

Specials

Freshly shucked Coffin Bay oysters
3.00 each

Braised Local calamari
with fresh tagliatelle, olives, capers and tomato
entrée 16.00

Salted cod and lemon myrtle fishcakes
with radish, wild rocket and fennel
entrée 18.00

From Our Wood Grill

Salt brined 400 gram Hopkins River scotch fillet
38.50

“Environmentally certified” Black Angus 300 gram sirloin
36.50

250g pasture fed Gippsland beef rump
32.00

*Choice of
red wine sauce
or
béarnaise sauce*

O’Connell’s Sustainable Prawn Dinner

Wednesday 18th April 2012
5 Course Spencer Gulf prawn degustation with wines from Oliver’s Taranga in McLaren Vale to match
\$95pp

Entrée

Charcuterie plate

terrines, rillettes, cured meats, pickles, chutney and toast
20.00

Wood grilled heirloom carrot salad

with fennel cream, hazelnuts, pickled raisins and baby herbs
18.00

Spencer Gulf king prawns

with ox tongue sausage, capers, garlic, lemon and brioche
19.50

Ceviche of Hervey Bay scallops

with preserved watermelon, avocado, corn and curry vinaigrette
19.00

Wood grilled Milawa quail

with tête de cochon, caramelised endive, radish and blood plum
19.00

Mains

Shiitake crusted Cone Bay barramundi

with miso glazed eggplant, pickled ginger, wood grilled leeks and sea bounty
mussels

36.00

Pan-fried house made gnocchi

with wood grilled zucchini, peas, mint and The Mountain Man
washed rind cheese

30.00

Greenvale farms slow cooked pork shoulder,

with ragout of autumn beans, gala apples and cider sauce

33.00

Roasted duck breast

with confit duck leg, lentils, spinach, wood grilled celeriac and port sauce.

34.00

Cassoulet of Farmer Joe's baby goat

with fennel, goat bacon, slow cooked shoulder and braised white beans

34.00

Sides

Fries

Mash potato

Sautéed green beans with bacon, almonds and brown butter

Butter lettuce salad with shallots, tarragon and French dressing

All 9.00

O'Connell's Favourites

Fried chicken and spring onion rolls

served with a chilli-lime dipping sauce

Small 15.00 / Large 23.00

Steamed prawn and pork wontons

with spring onion, coriander and soy sauce

Small 16.00 / Large 24.00

O'Connell's Caesar salad

with baby cos, traditional condiments, white anchovies and prosciutto

18.50

O'Connell's burger

with caramelized onion, grilled bacon, fried egg, cheese,
tomato chutney and fries

21.00

Beef, Guinness, bacon and mushroom pie

with spinach and mash

26.00

Crispy battered trevally fillets

with mixed leaf salad and fries

28.50

Crumbed veal schnitzel

with rocket, fetta and red onion salad and fries

28.50

Dessert

Bitter sweet chocolate tart

with figs, fig cream, candied bacon and orange
\$15.00

Yarra Valley goats cheese parfait

with beetroot curd and candied walnuts
\$15.00

Sticky date pudding

with traditional English toffee sauce and treacle nut brittle ice cream
\$15.00

Melbourne city rooftop honey iced nougat

with port poached pear, chocolate mousse and crystallized pumpkin seeds
15.00

Organic yoghurt panna cotta

with poached rhubarb and basil
\$15.00

Chef's selection of ice cream and sorbets

with pistachio praline
\$14.00

Genovese coffee

\$4.00

Selection of "tea drop" loose leaf teas

\$4.50

English breakfast

Earl grey

Chamomile "Cleopatra's champagne"

Gunpowder green

Lemongrass & ginger

Peppermint leaves herbal infusion

Cheese

Selection of seasonal cheese served with quince paste, lavosh and fresh pear

Three cheese and garnishes @ 25 grams per cheese
20.00

Three cheese and garnishes @ 50 grams per cheese
28.00

Individual portions @ 50grams
10.00