

BAR SIDES & STARTERS

GARLIC PIZZAIOLA	13.50
<i>Garlic, Mozzarella, Lemon, Sea Salt (v)</i>	
BRUSCHETTA PIZZAIOLA	17.50
<i>Tomato, Basil, Balsamic, Parmigiano (v)</i>	
PROSCIUTTO PIZZAIOLA	19.50
<i>Prosciutto, Rosemary, Blue Cheese and Potato Pizzaiola</i>	
HOUSE BREAD	7.00
<i>Murray River Pink Salt, Butter</i>	
ANTIPASTO BOARD	26.00
<i>Prosciutto, Salami, Olives, Parmesan Zucchini</i>	
MEZZE PLATE	22.50
<i>Assorted breads, Dips, Char-grilled Vegetables</i>	

OYSTERS & SCALLOPS

NATURAL / KILPATRICK	<i>1/2 dozen</i> 19.00
<i>Shallot Red Wine Vinegar</i>	<i>dozen</i> 38.00
HERVEY BAY SCALLOPS	<i>1/2 dozen</i> 19.00
<i>Mornay Sauce, Mozzarella</i>	<i>dozen</i> 38.00

ENTREES

FRENCH ONION SOUP (v)	13.50
KING PRAWN & CHORIZO HOT POT	<i>Entree</i> 23.50
<i>Garlic, Chilli, Grape Tomatoes, Bread (gf)</i>	<i>Main</i> 34.50
*Please advise waiter if you would like gluten free	
BABY CALAMARI	16.50
<i>Lightly Floured and Flash Fried (gf)</i>	
WOOD GRILLED QUAIL	16.50
<i>Lyonnais Onion, Goats Cheese Tart</i>	
PORK BELLY	<i>Entree</i> 19.50
<i>Braised Fennel Puree, Confit Eschallot (gf)</i>	<i>Main</i> 28.50
*Where there's fat, there's flavour!	

SIDES

FAT CHIPS / SWEET POTATO FRIES, ROSEMARY SALT	8.50
POTATO PUREE, TRUFFLE BUTTER (gf)	10.50
BROCCOLINI, KING BROWN MUSHROOMS, EXTRA VIRGIN OLIVE OIL (gf)	10.50
CRUMBED CAULIFLOWER, CHEESE SAUCE	10.50
CHARRED HUSK OF SWEET CORN BLACK PEPPER BUTTER (gf)	8.50
ROASTED ROOT VEG, GARLIC, ROSEMARY SALT (gf)	8.50
CAPRESE SALAD, TRUSS TOMATOES, BASIL, MOZZARELLA (gf)	9.00

(gf) Gluten Free (v) Vegetarian. Please notify your waiter of any dietary requirements. A \$5.00 per person surcharge applies on all public holidays.

STEAK CUTS

OSSO DOUBLE CHEESEBURGER	22.50
<i>Bacon, Vintage Cheddar, Tomato Relish, Pickles</i>	
300G SKIRT STEAK, SANTA FE RUB, SPICED PIMENTO (MARBLE SCORE 2)	26.50
<i>Pasture Fed, Oakey, Mackay, Queensland</i>	
300G WAGYU RUMP F1 (MARBLE SCORE 2)	34.50
<i>Pasture and Grain Fed, Oakey, Mackay, Queensland</i>	
300G NEW YORK STRIP (MARBLE SCORE 2)	29.50
<i>Grain Fed, Riverine Cargill, Wagga Wagga, New South Wales</i>	
300G SCOTCH FILLET (MARBLE SCORE 2)	32.00
<i>Grain Fed, Oakey Angus Reserve, Mackay, Queensland</i>	
*Where there's fat, there's flavour!	
220G EYE FILLET, SEMI DRIED TOMATO, CAPSICUM (MARBLE SCORE 2)	36.50
<i>Pasture Fed, Riverine Cargill, Wagga Wagga, New South Wales</i>	
220G FILLET MIGNON, GARLIC THYME BUTTER, MUSTARD, PARSLEY POWDER	37.50
<i>Grain Fed, Riverine Cargill, Wagga Wagga, New South Wales</i>	
220G CARPET BAG (MARBLE SCORE 2) FRIED CAPERS	39.50
<i>Grain Fed, Riverine Cargill, Wagga Wagga, New South Wales</i>	
500G OP RIB EYE ON THE BONE (MARBLE SCORE 2) MUSTARD, VINE RIPENED TOMATO.	55.00
<i>Grain Fed, Riverine Cargill, Wagga Wagga, New South Wales</i>	
MARINATED CHICKEN, ORANGE MAPLE SYRUP, SMOKEY BBQ	<i>Half</i> 23.50
<i>Free Range, Southern Highlands, New South Wales</i>	<i>Full</i> 29.00
300G WAGYU SIRLOIN F1 (MARBLE SCORE 7+) MUSTARD, VINE RIPENED TOMATO	61.00
<i>Grain Fed, Oakey Premium, Mackay, Queensland</i>	
500G LAZY-AGED 42 DAY SIRLOIN MUSTARD, VINE RIPENED TOMATO	46.50
<i>Grain Fed, Oakey Angus Reserve, Mackay, Queensland</i>	

