

# O'CONNELL'S *Bar Menu*

## *Small Plates*

- Mount Zero olives & smoked almonds (GF, VGO, DF).....10  
Natural oysters, bloody mary sauce (GF, DF)..... 5 each  
Pyengana 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).....16  
Chef's selection of charcuterie (GFO, DF).....32  
Cheeseboard platter, muscatel, quince paste, lavosh (V, GFO).....32

## *Large Plates*

- Hazeldene chicken & leek pot pie, buttered chat potatoes, carrots.....32  
Veal schnitzel, parmesan, apple slaw, pomme frites, fresh lemon.....34  
Cape Grim cheeseburger, cos, pickles, tomato, pomme frites (GFO, VGO).....27  
Classic fish & chips, tartare sauce (DFO).....28  
Paccheri, rocket and broccoli pesto, pinenut, pickled stems, herb oil (V).....29  
250g Cape Grim barley fed sirloin herb & pickled shallot salad,.....39  
pommes frites (GF, DFO)  
CHOICE OF SAUCE: BORDELAISE, PEPPER, MUSHROOM, CHIMICHURRI (GF, DF)

## *Sides*

- Pomme frites (VG, GF).....12  
Brocolini, confit shallots, almonds (V, GF, VGO).....12  
'Waldorf salad' - celery, apple, cranberry, walnut (V, GF) .....13

## *Dessert*

- Chocolate mille-feuille, berry coulis, torched meringue (V).....15  
Baked mascarpone cheesecake, kalamansi cream (V).....15  
Affogato, vanilla ice cream, coffee, liquor (GF).....20  
Selection of house-made 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)