



the Daniel o'connell

Since 1850

entree/starters

Garlic Bread \$7.00 add cheese + \$1.00

Herb and Seeded Mustard Bread \$7.00 add cheese + \$1.00

Soup of the Day

please refer to the special or ask our staff

Ploughman's Platter

Branson pickle, leg ham, chunky old English cheddar, pickled onion, celery, Adelaide Hills marinated olives, toasted baguette with granny smith apples and home-style char-grilled Fritz sausage for two

\$28

Chunky Home Style Chips

with Mayonnaise and Tomato sauce **\$8**

Sweet Potato Wedges

with sweet chilli sauce and sour cream **\$10**

pub fare

Chicken Breast Schnitzel, 250gr or 500gr

with thick chunky chips, garden salad add a sauce for \$2.50. **250gr \$20.00 500gr \$27.00**

Beef Topside Schnitzel,

with chunky chips, garden salad add a sauce for \$2.50 **\$20.00**

Traditional Kilkenny Beer Battered Cod (Crumbed or Grilled upon request)

with remoulade sauce, lemon, chunky chips, and garden salad.

\$22.00

Crumbed Calamari

with remoulade sauce,lemon,chunky chips and garden salad. **\$22.00**

200gm Grass Fed Rump Steak Sandwich,

with lettuce,tomato,bacon,onion and honey mustard mayonnaise. Served on toasted garlic Lapinja bread with chunky chips and "Beerenburg tomato chutney". **\$20.00**

Free Range Barossa Valley Egg **\$1.50**



Butter Milk Crumbed Chicken Burger

chicken thigh on toasted on garlic lapinja bread,with bacon, lettuce,tomato,onion and Tarragon mayonnaise and served with chunky chips. **\$20.00**

300gm Grass Fed Free Range, M.S.A. Beef Rump (from Byron Bay)

with chunky chips, garden salad add a sauce for \$2.50sauce. **\$25.00**

Peppered Seasoning Crust **\$2.50**





Butter Milk Infused Lambs Fry

sautéed in onion, bay leaf, parsley, chicken stock and garlic. Infused with classic pan gravy and served with bacon and colcannon mash **\$20.00**

Classic 400gm Grass Fed Steak & Guinness Pie

with sautéed Brussels sprouts, butter, parsley, garlic and bacon. And accompanied with a Shiraz Jus **\$24.00**

Crumbed Lamb Brains

on colcannon mash, a fig and Guinness glaze and sprinkled with bacon dust (4 in a serve) **\$24**

sides

Homemade “Kilkenny” Beer Battered Onion Rings

with “Beerenburg” tomato chutney. **\$9.00**

Bowl of In Season Mixed Vegetables

with Adelaide hills Extra-Virgin Olive Oil **\$8.00**

Colcannon Mash Potato

with bacon and a dollop of sour cream **\$8.00**

Oven roasted chat potatoes

with rosemary and sea salt **\$8.00**

saucés

GRAVY \$2.50

DIANNE \$2.50

TRIO OF PEPPER \$2.50

BABY MUSHROOM \$2.50

RED WINE JUS \$2.50

PARMIGIANA TOPPING

shaved leg ham and cheese **\$2.50**

MUSTARD PLATE INCLUDING HORSERADISH \$4.00

dessert

Oven Baked Bread and Butter Pudding

with “Baileys Irish Cream” parfait and whipped Chantilly cream. **\$12.00**

Sticky Date Pudding

with caramel sauce & whipped Chantilly cream. **\$12.00**

Classic Vanilla Bean Crème Brûlée

with mixed berry compote. **\$12.00**

Chef’s Selection of Locally Produced Cheeses for 2

lavosh and seasonal dried fruit. **\$24.00**

Affogato

Please ask our waiting staff for your choice of Liqueur served with Baileys parfait **\$14.00**

please ask staff for our kids menu



THE DANIEL O'CONNELL

>> restaurant <<

ENTRÉES

Soup of the Day

please refer to staff or the specials board

Sweet Potato Wedges

with Sweet Chilli Sauce and Sour Cream 10

Garlic Focaccia Bread 7 \$1 extra for cheese

Mustard and Herb Focaccia Bread 7 \$1 extra for cheese

Certified Organic Boston Bay Mussels Meuniere

A generous serve of certified organic Boston Bay mussels cooked in a creamy broth consisting of celery, parsley, onion, garlic and leeks, accompanied with toasted garlic focaccia bread, chunky Homestyle chips and Mayonnaise. (Also available as a main serve) 24