DRY AGED

500G T/BONE (MARBLE SCORE 3) MUSTARD, VINE RIPENED TOMATO	59.00
<i>Pasture Fed, Grain Fed Jacks Creek, Northern Nsw</i>	
500G RIB PREPARED (MARBLE SCORE 2) MUSTARD, VINE RIPENED TOMATO	59.00
<i>Grain Fed, Riverine Cargill, Wagga Wagga, New South Wales</i>	

COOKING TEMPERATURES

BLUE <i>Sealed on the outside while steak is at room temperature.</i>	MEDIUM <i>Predominately grey with a pink centre.</i>
RARE <i>Cooked for approximately two minutes on each side, still very bloody.</i>	MEDIUM WELL <i>Grey from edge to edge with slight pink centre.</i>
MEDIUM RARE <i>Maintains a medium red strip in the centre with grey edges.</i>	WELL DONE <i>Very firm with little juice, grey through out.</i>

RIBS

BEEF SHORT RIB (MARBLE SCORE 2)	36.50
<i>Chimmi Churri, Red wine Jus</i>	
LAMB RIBS	<i>500g</i> 36.50
<i>Osso Bourbon Glaze</i>	<i>1000g</i> 49.00
*Where there's fat, there's flavour!	
AMERICAN PORK RIBS	<i>500g</i> 39.00
<i>Osso Bourbon Glaze</i>	<i>1000g</i> 52.00
MIXED RIB PLATTER	<i>1000g</i> 57.00
<i>Combination of Pork, Beef Short Rib & Lamb</i>	
MIXED GRILL	<i>1000g</i> 57.00
<i>Pork & Lamb Ribs, Sirloin, Chorizo, Tomato, Mushrooms</i>	

RIB COMBOS

With your choice of Pork OR Lamb Ribs AND:

