

O'CONNELL'S *Bar Menu*

Small Plates

Mount Zero olives & smoked nuts (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
Duck liver parfait, pickled mushrooms, sourdough toast (GFO).....	16
Chef's selection of charcuterie (GFO, DF).....	32
Cheeseboard platter, muscatel, quince paste, lavosh (V, GFO).....	32

Large Plates

Braised duck & confit potato pie, soused red cabbage, radicchio salad.....	36
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, broccoli and rocket pesto, pickled stems, Ossau-Iraty cheese (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 (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

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