Ploughman's Platter

Branson pickle, leg ham, chunky old English cheddar, pickled onion, celery, Adelaide Hills marinated olives, toasted baguette with granny smith apples and homestyle char grilled Fritz sausage for two 28

MAINS

Chef's Cut of the Day

Ranges from Grass fed Rump, Coorong Scotch on the bone, Angus Rump or whatever we can source locally. Please ask our friendly waiting staff. G.F available **M.P.**

Fish of the Day

Market fresh fish and served with locally ingredients. G.F available. **M.P.**

Vegetarian Special

Sourced from Adelaide's own local markets, please ask our friendly waiting staff. Vegan accommodated, G.F & lactose free available

Irish Stew

Braised lamb with vegetables in a homestyle broth and rustic potato dumplings 25

Classic 400gm Grass Fed Steak & Guinness Pie

with sautéed Brussels sprouts, butter, parsley, garlic and bacon. And accompanied with a Shiraz Jus 24

Beef and Ale Sausages (

with colcannon mash, Shiraz Jus, oven roasted bacon and a Jameson and onion marmalade. G.F 24

Homemade Chicken Kiev

hormone free, free roaming chicken breast, filled with garlic butter, English cheddar and shaved leg ham, crumbed and accompanied with a twice cooked souffle, hand picked beans, served with a garlic cream reduction **25**

Crumbed Lamb Brains

on colcannon mash, a fig and Guinness glaze and sprinkled with bacon dust (4 in a serve) **24**

Butter Milk Infused Lambs Fry

sautéed in onion, bay leaf, parsley, chicken stock and garlic. Infused with classic pan gravy and served with bacon and colcannon mash **20**

SIDES

Brussels sprouts with bacon 7

Colcannon

mash with bacon and a dollop of sour cream **8**

Oven roasted chat potatoes

with rosemary & sea salt **8**

seasonal vegetables

with Adelaide Hills extra virgin olive oil **8**

Chunky homestyle chips

with mayonnaise and tomato sauce **8**

Seasonal garden salad

with white balsamic vinaigrette **8**

Mint infused mushy peas 8

SAUCES ALL \$2.50

Gravy, Dianne - Trio of Pepper - Whole Baby Mushroom - Mustard Plate including Horseradish (\$3.50) - Red Wine Jus or Parmigiana including shaved leg ham

DESSERT

Oven baked bread and butter pudding

with Baileys Irish Cream parfait and whipped Chantilly cream **12**

Sticky date pudding

with caramel sauce & whipped Chantilly cream **12**

Chef's selection of locally produced cheese

homemade lavosh biscuits and seasonal dried fruit

24 for 2people

Affogato

Please ask our friendly waiting staff for your choice of liqueur with Baileys Irish cream parfait





THE CHRISTMAS FEAST

CHOICE OF 2 COURSE @ \$48 PER HEAD

OR 3 COURSE @ \$58 PER HEAD

ENTREE

SUGAR CURED ATLANTIC SALMON

with salad of kale, onion, white balsamic and zucchini and
capsicum relish

CRUMBED GNOCCHI SALAD

rocket, onion, carrot and tomato "Kasundi" vinaigrette

POACHED CHICKEN AND PROSCIUTTO ROULADE

baby spinach, chargrilled asparagus and caramelised onion
marsla chutney

MAIN COURSE

TURKEY BREAST

broccolini , dutch carrot, rosemary potato, onion sage confit
and cranberry shiraz glaze

SALMON

crispy skin, kale and baby spinach salad, chargilled
asparagus and lemon myrtle vinegar

SIRLOIN - COOKED MEDIUM

Cape Byron Sirloin with sautéed kale, potato, fennel
marsala jam and shiraz glaze

VEGETARIAN OPTIONS ON REQUEST

DESSERTS

CHRISTMAS PUDDING

with brandy custard

CHAI TEA PANNA COTTA