NEW YORK STRIP	50.00
WAGYU RUMP	52.00
HALF MARINATED CHICKEN	48.00

MAINS

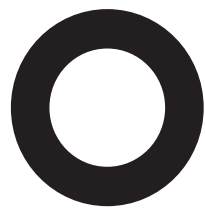
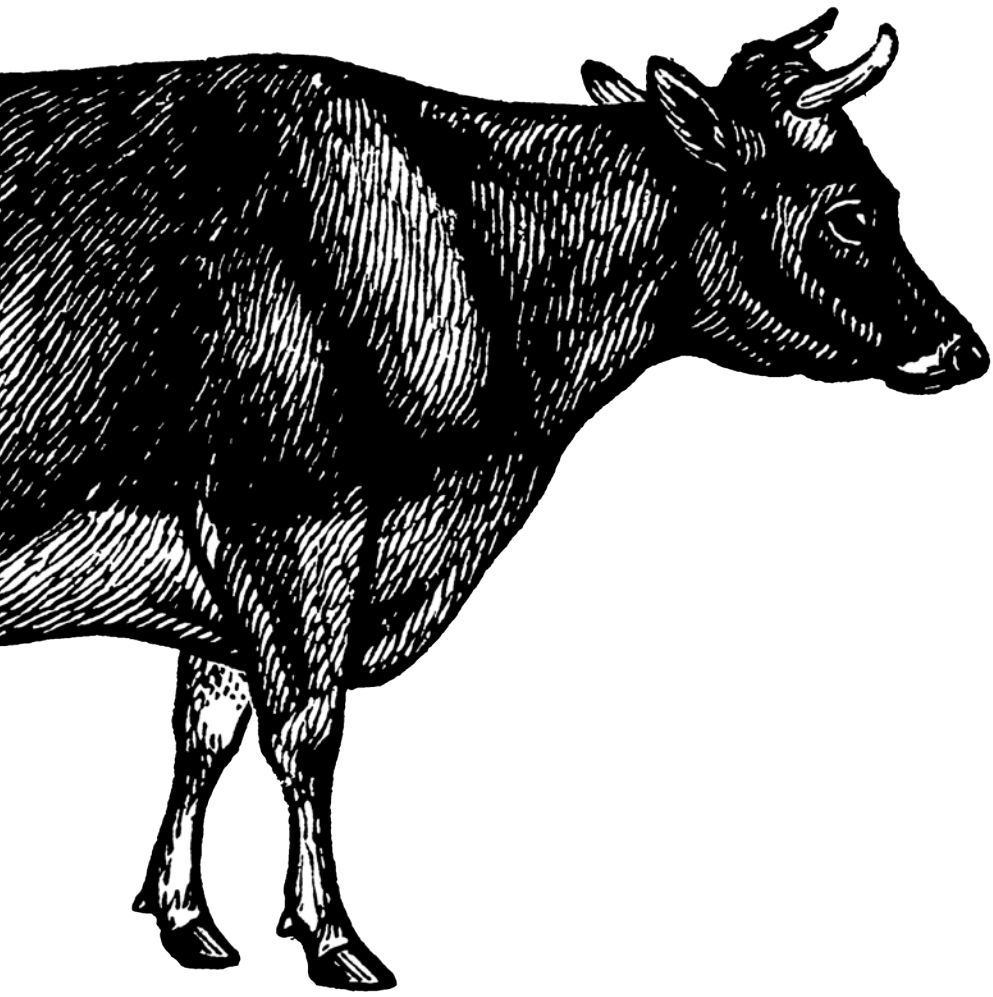
HANDMADE POTATO GNOCCHI PAN-FRIED	23.95
<i>Butter, Sage, roasted Butternut Pumpkin, Champagne and Ricotta (v)</i>	
STUFFED ROASTED CAPSICUM	21.50
<i>Eggplant, Zucchini, Garlic, Oregano, Sweet Potato, Grape Tomato Sauce</i>	
SALMON WELLINGTON	35.50
<i>Ratatouille, Fried Eschallots, Red Wine Jus</i>	
PAN FRIED BARRAMUNDI	32.50
<i>Lemon Myrtle Dauphinoise, Asparagus, Sage Bearnaise</i>	
LAMB RACK (Cooked to Medium)	36.50
<i>Honey Scented Pumpkin, Pea, Chorizo Crumb, Rosemary Jus</i>	

INCLUDED WITH MEALS

All Meals served with Fat Chips with Aioli and your choice of Rocket, Pear and Walnut (gf) or Caesar Salad for the table. *Please notify your waiter of any dietary requirements, allergies or intolerances.

CONDIMENTS & SAUCES

RED WINE JUS (gf)	4.00
BEARNAISE (gf)	4.00
MUSHROOM RAGOUT (gf)	4.00
BRANDIED PINK PEPPERCORN (gf)	4.00
CREAMY DIANE (gf)	4.00
CHIMMI CHURRI (gf)	4.00



OSO

"CONSISTENCY ELEVATES SIMPLICITY"

- Clay Jude, Proprietor

