

# O'CONNELL'S

## STARTERS

Freshly shucked Pacific oysters, champagne mignonette	30 / 60
Heirloom tomato carpaccio, basil sorbet, dried black olives, goat's cheese (gf) (vgo)(dfo)	18
Twice baked cheese soufflé, Roquefort sauce, spiced walnuts, fresh pear (v)	20
Duck liver parfait, cherry chutney, toasted sourdough (gfo)	21
Sautéed scallops, black pudding, cauliflower cream (gfo)	24
Charcuterie, selection of cured meats, duck parfait, toasted sourdough (gfo)	35
Beef fillet tartare, pommes gaufrettes (gf) (df)	24
Tuna cru, caviar, green beans, cherry tomatoes, pickled shallots, olive crumb (gf) (df)	25

## GRILL

200gm Pure Black Eye fillet, grass fed	57
300gm The Wanderers Scotch fillet, barley fed	63
300gm Pure Black Sirloin, grass fed	65
250gm Westholm Wagyu Rost Biff, grass fed	48

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

## MAINS

O'Connell's braised beef cheek, mushroom & Guinness pie, pomme puree	34
Grilled Hazeldene spatchcock, charred gem lettuce, crispy speck ham, parmesan cream (gf)	39
Sautéed tranche barramundi, summer peas, pickled kohlrabi, pea velouté, parsley oil (gf) (df)	38
Crispy pork belly, braised endive, whole grain mustard cream (gf)	36
Seafood linguine, prawns, vongole, shellfish bisque, dill	36
Caramelised shallot tarte tatin, confit cherry tomato, vegan goats cheese, herb salad (vg) (gf)	26
Sautéed potato gnocchi, asparagus, confit garlic, goat's curd, roasted hazelnuts (v) (gfo) (vgo)	26
Roasted baby beetroot salad, bitter leaf, quinoa, spiced walnut, feta (gf) (vgo)	20
Slow braised Roaring Forties lamb shoulder, pomme puree, red wine jus (serves 2)	70

## SIDES

Rustic fries (vg)	9
Pomme puree (v)	9
Green bean & sugar snaps, toasted almonds, burnt butter (v) (gf) (dfo)	15
Celeriac gratin (v) (gfo)	13
Butter lettuce, parmesan cream dressing (gf) (vgo) (gf)	13

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(v) Vegetarian

(vg) Vegan

(gf) Gluten friendly

(df) Dairy friendly

(vo) Vegetarian option

(vgo) Vegan option

(gfo) Gluten friendly option

(dfo) Dairy friendly option

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