36	All steaks are served with triple-cooked chips and your choice of red wine jus, peppercorn sauce, or café de Paris butter	
PROSCIUTTO WRAPPED PORK FILLET	35	EXTRA SAUCE(S)	2
Apple and cinnamon puree, kohlrabi, Waldorf salad			

TO SHARE

LAMB SHOULDER, 600g	70	RIBEYE, 1KG, 150 DAY GRAIN FED,	130
Summer peas, brown butter green beans,		GIPPSLAND	
Broccoli & goat's cheese, pomme purée, red wine jus		Triple-cooked chips and a selection of sauces	

CLASSICS

SIDES

BEER BATTERED FISH & CHIPS	30	TRIPLE-COOKED CHIPS	12
Cos salad, pickles, tartare		GREEN BEANS	
O'CONNELL'S BEEF & GUINNESS PIE	30	Almonds, lemon, burnt butter	
Mushy peas, pomme purée, red wine jus		CHILLI MISO BROCCOLI	13
ANGUS BEEF BURGER	23	Goat's cheese, garlic	
Cheddar, bacon, smoked tomato relish, aioli		SCORCHED BABY COS	13
VEAL SCHNITZEL	30	Anchovies, parmesan, red onion	
Herb & parmesan crumb, fennel slaw, chips		SUMMER WATERMELON SALAD	10
		Goat's curd, radish	