

O’CONNELL’S

Starters

|                                                        |    |
|--------------------------------------------------------|----|
| Oyster, chilled, pepperberry mignonette GF/DF/A.....   | 7  |
| Oyster, warm, bacon, Worcestershire GF/DF/A.....       | 7  |
| House-made focaccia, whipped burnt butter DFO.....     | 11 |
| Marinated olives GF/DF.....                            | 12 |
| Flatbread, whipped ricotta, honey butter v.....        | 20 |
| Half shell scallop, herb butter GF/DFO/A.....          | 11 |
| Tuna, green apple, chilli, grapefruit GF/DF/A.....     | 26 |
| Hand-stretched burrata, zucchini, focaccia v.....      | 27 |
| Beef tenderloin tartare, wattle seed, chips GF/DF..... | 24 |
| Grilled prawns, macadamia GF/DF/A.....                 | 28 |
| Chicken tenders, house pickles, ranch, hot sauce.....  | 22 |

From the Wood-Fired Gosper

CURATED BY OUR PARTNERS AT FLINDERS + CO

|                                                                                                                                                        |         |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <i>All steaks served with salad, chips (GFO/DFO) &amp; choice of red wine jus, mushroom, peppercorn, chimichurri, béarnaise or garlic herb butter.</i> |         |
| 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      |
| Porterhouse Bone-In 400g, 30 Days Dry-Aged, The Wanderer, Barley-Fed.....                                                                              | 78      |
| Porterhouse 250g, Cape Grim, MB3+.....                                                                                                                 | 54      |
| Hanger 250g, Altair Wagyu, Grass-Fed, MB2.....                                                                                                         | 49      |
| The Hatchet, Market Cut — Ask your waiter for sizes.....                                                                                               | 16/100g |
| <i>Premium bone-in Scotch fillet, cooked over charcoal. Exceptionally marbled with bold, full-bodied flavour, dry aged in house</i>                    |         |
| <i>Add to your steak:</i>                                                                                                                              |         |
| Wood-fired prawn <sup>A</sup> +12    Extra sauce +4                                                                                                    |         |

Mains

|                                                                    |     |
|--------------------------------------------------------------------|-----|
| Veal Schnitzel, red wine sauce, chips, salad.....                  | 46  |
| Market Fish, potato, burnt butter, dessert lime, soubise GF/A..... | 44  |
| Lamb Shoulder to Share, condiments, flatbread.....                 | 120 |
| Chicken Parma, chips, salad.....                                   | 32  |
| Fish & Chips, salad, tartare DFO/A.....                            | 38  |
| Fettucine, asparagus, pumpkin v.....                               | 33  |
| Lamb Gnocchi, peas, mint, feta.....                                | 37  |
| Double Smash Burger, onion, truffle mustard, pickles, chips.....   | 33  |

Sides

|                                                                  |    |
|------------------------------------------------------------------|----|
| Fries, aioli <sup>V</sup> /DF.....                               | 13 |
| Baked potato, garlic butter, rosemary <sup>V</sup> /DFO/GFO..... | 14 |
| Cos, oak leaf, vinaigrette <sup>V</sup> /DF/GF.....              | 14 |
| Wood-fired beans, peas, labneh <sup>V</sup> /DFO/GF.....         | 16 |
| Citrus salad, feta, radicchio <sup>V</sup> /DFO/GF.....          | 16 |
| Pickle plate <sup>V</sup> /DF/GF.....                            | 15 |

To Finish

|                                                            |          |
|------------------------------------------------------------|----------|
| Doughnuts, Davidson plum jam, vanilla cream v.....         | 17       |
| Chocolate tart, orange, crème fraîche, myrtle v.....       | 18       |
| Honeycomb parfait, pistachio, banana <sup>V</sup> /GF..... | 18       |
| Cheese, biscuits, condiments v.....                        | 22/30/38 |

| ALL DAY MONDAYS                           | ALL DAY TUESDAYS       | ALL DAY WEDNESDAYS | THURSDAYS FROM 4PM | 12-6PM SATURDAYS                     | ALL DAY SUNDAYS | WEEKDAYS 4-6PM                 | 12-3PM WEEKDAYS        |
|-------------------------------------------|------------------------|--------------------|--------------------|--------------------------------------|-----------------|--------------------------------|------------------------|
| Porterhouse<br>\$28                       | Parma/Schnitty<br>\$25 | Wines-Day          | Spritz Club        | Champagne &<br>\$4 Oysters           | Sunday Roast    | Happy Hour &<br>Kids Eat Free* | Butcher’s Cut          |
| ADD A WOOD-FIRED PRAWN <sup>(A)</sup> \$9 | THE CROWD FAVOURITE    | NEW WINE SPECIALS  | ALL SPRITZES \$12  | TAITTINGER \$20 GLASS / \$100 BOTTLE | MARKET PRICE    | *CONDITIONS APPLY              | PREMIUM STEAK SPECIALS |

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

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

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