

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
'Pan con tomate' - toasted sourdough, grated tomato, 12 month manchego.....12
Beef and chorizo sausage rolls, spiced tomato relish.....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, scamorza, 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: RED WINE JUS, PEPPER, MUSHROOM, CHIMICHURRI (GF, DF)

Sides

- Pomme frites (VG, GF).....12
Roast sweet potato & dukkah.....12
Green beans, garlic butter, vinegar powder.....12
Radicchio salad, hazelnut vinaigrette, 24 month pecorino (GF, DFO, V, VGO).....13

Dessert

- Chocolate mille-feuille, berry coulis, torched meringue (V).....15
Basque 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)