

O'CONNELL'S

Starters

Oyster, chilled on ice, pepperberry mignonette GF/DF.....	6
Oyster, warm, bacon, Worcestershire GF/DF.....	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.....	21
Beef tartare, wattle seed, chips GF/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 Jasper

CURATED BY OUR PARTNERS AT FLINDERS + CO

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

Scotch Fillet 250g, Altair Wagyu, Grass-Fed, MB3+.....	70
Rib Eye 800g, Vintage Beef Co., Grass-Fed, MB3+.....	120
Eye Fillet 220g, Vintage Beef Co. Reserva, Grass-Fed.....	59
Club Steak 400g, 30 Days Dry-Aged, The Wanderer, Barley-Fed.....	66
Porterhouse 250g, Cape Grim, MB3+.....	52
Hanger 250g, Altair Wagyu, Grass-Fed, MB2.....	47
The Hatchet, Market Cut – Ask your waiter for sizes.....	15/100g

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.....	37
Market Fish, potato, burnt butter, dessert lime, soubise GF.....	38
Lamb Shoulder to Share, condiments, flatbread.....	110
Chicken Parma, chips, salad.....	32
Fish & Chips, salad, tartare DFO.....	34
Praws Tagliatelle, chilli, napoli.....	31
Ravioli, butternut squash, ricotta, burnt butter v.....	29
Double Smash Burger, onion, truffle mustard, pickles, chips.....	29

Sides

Fries, aioli V/DF.....	10
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.....	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

Champagne &
Oysters

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:
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