



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.



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.



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.



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.



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)
Bone Marrow and Beef Cheek Croquettes
Duck Parfait Tartlet, Poached Raisins
Wagyu Beef tartar, egg yolk, house pickles (gf, df)
House smoked Chicken and Leek tartlets
Vegetarian Arancini, roasted garlic mayonnaise (gf, vegan)
Sweetcorn tartlets, goat's cheese (v)
Spice roasted pumpkin, 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, chips, 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

SET MENU 1

2 COURSES - \$75pp

3 COURSES - \$85pp

ENTREE

WAGYU BEEF TARTAR

Hens Yolk, House Pickles, Shallots, Wattleseed

GOAT'S CHEESE PANNA COTTA

Witlof, Celery, Walnuts, Roasted Stone Fruit, Verjuice

CURED ORA KING SALMON

Rosella Dressing, Saltbush, Finger Lime Caviar

MAIN

280g BEEF CITY BLACK STRIPLOIN

Hand Chut Chips, Red Wine Jus

1/2 HAZELDENE CHICKEN

Mount Zero Lentils, Spiced Jus, Fine Herbs

MARKET FISH

Ask our team for today's selection

POTATO GNOCCHI

Roasted Zucchini, Basil, Stracciatella, Sugar Snaps, Squash

SERVED WITH COS SALAD AND RUSTIC CHIPS TO SHARE

UPGRADES:

ADD EYE FILLET \$6PP

ANY TWO SIDES \$10PP

HANDCUT CHIPS | BROCCOLINI | CUCUMBER

ADD CHEESE SELECTION \$10PP

DESSERTS

CHOCOLATE MOUSSE

Berry Gel, Honeycomb, Mandarin

CRÈME BRULÉE

Strawberries, Sorbet, Short Bread

TRIO OF ICECREAM & SORBET

DIMATTINA COFFEE AND A SELECTION OF TEAS TO FINISH

SET MENU 2

2 COURSES - \$58pp

ENTRÉES TO SHARE

CURED ORA KING SALMON

Rosella Dressing, Saltbush, Fingerlime Caviar

CHARCUTERIE BOARD

Cured Meats, House Terrine, Parfait, House Pickles

HAWKESBURY RIVER SQUID

Slow Roasted Garlic, Aioli, Lemon

VEGETARIAN ARANCINI

Slow Roasted Garlic Mayonnaise

HOUSE MADE SOURDOUGH

Cultured Butter

MAINS

VEAL SCHNITZEL

Cabbage Slaw, Seeded Mustard, HP Mayo, Capers, Pecorino, Fries

CHUCK & BRISKET CHEESEBURGER

Pickles, Cos, Tomato, Burger Sauce, Chutney, Onion Ring, Fries (gfo, dfo, vgo)

BEER-BATTERED FISH & CHIPS

Cos, Pea Dressing, Malt Mayo, Lemon (dfo, gfo)

O'CONNELL'S BEEF & GUINNESS POT PIE

Short Crust, Peas, Pomme Purée, Red Wine Jus

280g BEEF CITY BLACK STRIPLOIN

Hand Cut Chips, Red Wine Jus

POTATO GNOCCHI

Roasted Zucchini, Basil, Stracciatella, Sugar Snaps, Squash (vgo)

UPGRADES TO SHARE:

BABY COS, HERB CITRONETTE - ADDITIONAL \$2PP

RUSTIC FRIES - ADDITIONAL \$2PP

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

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

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.

BEVERAGE PACKAGES

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

PREMIUM PACKAGE

SPARKLING

Edge of The World Cuvee – South East Australia

WHITE

Edge of The World Sauvignon Blanc – South East Australia

ROSÉ

Marquis De Pennautier Rose – Pays D'OC, France

RED

Edge of The World Cabernet Shiraz – Red Cliffs, Vic

DRAUGHT BEER

Furphy Refreshing Ale
Carlton Draught
5 Seeds Apple Cider

LIGHT BEER BOTTLE

Boags Premium Light

Selection of soft drinks and juice

DELUXE PACKAGE

SPARKLING

Aurelia Prosecco – South East Australia

WHITE

Chain of Fire Pinot Grigio – VIC
Harewood Estate Riesling – Great Southern, WA
Stonier Chardonnay – Mornington Peninsula, VIC

ROSÉ

Tellurian Rosé – Heathcote, VIC

RED

Woods and Matthews Pinot Noir - Yarra Valley VIC
Torbreck woodcutters Shiraz – Barossa Valley, S.A.
Robert Oatley Cabernet Sauvignon – Margaret River, WA

DRAUGHT BEER & CIDER

Furphy
Refreshing Ale
Carlton Draught
Balter XPA
5 Seeds Apple Cider

LIGHT BEER BOTTLE

Boags Premium Light