

O'CONNELL'S

ENTRÉE

Cauliflower veloute, confit potatoes, curry oil, toasted pine nuts (v) (vgo) (gf)	14
Rock oysters, mignonette (gf) (df)	24/48
Scallops, leek fondue, saffron, bacon crumb (gf)	26
House smoked Ora King salmon, sorrel emulsion (df) (gf)	25
Chicken liver parfait, black garlic, onion relish, grilled sourdough (gfo)	16
Classic beef tartare, egg yolk, crostini (gfo) (df)	24
Roast bone marrow, herb crumb, vegetable salad (df)	21
Selection of daily Charcuterie (gfo) (df)	See blackboard

MAINS

Ocean trout, braised fennel, capers, fennel beurre blanc (gf) (dfo)	35
Braised Beef cheek bourguignon pie, pomme puree (gfo)	32
Crispy confit duck leg, lentils, lardons, black kale, duck sauce (dfo) (gf)	39
Otway pork chop, grilled baby leeks, cavolo nero, mushroom beurre blanc (dfo) (gf)	36
Braised lamb shoulder, seasonal baby veg, lamb jus serves 2 (df) (gf)	70
Rigatoni, sauted winter mushrooms, mushroom cream	29
Roasted pumpkin barley risotto, pumpkin seeds, sage, goats cheese (dfo) (vgo)	26

GRILL

200g Vintage Reserva Eye Fillet	54
300g Riverine MB2 Scotch Fillet	56
300g Cape Grim MB2 Grass Fed Sirloin	52
300g Cape Grim MB2 Bavette	39
Choice of sauces Bordelaise, Pepper, Mushroom, Chimichurri (gf) (df)	
All steaks are served with hand cut chips, pickled shallot and herb salad	

SIDES

Pomme frites (vg) (df)	12
Pomme Puree (v) (gf)	12
Dauphinois potato gratin (v) (gf)	12
Broccoli, confit shallots, almonds (vg) (gf)	12
Endive salad, blue cheese, walnut dressing, walnuts pickle shallot (v) (gf)	12/16

DESSERT

Red wine pear tart tatin, bay leaf Ice cream (vgo) (gfo)	15
Chocolate cremeux, sumac, honeycomb (v) (gf)	15
Crème caramel (v)	15
Selection of ice creams	15

(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

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.

Scan to find out more

