

## 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 suppliers are at the forefront of their industry.

### 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 an emphasis on ethically-sourced fresh seafood, Red Coral Seafood has built its reputation amongst Australia's finest chefs over three decades. Their award-winning product 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 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, Barragunda's market garden supplies O'Connell's with the freshest seasonal organic veggies and herbs.

### FRIEND AND BURRELL

Friend and Burrell supply the world's finest luxury food products, including caviar and truffles. They are driven by a passion for exceptional cuisine and a deep respect for nature's bounty. For nearly 20 years, Simon Friend and Bryan Burrell have been sourcing and providing premium ingredients to some of the most renowned kitchens across Australia and beyond, earning a reputation for quality and excellence in the culinary world.

## O'CONNELL'S *Food Menu*

At O'Connell's we only use fresh, locally-sourced ingredients to create dishes that reflect the flavours of the season while honouring the heritage and sophistication of modern pub dining.

407 COVENTRY ST.  
SOUTH MELBOURNE

@OCONNELLSSOUTHMELB  
OCONNELLS.COM.AU

Snacks

- Mount Zero olives, pickles (GF, DF, VG).....10
- House smoked nuts (GF, DF, VG).....10
- Beef & chorizo sausage rolls, spiced tomato relish.....18 (3 PIECES)
- Chef’s selection of croquettes, aioli (VO).....18 (4 PIECES)

Entrée

- Freshly shucked oysters, native citrus mignonette (GF, DF).....6 ea
- Allium tart, porter & sherry vinegar caramel, Jerusalem artichoke labneh (V).....24
- Kingfish ceviche, celery, grapefruit, Aleppo pepper, buttermilk, dill (GF).....27
- Beef tartare, middle eastern spices, egg yolk, red onion, radish, potato crisps (GF, DF).....27
- Char siu octopus skewer, potato, spring onion (DF).....28 (2 PIECES)
- BBQ scallops in the half shell, parsnip, macadamia, sunflower seeds (GF).....29 (3 PIECES)
- Woodfired chorizo, roast apple, cider, sourdough (GFO, DF).....28
- Charcuterie, pickles, sourdough (GF, DF).....32

Mains

- Wild boar, sweet potato & winter vegetable pie, confit potato, pickled red cabbage.....38
- Veal Schnitzel “Holstein”, fried egg, anchovy, capers, brown butter, choucroute.....37
- Fish & chips, crumbed, beurre blanc tartare, pomme frites.....34
- Gnocchetti sardi, butternut pumpkin, mushroom, walnut, sage (GF, VG).....32

Woodfired

- Stuffed calamari, sourdough, capers, lemon & herbs, braised tomatoes.....39
- Rainbow trout, herb & lemon crumb, caviar, Champagne sauce (GFO).....42
- Roast market fish, fragrant yellow curry, pickled mustard seeds, currey leaf (GF).....MP
- Wagyu cheeseburger, smoked raclette, pickles, tomato relish, hand cut chips.....34

Steaks

- 200g Vintage Reserva Eye Fillet.....64
- 250g Bass Strait Grass Fed Sirloin.....48
- 300g Galiciana MB3 Scotch Fillet.....70
- Add a sauce.....5
- Red wine jus, Pepper, Mushroom, Chimichurri (GF)

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

PLEASE LET OUR STAFF KNOW OF ANY DIETARY REQUIREMENTS

Sides

- Pomme frites (GF, DF, VG).....12
- Hasselback potato, black vinegar, brown butter & garlic (GF, V).....14
- Charred carrots, sesame seed sauce, Aleppo pepper (GF, DF, VG).....17
- Brussel sprouts, swordfish XO sauce.....18
- Witlof, orange, fennel, persimmon salad (GF, DF, VG).....16

Truffle Month

EVERYDAY IN JULY FROM 12:00PM

Celebrate Truffle Month at O’Connells this July!  
Add 5 grams of fresh Victorian truffles to any dish for \$25 and enjoy a touch of luxury with every meal, all month long.

Pie & Pinot

MONDAYS FROM 12.00PM

Start the week with a wild boar, sweet potato & winter vegetable pie with pickled red cabbage alongside a glass of pinot noir or pinot gris for \$34

Steak Day

TUESDAY FROM 12.00PM

Join us and enjoy a 250gm Bass Strait Grass Fed Rump served with crispy fries, leaf salad, and peppercorn sauce for \$28

Roast Chicken Day

WEDNESDAY FROM 12:00PM

Come in for a 1/2 chicken roasted with fragrant spices, black lime crema and BBQ broccoli for \$28

Champagne & Oysters

FRIDAYS 3:30PM - 6:30PM

\$3 Oysters and \$15 glass of Moët & Chandon  
Indulge in our ultimate Happy Hour experience at O’Connell’s with Oysters and Champagne every Friday afternoon.

Sunday Roast

SUNDAYS FROM 12.00PM UNTIL SOLD OUT

\$38 per person  
Our weekly rotation includes;  
  
Roast lamb saddle stuffed with spinach, black garlic & lemon  
Roast sirloin of beef with roasted bone marrow & duck fat hasselback  
Chorizo porchetta with braised white beans, cotechino & root vegetables