O'CONNELL'S

THE GASTRONOMICAL PUB

FUNCTIONS & EVENTS

CELEBRATE IN STYLE
AT O'CONNELLS

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CELEBRATE IN STYLE AT O'CONNELLS

O'Connell's has been at the forefront of pub gastronomy in Melbourne, blending a unique design and informality with award-winning food and service, for 140 years.

We offer a range of function spaces and packages to suit any occasion. Choose from our elegant private dining spaces upstairs for intimate dinners, alternatively we have the Front Dining Room for larger group events.

Our private dining rooms are named in honour of past Head Chefs Greg Malouf, Cath Kalka and Adrian Richardson, all who have played a pivotal role in making O'Connell's the place it is today.

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Australian Venue Co.

FRONT DINING ROOM

Accommodating a maximum of 28, the Front Dining Room is located on the ground floor of the hotel. Featuring large windows facing onto our Coventry Street courtyard, a cosy fireplace along with flat screen television.

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THE KALKA ROOM

The upstairs Kalka Room can accommodate a maximum of 10 guests, and is bright, intimate and perfect for smaller groups or meetings.

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THE MALOUF BOARDROOM

The Malouf Boardroom is located on the first floor and accommodates a maximum of 22 guests, boasting city views over tree lined South Melbourne streets and AV facilities.

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THE RICHARDSON ROOM

The upstairs Richardson Room can accommodate a maximum of 10 guests, and is bright, intimate and perfect for smaller groups or meetings.

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CANAPÉ MENU

Option 1 $30pp
5 canapés

Option 2 $42pp
7 canapés

Option 3 $54pp
8 canapés, 1 dessert

Canapés
Live seasonal oyster, mignonette (gf, df)
Cured Ora King Salmon, ginger, shallot, roe (gf, df)
Fremantle Octopus, chorizo romesco, parsley, almond (gf, df)
Half-shell Local Mussel, garlic, breadcrumbs (df)
Rabbit and Pistachio Terrine, house-made relish (gf, df)
Cured Beef, slow-cooked duck yolk, house pickles (gf, df)
House smoked Chicken and Leek tartlets
Lamb & mint spring rolls, sumac, yoghurt
Mushroom Arancini, roasted garlic mayonnaise (gf, v)
Roast Shallot tartlets, pickled pear, watercress (v)
Spice roasted heirloom carrot, lime sour cream, pomegranate (gf, v)

Substantial $9 each
Mini Wagyu beef & aged cheddar burger
Mini pork & mustard slaw burger
Beef & Guinness Pie, mushy peas
Salt & Pepper Calamari, roasted garlic mayonnaise (gf, df)
Beer-battered Fish, shoestrings, tartare, lemon
House-smoked salmon, grain salad, horseradish (gf, df)
Fresh mozzarella, heirloom tomato, basil, olive oil (gf, v)

Dessert
Lemon curd tartlets
Chocolate tartlets
Vanilla & coconut Panna Cotta, lime gel (gf, df)
Torched camembert, truffle honey

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SET MENU 1

2 COURSES - $65pp
3 COURSES - $75pp

SELECTION OF CANAPÉS (3) ON ARRIVAL $15pp

TO START

ROASTED SHALLOT TART TATIN (v)
Chevre ice cream, pickled pear, watercress

CURED ORA KING SALMON (gf, df)
Ginger, shallot, mandarin, roe

WILD RABBIT & PISTACHIO TERRINE (gf*, df)
Fermented tomato jam, lavosh

MAINS

COAL COOKED 1/2 HAZELDENE CHICKEN (gf, df)
Onion puree, onion textures, spiced jus

PAN ROASTED BARRAMUNDI FILLET (gf, df*)
Cauliflower, almond, fennel

250gr GRASS-FED GIPPSLAND STRIPLOIN (gf, df)
Cooked medium-rare, triple-cooked chips, port wine jus

OVEN ROASTED RICOTTA GNOCCHI (v)
Slow cooked tomato, buffalo mozzarella, basil, sourdough crumbs

SERVED WITH MIXED LEAF SALAD AND FRIES TO SHARE

UPGRADES:
BROCCOLINI, HAZELNUTS, ROOFTOP HONEY – ADDITIONAL $3PP
HAND CUT CHIPS - ADDITIONAL $3PP

DESSERTS

CHOCOLATE DELICE (gf)
Marmalade, burnt orange ice-cream

SET COCONUT CREAM (gf, df, v)
Passionfruit sorbet, almond brittle

PEANUT BUTTER PARFAIT (gf)
Buffalo yoghurt mousse, butterscotch candy

CHEESEBOARDS TO SHARE – ADDITIONAL $10PP

DIMATTINA COFFEE AND A SELECTION OF TEAS TO FINISH

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SET MENU 2

2 COURSES - $49pp

ENTRÉES TO SHARE

CHARCUTERIE BOARD (gf*, df)
Cured meats, terrine, duck liver parfait, pickled vegetables

