

O'CONNELL'S

BAR MENU

SNACKS & SHARING

Mount Zero olives (gfo)	10
Freshly shucked Pacific oysters, Champagne mignonette	30 / 60
Three cheese croquettes, French aioli	17
Hawkesbury River calamari, lemon (gf) (df)	23
Beef, pork & Gruyere sausage rolls, tomato relish	18
Charcuterie, selection of cured meats, duck parfait, toasted sourdough (gfo)	35
Cheeseboard, three local & imported cheeses, apple, lavosh (gfo)	32

MAINS

Beer battered fish & chips, butter lettuce salad, tartare sauce (gfo) (df)	28
Cape Grim chuck & brisket cheese burger, lettuce, pickle, tomato relish, pomme frites (gfo)	27
O'Connell's braised beef cheek, mushroom & Guinness pie, pomme puree	30
Veal schnitzel, parmesan, pickled fennel & apple slaw, burnt caper butter, pomme frites	33
Grilled Hazeldene spatchcock, charred gem lettuce, crispy speck ham, parmesan cream (gf)	39
Steak sandwich, lettuce, tomato, Gruyere cheese, relish, pomme frites (gfo) (dfo)	34
Roast baby beetroot salad, bitter leaf, quinoa, spiced walnut, feta (v) (gf) (dfo)	20

DESSERTS

Classic crème brûlée	16
Chocolate tart, café ice cream	16
Affogato, vanilla ice cream, coffee, liquor (gf)	18
Selection of house-made ice creams & sorbets (gf)	12

(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.