

O'CONNELL'S *Bar Menu*

Small Plates

Mount Zero olives & smoked nuts (GF, VGO, DF).....	10
Natural oysters, bloody mary sauce (GF, DF).....	6 each
Woodfired mushroom, muscatel dressing, focaccia, almond cream (DF, VG).....	25
Beef and chorizo sausage rolls, spiced tomato relish.....	18
Woodfired chorizo, roast apple, cider, sourdough (GFO, DF).....	28
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, muscatel, quince paste, lavosh (V, GFO).....	32

Large Plates

Beef cheek pie, celeriac, pancetta, buttered broccoli.....	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
Orecchiette, piquillo pesto, pecorino, black lime (V).....	29
250g Cape Grim barley fed sirloin, pickled shallot and leaf salad.....	39
pommes frites (GF, DFO)	
ADD A SAUCE.....	4
RED WINE JUS, PEPPER, MUSHROOM, CHIMICHURRI (GF, DF)	

Sides

Pomme frites (GF, DF, VG).....	12
Baked chat potatoes, red pepper sauce (GF, DF, VG).....	14
Green beans, garlic butter, vinegar powder (GF, V).....	12
Radicchio salad, hazelnuts & PX vinaigrette (GF, DFO, V, VGO).....	14

Dessert

Baked mascarpone cheesecake, kalamansi cream (V).....	15
Affogato, vanilla ice cream, coffee, liquor (GF).....	20
Selection of house-made ice creams & sorbets (GF, V, VGO).....	12

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