

## *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

- Freshly shucked oysters, Bloody Mary dressing (GF, DF).....6 ea  
Tomato tart, whipped mascarpone, samphire, lemon thyme (v).....28  
Swordfish pastrami, pickled rhubarb, hazelnut cream, crispy wonton (GFO, DF).....28  
Kingfish ceviche, coconut and passionfruit dressing, aleppo pepper (GF, DF).....26  
Steak tartare, egg yolk, aji amarillo, kikos, crostini (GFO).....27  
Harissa octopus, poached potato, guindilla pepper, smoked paprika (GF, DF).....28  
Zucchini escabeche, focaccia, ricotta salata (v).....20  
Woodfired chorizito, roast apple, cider, sourdough (GFO, DF).....28  
Charcuterie, pickles, sourdough (GFO, DF).....32

## Mains

- Chicken pie, leek, shallot, chilli spiced hand cut chips.....35  
Dry aged duck breast, eggplant, pickled cherries, red wine jus (GF, DFO).....48  
Pressed lamb shoulder, labneh, gai lan, mint (GF).....39  
Cavatelli, asparagus cream, pecorino, pistachio pangratatto, black lime (GFO, v).....30

## Woodfired

- King Prawns, nduja butter, capers, nasturtium (GF).....60  
Whole Hawkesbury River squid, mojo verde (GF, DF).....34  
Flathead, braised capsicum, preserved lemon, charred radicchio (GF, DF).....39  
Whole roast trout, brown butter, fresh lemon (GF, DFO).....52 *(to share)*  
Savoy cabbage, macadamia, pickled beetroot, dates, pepitas (GF, DF, VG).....30

## Steaks

*All steaks are served with hand cut chips,  
pickled shallot and leaf salad*

- 200g Vintage Reserva Eye Fillet.....64  
250g Bass Strait Grass Fed Sirloin.....42  
300g Galiciana MB3 Scotch Fillet.....64  
Add a sauce.....4

Red wine jus, Pepper, Mushroom, Chimichurri (GF)

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 (GF, DF, VG).....12  
Sweet potato, sour cream & olive dressing (GF, v).....14  
Broccolini, furikake, lemon dressing (VO, VGO).....14  
Radicchio salad, hazelnuts, PX vinaigrette (GF, DFO, v, VGO).....14

## Dessert

- Lemon curd, almond crumb, torched meringue, finger lime (GF, v).....18  
Chocolate mousse, caramelised pastry, cherry coulis (v).....16  
Baked mascarpone cheesecake, kalamansi cream (v).....16  
Selection of ice creams & sorbets (GF, v, VGO).....14  
Cheeseboard, muscatel, quince paste, lavosh (GFO, v).....32

## Pie & Pinot

MONDAYS FROM 12.00PM

Chicken pie, leek, shallot, spiced hand cut chips  
with a glass of pinot noir or pinot gris.....34

## Steak Day

TUESDAYS FROM 12.00PM

250gm Bass Strait Grass Fed Sirloin served with  
crispy fries, leaf salad and a choice of sauce.....28

## Champagne & Oysters

FRIDAYS FROM 3:30PM TILL 6:30PM IN THE BAR

Moët & Chandon Brut Imperial.....15  
Natural Oyster with lemon.....3

## Sunday Roast

FROM 12.00PM UNTIL SOLD OUT

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