

O'CONNELL'S

TO START

MOUNT ZERO OLIVES 10

Grilled sourdough (vg, gfo, df)

NATURAL SHUCKED OYSTERS 6

Mignonette (gf, df)

CONFIT MACEDON DUCK TERRINE 22

Spiced orange jam, lavosh (gfo, dfo)

THREE CHEESE CROQUETTES 17

French onion aioli, pickled onion

TORCHED PORT LINCOLN SARDINES 24

Raisins, lemon, pasley, pine nuts (gf, df)

HAWKSBURY RIVER BABY SQUID 23

Slow cooked garlic, aioli, lemon (gf, df)

WAGYU BEEF TARTARE 24

Hen's yolk, house pickles, shallots, wattleseed cracker (gf, df)

TWICE-BAKED CHEESE SOUFFLE 20

Spring onion cream, petite salad (v)

CURED ORA KING SALMON 26.5

Gin & lime dressing, citrus, fish crackle, caviar (gf, df)

CHARCUTERIE 35.5

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

PUMPKIN LASAGNA 22

Roasted root vegetables, vegan fetta, fine herb (gf, df, v)

(v) Vegetarian | (vg) Vegan
(gf) Gluten friendly | (df) Dairy friendly
(o) Option available

CLASSICS

VEAL SCHNITZEL 33.5

Cabbage slaw, seeded mustard, HP mayo, capers, pecorino, fries

CHUCK & BRISKET CHEESEBURGER 27

Pickles, cos, tomato, burger sauce, chutney, onion rings, fries (vgo, gfo, dfo)

BEER BATTERED FISH & CHIPS 31

Cos, pea dressing, malt mayo, lemon (gfo, dfo)

BEEF & GUINNESS PIE 30

Pomme purée, crushed peas, red wine jus

HALF BARBEQUED CHICKEN 31

Mount Zero lentils, spiced jus, fine herbs (gf, df)

MAINS

CRUMBED SLOW COOKED LAMB BELLY 37

Peas, mint, sweetbreads, jus

SEARED MACEDON DUCK BREAST 39

Pumpkin, orange jam, warragal greens (gf, dfo)

SLOW COOKED PORK BELLY 37

Pickled fennel, cider apple sauce, watercress (gf, df)

AUSTRALIAN PRAWN PAPPARDELLE 39.5

Roasted heirloom tomato, garlic, chilli, white wine, bottarga

BRAISED SHALLOT TARTE TATIN 26

Vegan goat's cheese, thyme, confit tomato, herb salad (vg, gf, df)

POTATO & RICOTTA GNOCCHI 29

Wild mushrooms, sage crisp, goats curd (v, gfo, dfo)

PAN SEARED BARRAMUNDI 38

Roasted onion broth, baby turnips, pickled mussels (gf)

FISH OF THE DAY MP

Please see your server for today's special

O'CONNELL'S

GRILL

All steaks are served with hand cut chips and your choice of sauce:

Bearnaise/Red wine jus

Pepper/Garlic herb butter
(gf, dfo)

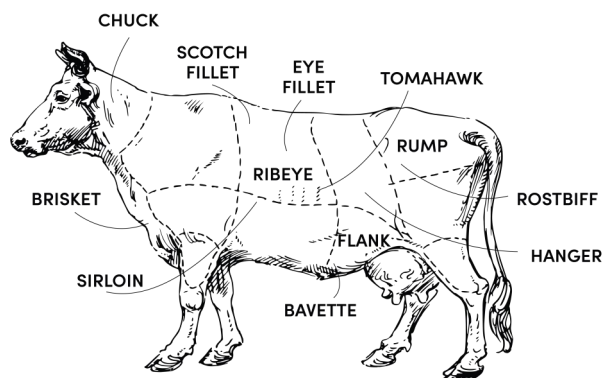
220G BAVETTE 41
Jack's Creek

200G EYE FILLET 57.5
Thousand Guineas

300G SCOTCH FILLET 63
Beef City Black

250G WAGYU RUMP 48
Jack's Creek

280G STRIPLOIN 46.5
Beef City Black



TO SHARE

1KG TOMAHAWK 176
Thousand Guineas 150 days grain fed, hand cut chips, cos salad, house sauces (gf, dfo)

700G SLOW ROASTED LAMB SHOULDER 90
Pomme purée, heirloom carrots salad (gf, dfo)

WHOLE ROAST CHICKEN 75
Fries, cos salad (gf, df)

SIDES

BABY COS 9.5
Pickled fennel, fine herbs, lemon dressing
(vg, gf, df)

ROASTED HEIRLOOM CARROTS 13
Spiced macadamias (vgo, gf, df)

PICALILLI SALAD 13
Tomato, cucumber, radish, pickled red onion, olives, sherry dressing (v, vgo, dfo, gf)

HAND CUT CHIPS 13.5 / FRIES 11.5 (v)

MIXED GREENS 15.5
Seasonal greens, extra virgin olive oil (vg)

BAKED CAULIFLOWER CHEESE 12 (v)

DESSERTS

CRÈME CARAMEL 16.5
Strawberries, sorbet, milk crumb (gfo)

CHOCOLATE MOUSSE 16.5
Berry gel, honeycomb, mandarin, fresh berries

COCONUT & PASSIONFRUIT TRIFLE 16.5
Coconut cream, toasted coconut (vgo, df)

HOUSE MADE ICE CREAMS & SORBET 12.5
See your server for today's selection (v, vgo, dfo)

AFFOGATO 9 / ADD LIQUOR 11.8
House made vanilla ice cream, espresso (v, gf)

AUSTRALIAN CHEESES SELECTION 31.5
SINGLE AUSTRALIAN CHEESE 14.5
Lavosh, sourdough, apple, 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