

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*

Entrée

Potato & leek vichyssoise, confit leeks, pea shoots.....	14
Freshly shucked oysters, bloody mary dressing (GF, DF).....	6 each
Grilled Abrolhos Island octopus, nduja butter, potato (GF).....	28
Cured kingfish, aji amarillo dressing, bronze fennel, toasted macadamia (GFO).....	26
Duck liver parfait, pickled mushrooms, sourdough toast (GFO).....	16
Beef tartare, tarragon mayo, quail egg, crostini (GFO, DF).....	27
Spanner crab, sourdough crumpet, finger lime, cultured butter.....	28
Selection of charcuterie (GFO, DF).....	32

Mains

Braised duck & confit potato pie, soused red cabbage, radicchio salad.....	36
Pressed lamb shoulder, labneh, gai lan, mint (GF).....	39
Paccheri, broccoli and rocket pesto, pickled stems, Ossau-Iraty cheese (v).....	29
Roasted cauliflower, romesco sauce, guindilla peppers (GF, DF, VG).....	29

Woodfired

Flathead, Sicilian dressing, karkalla, charred radicchio (GF, DF).....	38
Whole Hawkesbury River squid and mojo verde (GF, DF).....	34
Half spatchcock, harissa, roasted baby capsicum, shallot cream (GF, DFO).....	36
500g Slow cooked Cape Grim MB2 Short Rib, salmoriglio, zucchini (TO SHARE).....	80

200g Vintage Reserva Eye Fillet.....58

300g Galiciana MB3 Scotch Fillet.....64

500g Riverine MB2 Bone in Rib Eye.....100

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

Choice of sauces.....4

Red wine jus, 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)

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

Sides

Pomme frites (DF, VG).....	12
Roast sweet potato & dukkah (GF, DF, VG).....	12
Green beans, garlic butter, vinegar powder (GF, v).....	12
Radicchio salad, hazelnuts & PX vinaigrette (GF, DFO, v, VGO).....	14

Dessert

Bombe Alaska, cherry sorbet, cognac (DF, v).....	15
Chocolate mille-feuille, berry coulis, torched meringue (v).....	15
Baked mascarpone cheesecake, kalamansi cream (v).....	15
Selection of ice creams and sorbets (v, VGO).....	13
Cheeseboard platter, muscatel, quince paste, lavosh (GFO, v).....	32

Happy Hour

EVERY DAY IN THE BAR — 3.30PM - 6.30PM

Selected pots of beer.....	5	Selected pints of beer.....	10
House wines.....	7	House spirits.....	10
Selected cocktails.....	15		

ASK OUR STAFF WHAT'S ON OFFER

Pie & Pinot

MONDAYS FROM 5.00PM

Braised red wine duck & confit potato pie,
soused red cabbage, radicchio, hazelnut and fig vinaigrette
with a glass of pinot noir or pinot gris.....34

Steak Night

TUESDAYS FROM 5.30PM

250gm Cape Grim MB2 Barley Fed Sirloin served with
crispy golden pomme frites and butter leaf salad.....27

Sunday Roast

FROM 12.00PM UNTIL SOLD OUT

A rotating selection of Mediterranean-inspired roasts
with sides, designed to share.....38