

# O'CONNELL'S

## Menu

### *Small Plates*

Mount Zero olives & smoked nuts (GF, DF, VG).....	10
Natural oysters, native citrus mignonette (GF, DF).....	6 ea
Heirloom tomato salad, cucumber, pomegranate, feta (GF, V).....	16
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
Harissa octopus, poached potato, pickled green pepper (GFO, DF).....	28
Chef's selection of charcuterie (GFO, DF).....	32

### *Large Plates*

Spiced lamb, walnut & currant pie, salted cabbage, mint, lemon.....	35
Veal schnitzel, parmesan, apple slaw, pomme frites, fresh lemon.....	34
Cape Grim cheeseburger, smoked cheddar, pickles, tomato.....	27
pomme frites (GFO, VGO)	
Classic fish & chips, tartare sauce (DFO).....	28
King prawn, iceberg, spiced remoulade sandwich (GFO).....	38
250g Bass Strait grass fed sirloin, pickled shallot and leaf salad.....	42
hand cut chips (GF, DFO)	
Add a sauce.....	4

### *Sides*

Pomme frites (GF, DF, VG).....	12
Fire roasted corn on the cob, sumac, lime butter (GF, V).....	14
Broccolini, furikake, lemon dressing (VO, VGO).....	14
Butter leaf salad, hazelnuts, sherry vinaigrette (GF, DFO, V).....	14

### *Dessert*

Affogato, vanilla ice cream, coffee, liquor (GF).....	20
Selection of ice creams & sorbets (GF, V, VGO).....	12
Cheeseboard, muscatel, quince paste, lavosh (V, GFO).....	32

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