

O'CONNELL'S

ENTRÉES

LIVE SEASONAL OYSTERS 5 ea.

Served natural with mignonette and lemon

ORA KING SALMON CRUDO 22

Ginger, shallot, radish, mandarin

STEAMED LOCAL MUSSELS 19

White wine, garlic, parsley, grilled sourdough

WALLABY TARTARE 19

Duck yolk, house pickle, wattleseed, saltbush

ROASTED SHALLOT TART TATIN 19

Pickled pear, watercress, goat's cheese sorbet

WILD RABBIT & PISTACHIO TERRINE 16

Fermented tomato jam, lavosh

FREMANTLE OCTOPUS 22

Chorizo romesco, lemon, parsley, almond

CHARCUTERIE BOARD (TO SHARE) 28

Selection of aged & cured meats
Duck liver parfait, rabbit terrine, house pickles

CLASSICS

BEER-BATTERED FISH & CHIPS 30

Cos salad, pickles, tartare

O'CONNELL'S BEEF & GUINNESS PIE 30

Mushy peas, pomme purée, red wine jus

ANGUS BEEF BURGER 23

Cheddar, bacon, smoked tomato relish, aioli, chips

VEAL SCHNITZEL 30

Herb & parmesan crumb, creamy mustard slaw, chips

TO SHARE

LAMB SHOULDER, 600g 70

Slender broccoli and hazelnuts, pomme purée,
red wine jus

DRY AGED VINTAGE BEEF CO. RIBEYE (per 100g) 14

Hand-cut chips and a selection of sauces

GRILL

**FIorentina (T-BONE), 400g, GRASS FED,
CAPE GRIM** 55

EYE FILLET, 200g, GRASS FED, CAPE GRIM 49

SHER WAGYU RUMP, 300g, MS8+, VICTORIA 49

SCOTCH FILLET, 300g, GRASS FED, VICTORIA 49

PORTERHOUSE 250g, GRASS FED, VICTORIA 39

All steaks are served with triple-cooked chips and your
choice of port wine jus, cracked peppercorn sauce,
parsley & roast garlic butter or bearnaise

EXTRA SAUCES 3

MAINS

COAL-COOKED 1/2 HAZELDENE CHICKEN 29

Slow cooked onion, spring onion, spiced juices

CRUMBED FLINDERS ISLAND LAMB BRISKET 36

Sweetbreads, green peas, mint

ST BERNARD'S FREE RANGE PORK BELLY 34

Sticky glaze, scratchings, apple, greens

OVEN ROASTED RICOTTA GNOCCHI 26

Slow cooked tomato, buffalo mozzarella, basil,
sourdough crumbs

SPRING CREEK BARRAMUNDI FILLET 34

Cauliflower, almond, pickled fennel

CONFIT HIGHLAND DUCK LEG 34

Braised lentils, leeks, pumpkin puree

SIDES

HAND CUT CHIPS 13

HEIRLOOM CARROTS 13

Spice roasted & pickled carrots, lime sour cream,
pomegranate, pistachio

BABY ROMAINE LETTUCE 13

Mint, lemon, pickled cucumber

SLENDER BROCCOLI 14

Toasted hazelnut, rooftop honey