

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 (gf)	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 MB3-4 Eye Fillet, barley fed	57
300gm The Wanderers Scotch fillet, free range barley fed	63
300gm Pure Black Sirloin, barley fed	65
250gm Westholm Wagyu Rost Biff, grain fed	48

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

MAINS

O'Connell's braised beef cheek, mushroom & Guinness pie, pomme puree	34
Grilled Grilled Game Farm 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 goat's 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) (gf) (dfo)	70

SIDES

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

(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.

OUR SUPPLIERS

At O'Connell's, our passion for great food starts at the source.

Our producers are our idols. They inspire us every day to find new and exciting ways to let their produce shine. Every dish is a tip of the cap to the finest produce from our part of the world.

We seek out like-minded farmers who share our food philosophy focussed on quality and sustainability. Our farmers are at the forefront of their industry. They're passionate, dedicated, and determined. Their story is our story.

FLINDERS + CO

Flinders + Co is a family-run company born on a small island in the Bass Strait. From its beginning as a boutique lamb brand, Flinders Island Meat, the company has since grown to distribute meats from some of the country's finest producers, including Tasmania's renowned Cape Grim Beef, Robbins Island Wagyu, Roaring Forties Premium Lamb, and Vintage Beef Co.

Their vision is to cultivate a better food world. It's about more than just meat. They want to ask the hard questions and tackle the big issues: sustainability, ethics, the environment, health and humanity.

RED CORAL SEAFOOD

With their emphasis on ethically-sourced fresh seafood, Red Coral Seafood has built its reputation amongst Australia's finest chefs over three decades. Their award-winning produce speaks for itself. Fresh Pacific oysters farmed in Tasmania and South Australia, rock oysters from the east coast, sustainably farmed kingfish from the Spencer Gulf, and gold medal winning Barramundi from Bowen in North Queensland.

BARRAGUNDA ESTATE

Barragunda Estate is a mixed grazing and horticulture farm located in stunning Cape Schanck on Victoria's Mornington Peninsula. Sustainability is at the core of everything they do, employing regenerative farming practices in its pastures and paddocks.

Barragunda supplies our chefs with fresh, seasonal organic veggies and herbs, such as broccolini, capsicum, carrots, leeks, fennel, radish, lettuce, spring onions, basil, parsley, rosemary, and microherbs.

Scan to find out more



SUMMER SPECIAL

Oysters & Chardonnay
1 dozen oysters & a bottle of 2018 PHI single vintage chardonnay

120