

O'CONNELL'S

Starters

Oyster, chilled on ice, pepperberry mignonette GF/DF/A.....	6
Oyster, warm, bacon, Worcestershire GF/DF/A.....	6
Sourdough, whipped burnt butter V/DFO.....	11
Marinated olives V/GF/DF.....	9
Flatbread, whipped ricotta, honey butter v.....	18
Tuna, green apple, chilli, grapefruit GF/DF/A.....	21
Beef tartare, wattle seed, chips GF/DF.....	18
Grilled prawns, bush tomato, macadamia GF/DF/A.....	26
Moreton Bay bug, saltbush, kohlrabi GF/DFO/I.....	27
Chicken tenders, house pickles, ranch, hot sauce.....	17

From the Wood-Fired Josper

CURATED BY OUR PARTNERS AT FLINDERS + CO

All steaks served with salad, chips (GFO/DFO) & choice of red wine jus, mushroom, peppercorn, chimichurri, béarnaise or garlic herb butter.

Scotch Fillet 300g, Altair Wagyu, Grass-Fed, MB3+.....	82
Rib Eye 800g, Vintage Beef Co., Grass-Fed, MB3+.....	130
Eye Fillet 220g, Vintage Beef Co. Reserva, Grass-Fed.....	59
Club Steak 400g, 30 Days Dry-Aged, The Wanderer, Barley-Fed.....	72
Porterhouse 250g, Cape Grim, MB3+.....	57
Hanger 250g, Altair Wagyu, Grass-Fed, MB2.....	47
The Hatchet, Market Cut — Ask your waiter for sizes.....	16/100g

Premium bone-in Scotch Fillet, cooked over charcoal. Exceptionally marbled with bold, full-bodied flavour, dry aged in house

Add to your steak:

Wood-fired prawn +12 Extra sauce +3

Mains

Veal Schnitzel, red wine sauce, chips, salad.....	42
Market Fish, potato, burnt butter, dessert lime, soubise GF/A.....	38
Lamb Shoulder to Share, condiments, flatbread.....	120
Chicken Parma, chips, salad.....	32
Fish & Chips, salad, tartare DFO/A.....	34
Prawn Fettucine, chilli, napoli A.....	31
Ravioli, butternut squash, ricotta, burnt butter v.....	31
Double Smash Burger, onion, truffle mustard, pickles, chips.....	29

Sides

Fries, aioli V/DF.....	12
Baked potato, garlic butter, rosemary V/DFO/GFO.....	12
Cos, oak leaf, vinaigrette V/DF/GF.....	13
Heirloom carrots, ricotta V/DF/GF.....	14
Cucumber, feta, radicchio V/DFO/GF.....	14
Pickle plate V/DF/GF.....	14

To Finish

Doughnuts, Davidson plum jam, vanilla cream V/DF.....	15
Lemon tart, crème fraîche, myrtle v.....	16
Wood-fired Basque cheesecake, seasonal fruit V/GF.....	16
Cheese, biscuits, condiments v.....	16/22/26

ALL DAY MONDAYS	ALL DAY TUESDAYS	ALL DAY WEDNESDAYS	ALL DAY THURSDAYS	12-6PM SATURDAYS	ALL DAY SUNDAYS	WEEKDAYS 4-6PM	SIREN TO SIREN
Porterhouse \$28	Parma/Schnitty \$25	Pasta & Wine	OCH Signature Pies \$28	Champagne & Oysters	Sunday Roast	Happy Hour & Kids Eat Free*	\$9 Schooeys
ADD A WOOD-FIRED PRAWN \$9	THE CROWD FAVOURITE	MARKET PRICE	ROTATING & HOMEMADE	HALF PRICE	MARKET PRICE	*CONDITIONS APPLY	EVERY AFL GAME

V / Vegetarian
GF / Gluten Friendly
DF / Dairy Free
O / Option

New law requires seafood to be listed as either:
A / Australian
I / Imported
M / Mixture of both

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