

O'CONNELL'S

TO START & SHARE

MT ZERO OLIVES (df) (gfo) 10

FRESH SHUCKED OYSTERS 5.5ea
Natural, mignonette (df) (gf)

CONFIT DUCK TERRINE 21
Fermented stonefruit jam, lavosh (gfo) (dfo)

BEEF & BONE MARROW CROQUETTES 16
HP mayo, pickled onion

TORCHED PORT ARLINGTON SARDINES 23
Raisins, lemon, parsley, pine nuts (df) (gf)

HAWKSBURY RIVER SQUID 22
Slow cooked garlic, aioli, lemon (gf) (df)

WAGYU BEEF TARTAR 23
Hen's yolk, house pickles, shallots, wattleseed (gf) (df)

GOAT'S CHEESE PANNA COTTA 17
Witlof, celery, walnuts, roasted stonefruit, verjuice (v) (vgo) (gf) (nfo)

CURED ORA KING SALMON 25
Rosella dressing, saltbush, finger lime, caviar, radish (gf) (df)

CHARCUTERIE 34
House terrine, parfait, cured meats, house pickles, grilled sourdough (gfo)

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

CLASSICS

VEAL SCHNITZEL 31
Cabbage & seeded mustard, HP mayo, capers, pecorino, fries

CHUCK & BRISKET CHEESEBURGER 26
Pickles, cos, tomato, burger sauce, chutney, onion rings, fries (gfo) (dfo) (vgo)

BEER BATTERED FISH & CHIPS 30
Cos, pea dressing, malt mayo, lemon (gfo) (dfo)

BEEF & GUINNESS PIE 29
Shortcrust, pomme purée, crushed peas, red wine jus

HALF HAZELDINE CHICKEN 30
Mount Zero lentils, spiced jus, fine herbs (gf) (df)

MAINS

CRUMBED SLOW COOKED LAMB BELLY 36
Peas, mint, sweetbreads, jus

SEARED DUCK BREAST 39
Parsnips, Davidson plum, warragal greens (gf) (dfo)

SLOW COOKED PORK BELLY 36
Pickled fennel slaw, cider apple sauce, watercress (gf) (df)

AUSTRALIAN PRAWN PAPPARDELLE 38
Roasted heirloom tomato, garlic, chilli, white wine, bottarga

MUSHROOM & PUY LENTIL BOUDIN NOIR 28
Truffle glaze, mushrooms, asparagus, fine herbs (vg) (gf)

POTATO & RICOTTA GNOCCHI 29
Roasted zucchini, basil, stracciatella, sugar snaps, squash (gfo) (dfo)

FISH OF THE DAY MP
Please ask staff for details

O'CONNELL'S

GRILL

All steaks are served with hand cut chips and your choice of sauce. Sauces: bearnaise sauce, red wine jus, pepper, or garlic butter (gf) (dfo)

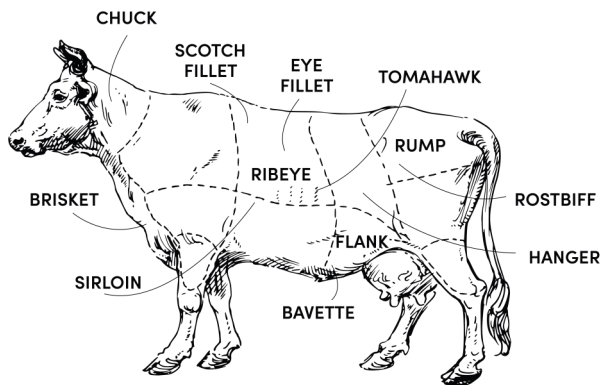
220G BAVETTE 37
Jack's Creek

200G EYE FILLET 52
Thousand Guineas

300G SCOTCH FILLET 59
Beef City Black

250G WAGYU RUMP 45
Jack's Creek

280G STRIPLOIN 42
Beef City Black



TO SHARE

1KG TOMAHAWK 160
Thousand Guineas, 150 days grain fed, hand cut chips, cos salad, sauce (gf) (dfo)

1KG WHOLE BAKED FLAT FISH 75
Caper butter, roasted lemon (gf) (dfo)

700G OVERNIGHT ROASTED LAMB SHOULDER 90
Pomme purée, cucumber salad (gf) (dfo)

SIDES

BABY COS 9
Pickled fennel, fine herbs, lemon dressing (vg) (gf) (df)

ROASTED ZUCCHINI 13
Squash, spiced macadamias (vg) (gf) (df)

CUCUMBER 13
Mint, feta, shallots, olives (v) (vgo) (dfo) (gf)

HAND CUT CHIPS 11
Aioli (v) (vgo) (gf) (df)

BROCCOLINI 15
Sugar snaps, green peas, extra virgin olive oil (vg) (gf) (df)

DESSERTS

CRÈME BRÛLÉE 16
Strawberries, sorbet, shortbread (gfo)

CHOCOLATE MOUSSE 16
Berry gel, honeycomb, mandarin (gfo)

COCONUT & PASSIONFRUIT TRIFLE 16
Coconut cream, toasted coconut (df) (vgo)

TRIO OF HOUSE MADE ICE CREAMS & SORBETS 12
(v) (vgo) (dfo)

HOUSE MADE VANILLA ICE CREAM AFFOGATO 8
(v) (gf)

SINGLE AUSTRALIAN CHEESE 14
Lavosh, sourdough, house relish (gfo)

SELECTION OF 3 AUSTRALIAN CHEESES 31
Lavosh, sourdough, house relish (gfo)

All card transactions incur a service fee: VISA 0.9%,
Mastercard 1.1%, American Express 1.3%
Mr Yum mobile ordering fee free.
10% Public holiday surcharge applies