

O'CONNELL'S

STARTERS

Mount Zero Olives (gfo)(df)(v)	10
Fresh Oysters, natural, mignonette (gf)(df)	6ea
Confit duck terrine, spiced orange jam, lavosh (gfo)(dfo)	22
Three cheese croquettes, French onion aioli, pickled onion (v)	17
Hawksbury river squid, slow cooked garlic, aioli (gf)(df)	23
Wagyu beef tartare, hen's yolk, house pickles, shallots, wattleseed cracker (gf)(df)	24
Twice baked cheese souffle, spring onion cream, petite salad (v)	20
Cured Hiramasa kingfish, gin & lime dressing, citrus, fish crackle, caviar (gf)(df)	26.5
Charcuterie, house terrine, parfait, cured meats, house pickles, grilled sourdough (gfo)	35.5

GRILL

200g Eye Fillet, barley fed, Pure Black	57.5
300g Scotch Fillet, free range barley fed, the Wanderer	65
250g Wagyu Rostbiff, grass fed, Westholme	48
300g Striploin, barley fed, Pure Black	46.5

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

MAINS

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)	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

CLASSICS

Veal schnitzel, cabbage & seeded mustard, HP mayo, capers, parmesan, fries	33.5
Cape Grim chuck brisket burger, 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

TO SHARE

1.4kg Cape Grim grass fed tomahawk, hand cut chips, cos salad, sauces (gf)(dfo)	176
700g overnight roasted lamb shoulder, pomme puree, heirloom carrot salad (gf)(dfo)	90

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, extra virgin olive oil (v)(vg)(gf)(df)	15.5
Baked cauliflower & cheese (v)	12

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

(v) Vegetarian

(vo) Vegetarian option

(vg) Vegan

(vgo) Vegan option

(gf) Gluten friendly

(gfo) Gluten friendly option

(df) Dairy friendly

(dfo) Dairy friendly option

Please advise staff of any allergies prior to placing your order.