



BAR + RESTAURANT

## Breads & Sides

Bruschetta of Buffalo Mozzarella garlic, tomato, basil & olive oil (V)	10
Garlic Sourdough or Herb Sourdough	5
Fresh Bread Roll with butter	3
Bowl of Steamed Seasonal Vegetables	7
Bowl of Hand Cut Chips	7

## Entrees

Sydney Rock Oysters	½ doz \$16 / 1 doz \$27
Natural	
Kilpatrick	
Mango salad & Nam Jim	
Slow Cooked Pork Belly with seared scallops & house smoked tomato chutney	16
Tempura Banana Prawns with asparagus, watercress salad & saffron aioli	16
Duck Liver Pate with red current jelly & sourdough toast	16
Salt & Pepper Calamari with pickled red onion & tarragon tartare sauce	16
White Wine Plate (served with glass of wine) lemon chicken, oysters & prawns with grilled vegetables & dip	20
Red Wine Plate (served with a glass of wine) Sichuan beef, pork belly & scallops with grilled vegetables & dip	20

## Salads

Chef's Salad organic baby leaves with raspberry vinaigrette	sm 7 / lge 12
Grilled Chicken Salad pecans, feta, Spanish onion, grapes & raspberry dressing	sm 9 / lge 16
Haloumi & Tomato Salad with fennel & walnut chive dressing (V)	sm 8 / lge 15
Sichuan Beef Salad Asian greens tossed with soy & ginger	sm 9 / lge 17
Grilled Mushroom Salad served on mesclun salad leaves with balsamic dressing	sm 8 / lge 15
OSSO Caesar Salad crisp cos lettuce, parmesan cheese croutons, egg & creamy dressing	sm 8 / lge 14
Add Prawns	19
Add Chicken	16

*If you have food allergies or dietary preferences, please consult your wait staff. Many of our dishes can be modified to suit your requirements.*



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## From the Grill

<b>Osso's Signature Tomahawk Steak 500gm</b> very moist with sweet flavours cooked on the bone	38
<b>Prime Rib-eye of Beef 350gm</b> very moist with sweet flavours cooked on the bone (Grain-fed 150 days)	30
<b>Wagyu Beef Rump 250gm</b> heartly moist steak best served medium rare (150 days grain-fed)	30
<b>New York Cut Sirloin 250gm</b> certified Angus extremely tender, lean & flavorsome	30
<b>Fresh Atlantic Salmon 200gm</b> moist boneless Tasmanian fillet	26
<b>Marinated Chicken Breast (250gm)</b> free range	26
<b>Pork Cutlet 250gm</b> moisture infused pork	26
<b>Add Garlic King Prawns (3)</b>	7

All above are served with steamed vegetables  
& a choice of potatoes & sauce

### Potatoes

Creamed Potato Mash, Kipfler Potato, Hand Cut Chips or Sweet Potato

### Sauces

Red Wine, Mushroom, Béarnaise, Port Wine or Dijon & Tarragon

## Mains & Seafood

<b>Breast of Chicken</b> grilled king oyster mushroom, green beans, chorizo sausage, sauce remesco & sweet potato <b>(GF)</b>	26
<b>Rack of Lamb</b> minted sweet pea puree, eschallots, potato galette & basil scented jus <b>(GF)</b>	30
<b>Duck Breast</b> served on broccolini, shiitake mushrooms, figs, crisp potato & port wine jus <b>(GF)</b>	28
<b>Hand Made Parmesan &amp; Ricotta Gnocchi</b> with spinach, sun-dried tomato, asparagus & toasted pine-nuts <b>(V)</b>	28
<b>Whole WA Lobster</b> mornay, chilli or lemon & garlic served with rice & salad	47
<b>Beef Tenderloin 200gm</b> wrapped in bacon, served on onion rosti, sauté spinach & red wine jus	30
<b>Seared Barramundi Fillet</b> with a warm green bean & mushroom salad, hazelnut Béarnaise & kipfler potato <b>(GF)</b>	26
<b>Fettuccine Pasta Marinara</b> prawns, scallops & mussels in a light spiced tomato sauce	28
<b>Seafood Platter (for 2)</b> oysters, prawns, swimmer crab, whole lobster, scallops, calamari, tempura battered fish, smoked salmon, hand cut chips & appropriate sauces	100