

O'CONNELL'S

BAR MENU

SNACKS & SHARING

Mount Zero olives, sourdough (v) (gfo) (df)	10
Freshly shucked Pacific oysters, Champagne mignonette (gf) (df)	30 / 60
Three cheese croquettes, French aioli (4 pieces) (extra piece \$4)	17
Hawkesbury River calamari, lemon (gf)	23
Beef, pork & Gruyere sausage rolls, tomato relish (3 pieces)	18
Charcuterie, selection of cured meats, rillettes, pickles toasted sourdough (gfo)	35
Cheeseboard, three local & imported cheeses, apple, lavosh (v) (gfo)	32
Rustic fries (vg) (gf) (df)	9
Beer battered onion rings (vg) (df)	9

MAINS

O'Connell's braised beef cheek, mushroom & Guinness pie, pomme purée	34
Veal schnitzel, parmesan, pickled fennel & apple slaw, burnt caper butter, pomme frites	33
Cape Grim chuck & brisket cheese burger, lettuce, pickle, tomato relish, pomme frites (gfo) (vgo)	27
Beer battered fish & chips, butter lettuce salad, tartare sauce (dfo)	28
Roasted chicken breast, Dutch carrots, cashews, spinach & herb purée, chicken jus (gf) (dfo)	39
Roasted baby beetroot salad, bitter leaf, quinoa, spiced walnut, feta (v) (gf) (dfo)	20
Steak sandwich, lettuce, tomato, Gruyere cheese, onion relish, pomme frites (dfo)	34
200gm Cape Grim sirloin, butter lettuce salad, pomme frites (gf) (dfo)	39
Choice of sauce: bearnaise, red wine jus, pepper, mushroom, chimichurri (gf) (dfo)	+3 each

DESSERTS

Classic crème brûlée (gf)	16
Chocolate tart, café ice cream	16
Affogato, vanilla ice cream, coffee, liquor (gf)	20
Selection of ice creams & sorbets (gf) (vgo)	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.