SALT & PEPPER CALAMARI (gf*, df)
Smoked eggplant, pomegranate

MUSHROOM ARANCINI (v)
Slow roasted garlic mayonnaise

DILL CURED SALMON (gf, df)
Lemon dressing, capers, red onion

GRILLED PITA BREAD & HOUSE MADE HUMMUS (v)
Dukkah, hung yoghurt

MAINS

BEER-BATTERED FISH & CHIPS
Cos salad, pickles, tartare

O'CONNELL'S BEEF & GUINNESS PIE
Mushy peas, pomme purée, red wine jus

ANGUS BEEF BURGER
Cheddar, bacon, smoked tomato relish, aioli, chips

VEAL SCHNITZEL
Herb & parmesan crumb, creamy mustard slaw, chips

OVEN ROASTED RICOTTA GNOCCHI
Slow cooked tomato, buffalo mozzarella, basil, sourdough crumbs

250GR GRASS-FED PORTERHOUSE
Green leaf salad, chips & your choice of port wine jus,
cracked pepper sauce, parsley & garlic butter or béarnaise

UPGRADES TO SHARE:
MIXED LEAF SALAD, LEMON VINAIGRETTE – ADDITIONAL $2PP
FRIES, ROAST GARLIC AIOLI - ADDITIONAL $2PP

Australian Venue Co.

CORPORATE PACKAGES

MORNING OR AFTERNOON TEA
$20 pp

Espresso coffee, selection of teas, iced water & juices
Fresh seasonal fruit platter OR assorted muffins OR freshly baked scones with jam & cream

PREMIUM PACKAGE
$45 pp

Self-serve station with coffee, selection of teas, iced water & juices for the duration of your event

MORNING TEA
Assorted muffins

LUNCH
Assorted sandwiches, baguettes & wraps

AFTERNOON TEA
Freshly baked scones with jam & cream

EXECUTIVE PACKAGE
$60 pp

Self-serve station with coffee, selection of teas, iced water & juices for the duration of your event

MORNING TEA
Assorted muffins

LUNCH
Choice of main from our bar menu

AFTERNOON TEA
Fresh seasonal fruit platter & freshly baked scones with jam & cream

Please advise of any dietary requirements.
Packages are based on a minimum of 8 people.

Australian Venue Co.

BEVERAGE PACKAGES

DURATION	PREMIUM	DELUXE
2 HOURS	$49pp	$59pp
3 HOURS	$59pp	$69pp
4 HOURS	$69pp	$79pp

PREMIUM PACKAGE

SPARKLING
Woods and Matthews Blanc de Blancs – Yarra Valley

WHITE
Angove Sauvignon Blanc – South Australia
Save our Souls Chardonnay – Yarra Valley, Vic

ROSÉ
Tellurian Rose – Heathcote, Vic

RED
Woods & Matthews Pinot Noir – Yarra Valley, Vic
Long Slow Red Shiraz – Barossa Valley, S.A

DRAUGHT BEER & CIDER
Furphy Refreshing Ale
Carlton Draught
5 Seeds Apple Cider

LIGHT BEER
Hahn Premium Light

Selection of soft drinks and juice

DELUXE PACKAGE

SPARKLING
Salatin Prosecco - Treviso, Italy

WHITE
Matakana Sauvignon Blanc - Marlborough, NZ
Aquilani Pinot Grigio – Friuli, Italy
Vasse Felix 'Filius' Chardonnay – Margaret River, S.A

ROSÉ
Tellurian Rosé - Heathcote, Vic

RED
Springvale 'Melrose' Pinot Noir - Freycinet Coast, Tas
Red Claw Shiraz – Heathcote, Vic
Aramis Cabernet Sauvignon – McLaren Vale, S.A

DRAUGHT BEER & CIDER
Furphy Refreshing Ale
Coventry Lager
Hawthorn Brewing 'First Bounce' Pale Ale
5 Seeds Apple Cider

BOTTLED BEERS
Asahi
Crown Lager
Peroni Nastro Azzuro

LIGHT BEER
Hahn Premium Light

Selection of soft drinks and juice

PLEASE NOTE:
Our packages are subject to seasonal changes, please speak to a member of our functions team for further information

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