

## *Our Suppliers*

Our producers 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.

## O'CONNELL'S *Restaurant Menu*

407 COVENTRY ST.  
SOUTH MELBOURNE

## Entrée

- Pea velouté soup, crispy prosciutto (VO, VGO, GF).....14  
Freshly shucked oysters, bloody mary mignonette (GF, DF)..... 5pp  
Grilled Abrolhos Island octopus, nduja butter, potato (GF).....28  
House smoked salmon, crème fraiche, roasted beetroot (GFO).....26  
Chicken liver parfait, black garlic, onion relish, grilled sourdough (GFO).....16  
Steak tartare, saltbush, piquillo pepper, quail egg yolk (GFO, DF).....27  
Spanner crab, apple, dill, pressed leek terrine, herb water vinaigrette (DF).....28  
Selection of charcuterie (GFO, DF).....32

## Mains

- Grilled swordfish, cherry tomato caponata, jalapeno, lettuce (GF, DFO).....38  
Braised beef cheek bourguignon pie, pomme purée.....32  
Pressed lamb shoulder, labneh, gai lan, mint (GF).....39  
Hazeldene free range chicken breast, sweet potato, silverbeet (DFO, GF).....36  
Zucchini risotto, spinach, mascarpone, pickled zucchini (V, DFO, VGO).....26  
Asparagus 'Cacio e Pepe' spaghetti.....29  
500g Slow cooked Pure Black short rib mb4, salmoriglio, zucchini  
(TO SHARE).....80

## Grill

ALL STEAKS ARE SERVED WITH HAND CUT CHIPS,  
PICKLED SHALLOT AND HERB SALAD

- 200g Vintage Reserva Eye Fillet.....58  
300g Riverine MB2 Scotch Fillet.....64  
300g Cape Grim MB2 Barley Fed Sirloin.....56  
250g Pure Black Rump Cap.....50

CHOICE OF SAUCES

BORDELAISE, PEPPER, MUSHROOM, CHIMICHURRI (GF, DF)

LET OUR STAFF KNOW OF ANY DIETARY REQUIREMENTS

GLUTEN FREE = (GF) — GLUTEN FREE OPTION = (GFO)

DAIRY FREE = (DF) — DAIRY FREE OPTION = (DFO)

VEGETARIAN = (V) — VEGETARIAN OPTION = (VO)

VEGAN = (VG) — VEGAN OPTION = (VGO)

## Sides

- Pomme frites (VG, DF).....12  
Pomme purée (V).....12  
Crispy chat potatoes, anchovy butter (V, GF).....12  
Broccoli, confit shallots, almonds (VGO, GF).....12  
'Waldorf salad' - Celery, apple, cranberry, tarragon (V, GF).....13

## Dessert

- Bombe Alaska, cherry sorbet, cognac.....15  
Chocolate crémeux, sumac, honeycomb (V, GF).....15  
Crème caramel (V).....15  
Selection of ice creams and sorbets (V, VGO).....12  
Cheeseboard (GFO).....32

## Happy Hour

MONDAY TO FRIDAY — 3.30PM - 5.30PM

\$5 selected pots of beer

\$7 selected wines

\$10 selected spirits

## Steak Night

TUESDAYS FROM 5.30PM

250gm Cape Grim MB2 Barley Fed Sirloin.....25

Cooked how you like it with

crispy golden pomme frites and a butter salad

## Sunday Roast

FROM 12PM UNTIL SOLD OUT

On a weekly rotation, Hazeldene chicken, roast porchetta,  
Roaring Forties lamb, and Cape Grim beef, accompanied with  
roast vegetables, Yorkshire pudding, and gravy.....34

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS