

# O'CONNELL'S

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## TO START

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**MT ZERO OLIVES 8**  
House sourdough (gf) (dfo)

**MARKET OYSTERS 5ea / 27 for 6 / 48 for 12**  
Natural, lemon, mignonette (gf) (dfo)

**CHARRED BABY CORN 17**  
Whipped ricotta, zucchini, honey, coriander, chilli (vgo) (gf)

**BEEF CHEEK & MARROW CROQUETTES 16**  
Brown sauce mayo, beer pickled onions

**CHARCUTERIE BOARD 32**  
Selection of cured meats, house pickled vegetables, chicken liver parfait, grilled sourdough (gfo)

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## ENTREES

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**KINGFISH CRUDO 24**  
Leek, ruby grapefruit, local sea herbs (gf) (df)

**WAGYU BEEF TARTARE 22**  
Pickles, raisins, yolk, mustard, sourdough crisps (gfo) (df)

**HAWKESBURY RIVER SQUID 18**  
Polenta crumb, slow roasted garlic, lemon (gf) (df)

**CONFIT DUCK TERRINE 19**  
House made relish, petite herbs crisp bread

(v) Vegetarian | (vo) Vegetarian option | (vg) Vegan  
(vgo) Vegan option | (gf) Gluten friendly |  
(gfo) Gluten friendly option | (df) Dairy friendly |  
(dfo) Dairy friendly option

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## CLASSICS

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**VEAL SCHNITZEL 29**  
Seeded mustard slaw, HP mayo, capers, rustic chips

**GIPPSLAND CHUCK & BRISKET CHEESEBURGER 26**  
Pickles, cos, tomato, burger sauce, chutney, onion ring (gfo) (dfo) (vgo)

**BEER BATTERED FISH & CHIPS 29**  
Cos, pea dressing, malt mayo, lemon (gfo) (dfo)

**BEEF & GUINNESS PIE 28**  
Shortcrust, pomme purée, peas, red wine jus

**1/2 HAZELDENE CHICKEN 28**  
Mount Zero lentils, spiced jus, fine herbs (gf) (df)

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## MAINS

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**PAN ROASTED SPRING CREEK BARRAMUNDI 38**  
Kohlrabi, heirloom tomatoes, dashi crisp (gf) (df)

**POTATO GNOCCHI 26**  
Peas, mozzarella, beurre noisette, sourdough crumb

**PRAWN LINGUINE 38**  
Fresh pasta, Skull Island prawns, bisque, bottarga (gfo)

**PORK BELLY 34**  
Apple, cider soubise, puffed skin, bacon jus

**LAMB SHOULDER 34**  
Smoked carrot puree, hazelnut crumb, baby carrots

**BEETROOT WELLINGTON 28**  
Salt baked beetroot, butter puff, celeriac remoulade

**VICTORIAN DUCK BREAST 36**  
Plum and cherry, celeriac gratin, chicken jus (vgo) (gf) (dfo)

**SALAD NICOISE 26**  
Potato, beans, olives, soft egg, white anchovies

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## GRILL

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All steaks are served with hand-cut chips, red wine jus, garlic and parsley butter.

**220G BAVETTE 32**  
Grass fed 5+, Rangers Valley

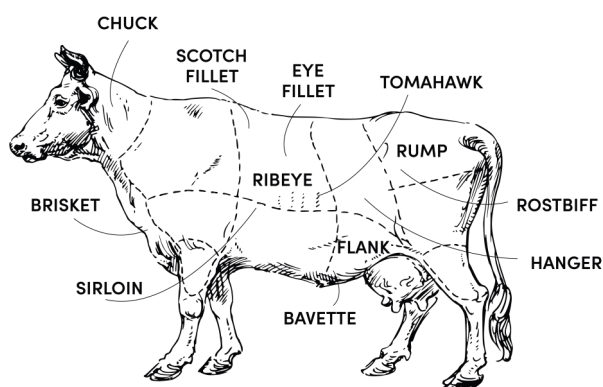
**250G PORTERHOUSE 38**  
Grass fed, Pinnacle, VIC

**250G WAGYU RUMP 48**  
Grain fed MS9+, NSW

**200G EYE FILLET 49**  
Grass fed, Hunter Valley

**300G SCOTCH FILLET 59**  
Grass Fed MS2+, VIC

**500G RIB EYE 69**  
Grass fed, Great Southern, VIC



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## SIDES

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**HONEY ROAST CARROTS 14**  
Salsa Verde dressing

**BABY COS 10**  
Pickled onion, white balsamic

**BROCCOLINI 15**  
Roasted garlic, pecorino

**HAND-CUT CHIPS (v) (df) 11**

**HEIRLOOM TOMATOES 14**  
Buffalo mozzarella, basil, Mount Zero olive oil (gf)  
(dfo)

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## DESSERTS

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**MILK CHOCOLATE MOUSSE 15**  
Raspberry gel, seasonal berries, chocolate crumb

**LEMON CURD & PASSIONFRUIT TART 15**  
Toasted meringue

**CRÈME BRÛLÉE 15**  
Almond & cranberry biscotti, berry sorbet (gfo)

**CHEESE PLATE 29**  
Three cheeses, house made preserve, lavosh, sourdough (gfo)

**AFFOGATO 7.5**  
House made vanilla ice cream, espresso  
Add Frangelico +11

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Mastercard 1.1%, American Express 1.3%  
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10% Public holiday surcharge applies