

# **SNACKS & SHARE PLATES**

SPICED BAR NUTS 7

## PORK SCRATCHINGS 7

### HONEY & CHILLI ROASTED OLIVES 8

#### **BAR FRIES 9**

LIVE SEASONAL OYSTERS 5 each Natural with mignonette and lemon

**PORK BELLY SLIDER 5 each** Seeded mustard slaw, HP mayo

SHREDDED LAMB AND MINT SPRING ROLL 5 each Sumac, hung yoghurt

> HOUSE CULTURED SOURDOUGH 14 Duck liver parfait, salted butter

> > GRILLED FLAT BREAD 14 Hummus, yoghurt, dukkha

SPICED SALT AND PEPPER SQUID 14 Smoked eggplant, pomegranate

**BUTTERMILK FRIED CHICKEN 14** Chilli glaze, pickles, blue cheese dressing

DUCK & PISTACHIO TERRINE 16 Fermented stone-fruit jam

# CHARCUTERIE BOARD 28

Selection of cured meats, terrine, duck liver parfait, house pickles, toasted sourdough

**CHEESEBOARD 35** Chef's selection of three cheeses, quince, lavosh

# SIDES

## HAND-CUT CHIPS 13

SLENDER BROCCOLI, HAZELNUTS, HONEY 14

BABY ROMAINE LETTUCE, DILL YOGHURT, PICKLED FENNEL 13

WATERMELON SALAD, QUINOA, SEASAME, MINT, GOAT'S CHEESE 13

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

WAGYU BEEF BURGER 23

Cheddar, bacon, smoked tomato relish, aioli, chips

VEAL SCHNITZEL 30 Herb & parmesan crumb, creamy mustard 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

250GR GRASS FED PORTERHOUSE 33

Green leaf salad, chips & your choice of port wine jus, cracked pepper sauce, parsley & garlic butter or béarnaise

### **RICOTTA GNOCCHI 26**

Sugar snap peas, pistachio, goat's cheese, basil, sourdough crumbs

# HAPPY HOUR MONDAY - FRIDAY

**4pm - 7pm** \$4 select pots, \$5 house wines, \$6 house spirits, \$8 select pints

# WEEKLY BAR SPECIALS

# MONDAY STEAK & GRAPE 20

250gr grass-fed Porterhouse, leaf salad & chips and any Happy Hour beer or wine

### TUESDAY PIE & POT 20

Beef & Guinness Pie, pomme puree, mushy peas, red wine jus and any Happy Hour beer or wine

## WEDNESDAY SCHNITZEL & WINE 20

Veal schnitzel, leaf salad & chips and any Happy Hour beer or wine

# THURSDAY COAL-COOKED 1/2 HAZELDENE CHICKEN 20

Half chicken, watermelon & quinoa salad, chips and any Happy Hour beer or wine

# SUNDAY CLASSIC ROAST 29

Check at the bar for today's roast, served with potatoes, carrots and parsnip

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