

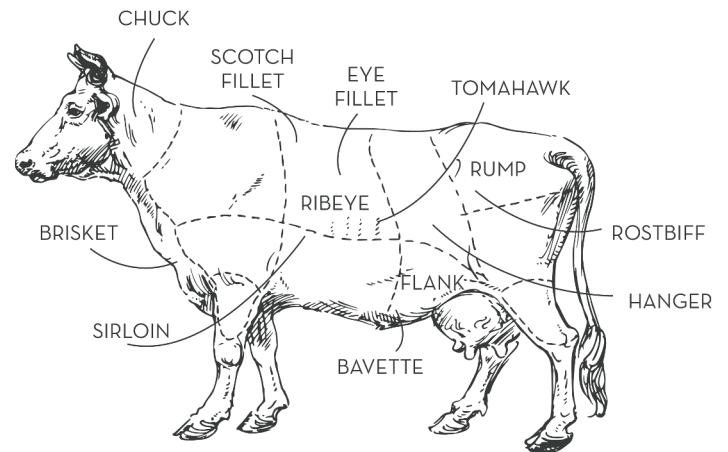
STARTERS

Mount Zero Olives (gfo) (df) (v)	10	Wagyu Beef Tartar, hen's yolk, house pickles, shallots, wattle seed cracker (gf) (df)	24
Fresh Shucked Oysters, natural, mignonette (gf) (df)	6ea	Twice Baked Cheese Souffle, spring onion cream, petite salad (v)	20
Confit Duck Terrine, spiced orange jam, lavosh (gfo) (dfo)	22	Cured Hiramasa Kingfish, gin & lime dressing, citrus, fish crackle, caviar (gf) (df)	26.5
Three Cheese Croquettes, French onion aioli, pickled onion (v)	17	Pumpkin Lasagne, roasted root vegetables, vegan fetta, fine herbs (vg) (gf) (df)	22
Torched Portarlington Sardines, raisins, lemon, parsley, pine nuts (gf) (df)	24	Charcuterie, house terrine, parfait, cured meats, house pickles, grilled sourdough (gfo)	35.5
Hawksbury River Squid, slow cooked garlic, aioli, lemon (gf) (df)	23		

GRILL

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

500g Rib Eye, grass fed, Riverine	85
200g Eye Fillet, grass fed, Thousand Guineas	57.5
300g Scotch Fillet, grass fed, O'Conner's	63
250g Wagyu Rostbiff, grass fed, Westholme	48
300g Striploin, grass fed, Pinnacle	46.5
450g Club Steak, dry aged, O'Conner's	75.5



CLASSICS

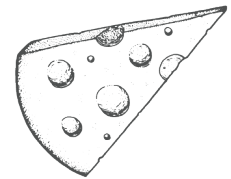
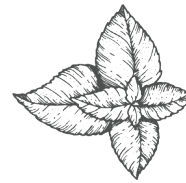
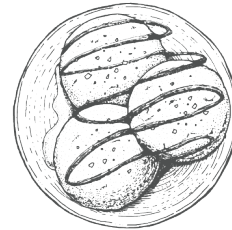
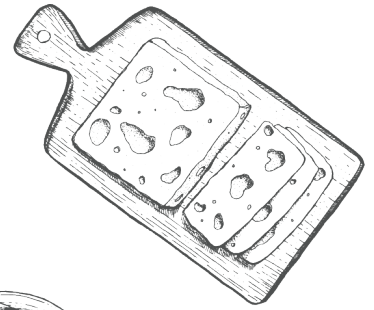
Veal Schnitzel, cabbage & seeded mustard, HP mayo, capers, pecorino, fries	33.5
Blackmore Wagyu Cheeseburger, pickles, cos, tomato, burger sauce, chutney, onion ring, fries (gfo) (dfo) (vo)	27
Beer Battered Fish & Chips, cos, pea dressing, malt mayo, lemon (gfo) (dfo)	31
Beef & Guinness Pie, shortcrust, pomme purée, crushed peas, red wine jus	30
Half Barbequed Chicken, Mount Zero lentils, spiced jus, fine herbs (gf) (df)	31

SIDES

Baby Cos, pickled fennel, fine herbs, lemon dressing (vg) (gf) (df)	9.5
Roasted Heirloom Carrots, spiced macadamias (vgo) (gf) (df)	13
Piccalilli Salad (v) (vgo) (gf) (dfo)	13
Rustic Fries, aioli (v) (vgo) (df)	11.5
Handcut Chips, aioli (v) (vg) (df)	13.5
Broccolini, sugar snaps, green peas, EVO (v) (vg) (gf) (df)	15.5
Baked Cauliflower & Cheese (v)	12

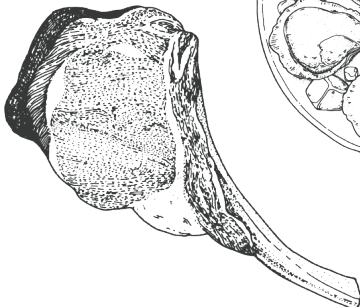
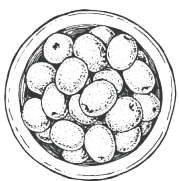
MAINS

Crumbed Slow Cooked Lamb Belly, peas, mint, sweetbreads, jus	37
Slow Cooked Pork Belly, pickled fennel slaw, cider apple sauce, watercress (gf) (df)	36
Seared Duck Breast, pumpkin, orange jam, warragal greens (gf) (dfo)	39
Australian Prawn Pappardelle, roasted heirloom tomato, garlic, chilli, white wine, bottarga	39.5
Braised Shallot Tarte Tatin, vegan goat's cheese, thyme, herb salad (vg) (gf) (gf)	26
Potato & Ricotta Gnocchi, wild mushrooms, sage crisp, goat's curd (gfo) (dfo)	29
Pan Seared Barramundi, roasted onion broth, baby turnips, mussels (gf)	38
Market Fish of the Day	MP



TO SHARE

1.4kg Rangers Valley Black Onyx Grain Fed Tomahawk, hand cut chips, cos salad, sauces (gf) (dfo)	176
700g Overnight Roasted Lamb Shoulder, pomme puree, heirloom carrot salad (gf) (dfo)	90
Whole Roast Chicken, fries, cos salad (gf) (dfo)	75



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

DESSERTS

Crème Caramel, strawberries, sorbet, milk crumb (gfo)	16.5
Chocolate Mousse, berry gel, honeycomb, fresh berries (gf)	16.5
Coconut & Passionfruit Trifle, coconut cream, toasted coconut (df) (vg)	16.5
Trio of House Made Ice Creams & Sorbets (v) (vgo) (dfo)	12.5
Affogato, house made vanilla ice cream, espresso (v) (gf)	9
Single Australian Cheese, lavosh, sourdough, house relish (gfo)	14.5
Selection of 3 Australian Cheeses, lavosh, sourdough, house relish (gfo)	31.5

O'Connell's is pleased to offer a variety of gluten friendly (i.e., low gluten) options but we are not a gluten-free venue and cannot ensure that there will not be traces of gluten.

These options would not be suitable if you suffer a related allergy. Please advise staff of any allergies prior to placing your order.