

O'CONNELL'S *Bar Menu*

Entrée

Mount Zero olives & smoked almonds (GF, VGO, DF).....	10
Natural oysters, mignonette (GF, DF).....	24/48
Welsh rarebit on toast, herb & shallot salad.....	12
Beef and gruyere sausage rolls, mushroom ketchup.....	18
Chef's selection of croquettes (4 piece), aioli.....	18
Chicken liver parfait, black garlic, onion relish, grilled sourdough (GFO).....	18
Charcuterie, selection of cured meats, rillettes, pickles (GFO, DF).....	35
Cheeseboard platter, muscatel, quince paste, lavoush (v, GFO).....	32

Mains

Beef Bourguignon pie, pomme purée.....	32
Veal schnitzel, parmesan, apple slaw, pomme frites, fresh lemon.....	33
Cape Grim cheese burger, cos, pickles, tomato relish, pomme frites (GFO, VGO).....	27
Classic fish & chips, tartare sauce (DFO).....	28
Rigatoni, pan-fried mushrooms, mushroom cream (v).....	29
250g Cape Grim barley fed sirloin herb & pickled shallot salad,.....	39
pommes frites (GF, DFO)	
SAUCE ADD ON: bordelaise, pepper, mushroom, chimichurri.....	2.5 ea

Sides

Pomme frites (VG, GF).....	12
Pomme purée (v).....	12
Broccolini, confit shallots, almonds (v, GF, VGO).....	12
Endive salad, blue cheese dressing, walnuts, pickled shallots (v, GF)	12/16

Dessert

Chocolate crémeux, sumac, honeycomb (v, GF).....	15
Creme caramel (v).....	15
Affogato, vanilla ice cream, coffee, liquor (GF).....	20
Selection of ice creams & sorbets (GF, VGO).....	12

LET OUR STAFF KNOW OF ANY DIETARY REQUIREMENTS
GLUTEN FREE = (GF) / GLUTEN FREE OPTION = (GFO)
VEGETARIAN = (V) / VEGAN = (VG) / VEGAN OPTION = (VGO)