

O'CONNELL'S

Bar Menu

Small Plates

Mount Zero olives & smoked nuts (GF, DF, VG).....	10
Natural oysters, Bloody Mary sauce (GF, DF).....	6 ea
Zucchini escabeche, focaccia, ricotta salata (V).....	20
Beef and chorizo sausage rolls, spiced tomato relish.....	18
Chef's selection of croquettes (4 pieces), aioli.....	18
Woodfired chorizito, roast apple, cider, sourdough (GFO, DF).....	28
Chef's selection of charcuterie (GFO, DF).....	32
Cheeseboard, muscatel, quince paste, lavosh (V, GFO).....	32

Large Plates

Chicken pie, leek, shallot, chilli spiced hand cut chips.....	35
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
Cavatelli, asparagus cream, pecorino, pistachio pangrattato, (GFO, V).....	30
250g Bass Strait grass fed sirloin, pickled shallot and leaf salad.....	39
hand cut chips (GF, DFO)	
Add a sauce.....	4
Red wine jus, Pepper, Mushroom, Chimichurri (GF)	

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

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