

O'CONNELL'S

STARTERS

Freshly shucked Pacific oysters, Champagne mignonette (gf) (df)	30 / 60
Heirloom tomato carpaccio, basil sorbet, dried black olives, goat's cheese (v) (vgo) (gf) (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, rillettes, pickles, toasted sourdough (gfo)	35
Pure Black beef fillet tartare, cured egg, crostinis (gfo)	24
Albacore tuna cru, caviar, Niçoise garnish, olive crumb (gf) (df)	25

GRILL

200gm Pure Black eye fillet, grass fed	65
300gm The Wanderers scotch fillet, barley fed	63
300gm Pure Black sirloin, grass fed	68
250gm Westholm Wagyu rostbiff, grass 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 purée	34
Roasted chicken breast, Dutch carrots, cashews, spinach & herb purée, chicken jus (gf) (dfo)	39
Sautéed barramundi, summer peas, pickled kohlrabi, pea velouté, parsley oil (gf)	38
Seafood linguine, prawns, vongole, shellfish bisque, dill	36
Caramelised shallot tarte tatin, confit cherry tomatoes, goat's cheese, herb salad (v) (vgo)	26
Roasted baby beetroot salad & bitter leaf salad, quinoa, spiced walnut, feta (v) (vgo) (gf) (dfo)	20
Sautéed potato gnocchi, broccolini, confit garlic, goat's curd, roasted hazelnuts (v) (vgo) (gf)	26
Slow braised Roaring Forties lamb shoulder, pomme purée, red wine jus (serves 2) (gf) (dfo)	70

SIDES

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

SUMMER SPECIAL

Oysters & Chardonnay \$120
1 dozen oysters & 2018 PHI single vineyard chardonnay bottle

OUR SUPPLIERS

Our producers inspire us every day to find new and exciting ways to let their produce shine. 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 and tackle the big issues: sustainability, ethics, the environment, health and humanity. They were also the first meat company in the world to fully offset all carbon emissions from not only their business, but every kilogram of meat they sell.

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.

Headed up by chef Simone Watts, who's headed up some of Melbourne's most prestigious restaurants, Coda and Comme, Barragunda's market garden supplies O'Connell's with the freshest seasonal organic veggies and herbs.

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