

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.

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

O'CONNELL'S *Restaurant Menu*

407 COVENTRY ST.
SOUTH MELBOURNE

Entrée

Cauliflower velouté, almonds, crispy kale (GF, DFO, VG).....	14
Freshly shucked oysters, bloody mary dressing (GF, DF).....	6 each
Woodfired mushroom, muscatel dressing, focaccia, almond cream (DF, VG).....	25
Woodfired chorizo, roast apple, cider, sourdough (GFO, DF).....	28
Yellow fin tuna crudo, horseradish, egg yolk, crisp (GFO).....	26
Duck liver parfait, pickled mushrooms, sourdough toast (GFO).....	16
Beef tartare, tarragon mayo, quail egg, crostini (GFO, DF).....	27
Charcuterie, pickles, sourdough (GFO, DF).....	32

Mains

Beef cheek pie, celeriac, pancetta, buttered broccolini.....	36
Pressed lamb shoulder, labneh, gai lan, mint (GF).....	39
Orecchiette, piquillo pesto, pecorino, black lime (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, mojo verde (GF, DF).....	34
Half spatchcock, harissa, roasted baby capsicum, shallot cream (GF, DFO).....	36
1kg Mussels, crème fraîche, mustard, aleppo pepper, vinegar chips (GF, DFO) (TO SHARE).....	58

200g Vintage Reserva Eye Fillet.....	58
300g Galiciana MB3 Scotch Fillet.....	64
500g Riverine MB2 Bone in Rib Eye.....	100

Add a sauce.....4
Red wine jus, Pepper, Mushroom, Chimichurri (GF, DF)

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

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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

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 (GF, V, VGO).....	13
Cheeseboard, 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 12.00PM

Beef cheek pie, celeriac, pancetta, buttered broccolini
with a glass of pinot noir or pinot gris.....34

Steak Day

TUESDAYS FROM 12.00PM

250gm Cape Grim MB2 Barley Fed Sirloin served with
crispy fries and leaf salad.....28

Sunday Roast

FROM 12.00PM UNTIL SOLD OUT

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