

O'CONNELL'S

Starters

Oysters chilled on ice, pepperberry mignonette GF/DF.....	5
Oysters warm, bacon, Worcestershire GF/DF.....	5
Sourdough, whipped burnt butter V/DFO.....	11
Marinated olives V/GF/DF.....	9
Flatbread, whipped ricotta, honey butter v.....	16
Tuna, green apple, chilli, grapefruit GF/DF.....	21
Beef tartare, wattle seed, chips DF.....	18
Grilled prawns, bush tomato, macadamia GF/DF.....	26
Moreton Bay bug, saltbush, kohlrabi GF/DFO.....	27
Chicken tenders, house pickles, ranch, hot sauce.....	17

From the Wood-Fired Gosper

CURATED BY OUR PARTNERS AT FLINDERS + CO

All cooked to your liking and served with salad, hand cut chips and choice of red wine jus, mushroom sauce, creamy peppercorn, chimichurri, béarnaise or garlic herb butter.

Scotch Fillet 250g, Altair Wagyu, Grass-Fed MB3+.....	70
Rib Eye 400/800g, Vintage Beef Co., Grass-Fed MB3+.....	75/120
Eye Fillet 220g, Vintage Beef Co. Reserva, Grass-Fed.....	59
Club Steak 400g, The Wanderer, Barley-Fed.....	57
Porterhouse 250g, Cape Grim, Grass-Fed MB3+.....	47
Bavette 200g, Altair Wagyu, Grass-Fed MB2.....	41

Add to your steak:

Wood-fired prawn +12
Extra sauce +3

Mains

Veal Schnitzel, herb butter, red wine sauce, chips, salad.....	34
Market Fish, potato, grenobloise, soubise GFO.....	36
Lamb Shoulder, serves 3-4, condiments, flatbread (1-2 sides recommended) DFO.....	110
Chicken Parma, chips, salad.....	32
Fish & Chips, slaw, tartare DFO.....	32
Clams Spaghetti, cavolo nero.....	31
Ravioli, butternut squash, ricotta, burnt butter v.....	29
Double Smash Cheeseburger, onion, pickles, chips.....	29

Sides

Fries, aioli V/DF.....	10
Baked potato, garlic butter, chives 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.....	13
Lemon tart, crème fraîche, myrtle v.....	14
Wood-fired Basque cheesecake, seasonal fruit V/GF.....	14
Cheese, biscuits, condiments v.....	14/20/24

ALL DAY MONDAYS

Porterhouse
\$28

COOKED TO YOUR LIKING

ALL DAY TUESDAYS

Parma/Schnitty
\$25

THE CROWD FAVOURITE

ALL DAY WEDNESDAYS

Pasta
& Wine

MARKET PRICE

ALL DAY THURSDAYS

OCH Signature
Pies \$28

ROTATING & HOMEMADE

12-6PM SATURDAYS

Oysters &
Prosecco

HALF PRICE

ALL DAY SUNDAYS

Sunday Roast

MARKET PRICE

WEEKDAYS 4-6PM

Happy Hour &
Kids Eat Free*

*CONDITIONS APPLY

SIREN TO SIREN

\$9 Schooeys

EVERY AFL GAME

V / Vegetarian
O / Option

GF / Gluten Friendly
DF / Dairy Free

Function enquiries:
Events@oconnells.com.au

@oconnells_hotel
www.oconnells.com.au



