



OSSO

THE MENU

CHARCUTERIE • OYSTERS • STEAK • PASTA • RIBS • GRILL

ALL STEAK AND RIBS ARE SERVED WITH YOUR CHOICE OF
BEER BATTERED FRIES OR CAESAR / ROCKET, PEAR AND WALNUT SALAD

RIBS 39_{500g} 54_{1kg}

ALL RIBS CHARGRILLED AND GLAZED
WITH OSSO BOURBON BBQ GLAZE

- USA Beef Ribs
- Lamb Ribs
- Pork Ribs
- Mixed Rib Platter

Deli

- Garlic Rosemary Three Cheese Pizzaiola **V** 18
- Bruschetta Pizzaiola Tomato, Basil, Balsamic, Parmigiano **V** 17
- Smoked Salmon Bruschetta Beetroot Aioli, Dill, Capers 18
- Stone Fired Split Wheat Sourdough Cultured Butter 6
- Warm Olives Chilli, Rosemary, Orange 9
- Crumbed Sicilian Stuffed Fetta Olives 12
- Charcuterie Board Prosciutto, Salami, Olives, Pecorino 16
- Duck Liver Pate Orange, Fig, Crisp Bread 16
- Wagyu Bresoala Wasabi Mayonnaise 18

Small Plates

- Baby Calamari Lightly Floured & Flash Fried **GF** 18
- Wood Grilled Quail Lyonnaise Onion, Goats Cheese 18
- Ricotta, Lemon Stuffed Zucchini Flowers (3) 16
- King Prawns Confit Garlic, Grape Tomatoes, Basil **GF** 22/32
- Twice Cooked Pork Belly Celeriac, Fig Chutney 18/28
- Arancini Balls (3) Mozzarella, Tomato 16
- Chicken Wings Tomato, Basil, Fetta 15
- Macaroni and Cheese Croquettes Osso Dipping sauce 14
- Cheeseburger Spring Rolls, Tomato 12



— Oysters —

SHALLOT

red wine vinegar
6 / 19 12 / 36

CUCUMBER

jelly & fish roe
6 / 20 12 / 38

KILPATRICK

wood smoked bacon
worcestershire sauce
6 / 22 12 / 40



— Scallops —

HERVEY BAY SCALLOPS

mornay sauce, mozzarella
6 / 20 12 / 40

MAIN FARE

- Ricotta Agnolotti Brown Butter, Sage, Pumpkin, Champagne **V** 23.5
- Marinated Free Range Hawkesbury Spatchcock 34
- Tinder Creek Duck Breast *(Cooked To Medium)* 34
- Celeriac, Black Cherry Jus
- King Salmon Black Vinegar Caramel, Creamed Peas, Chutney, Sweet Potato 32.5
- Linguine Balmain Bug, Mussels, Prawns, Tomato, Garlic, Chilli 36.5
- Spaghetti Cabonara Smoked Pancetta, Black Pepper, Egg Yolk, Pecorino 22
- Casarecce Creamy Butternut Squash, Fried Sage **V** 22.5
- Yamba Prawns Mango, Papaya, Avocado, Young Coconut, Coriander **GF** 36.5
- Beer Battered Fish of the Day Home-made Tartare Sauce, Fries, Salad 23.5

Triple Cooked Chips, Rosemary Parmesan Salt Aioli

Potato Puree, Truffle Butter **GF**

Green Beans, Almond, Brown Butter Sauce **GF**

Butter Lettuce, Avocado, Cherry Tomato, Olives, Onion, Fetta

Caprese Salad, Truss Tomatoes, Basil, Mozzarella **GF**

Honey Glazed Dutch Carrots

Mac And Cheese Bacon Crumb

Anchovy, Baby Cos, Poached Egg, Pancetta

Roasted Beetroot, Ricotta, Macadamia, Mint

Cauliflower Cheese Gratin

Sweet Potato Chips, Aioli

Battered Onions Rings, Horseradish Dill Dipping Sauce

Rocket, Pear, Walnut Salad, Aged Balsamic

**ALL
9
DOLLARS**



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STEAK CUTS

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Black Angus

300G New York Strip (Marble Score 2) <i>Grain Fed, Oakey Angus Reserve - Mackay (QLD)</i>	33
300G Scotch Fillet (Marble Score 2) <i>Grain Fed, Oakey Angus Reserve - Mackay (QLD)</i>	32
500G Lazy-Aged 42 Day Sirloin <i>Grain Fed, Oakey Angus Reserve - Mackay (QLD)</i>	49
220G Eye Fillet (Marble Score 2) <i>Grain Fed, Oakey Angus Reserve - Mackay (QLD)</i>	37
450G OP Rib Eye (Marble Score 2) <i>Grain Fed, Oakey Angus Reserve - Mackay (QLD)</i>	45

Wagyu

300G Wagyu Sirloin (Marble Score 7) <i>Grain Fed, Darling Downs (QLD)</i>	65
Wagyu Cheeseburger Bacon, Cheddar, Chutney, Chipotle Aioli	26
Wagyu Rump Steak (Marble Score 9)	49

Pasture Fed, Hormone Free

220G Eye Fillet (Marble Score 2) <i>Pasture Fed, Hormone Free, South Eastern Coast Line</i>	37
220G Fillet Mignon Bacon, Garlic Thyme Butter <i>Pasture Fed, Hormone Free, South Eastern Coast Line</i>	39



**SERVED
COMPLIMENTARY
AT YOUR
TABLE
UPON
REQUEST**
ChimmiChurri
Horseradish Cream
House Made Steak Sauce
Dijon Mustard



- Red Wine Jus **GF**
- Bearnaise **GF**
- Creamy Diane **GF**
- Blue Cheese Butter **GF**
- Garlic Thyme Butter **GF**
- Café De Paris Butter **GF**
- Brandied Pink Peppercorn **GF**
- Mushroom Ragout Sauce **GF**

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Dry Aged Jacks Creek Black Angus

500G Rib Prepared (Marble Score 2) <i>Pasture + Grain Fed (Northern NSW)</i>	59
500G T/Bone (Marble Score 3) <i>Pasture + Grain Fed (Northern NSW)</i>	65

Mixed Grill 49

Pork, Lamb, Beef Ribs, Black Angus Scotch Fillet, Chorizo Sausage, Bacon, Tomato, Mushroom

+add ons

Glazed Lamb Ribs	16
American Pork Ribs	16
Prawns, Brown Butter Sauce	16

STORY

OSSO

Sourced from the finest Australian Paddocks and Farms we bring to the table the best and freshest ingredients with innovative style, passion and flavour. Our commitment to our guests is 'we won't settle for anything else'

CLAY JUDE
Proprietor OSSO

EST. 2004

