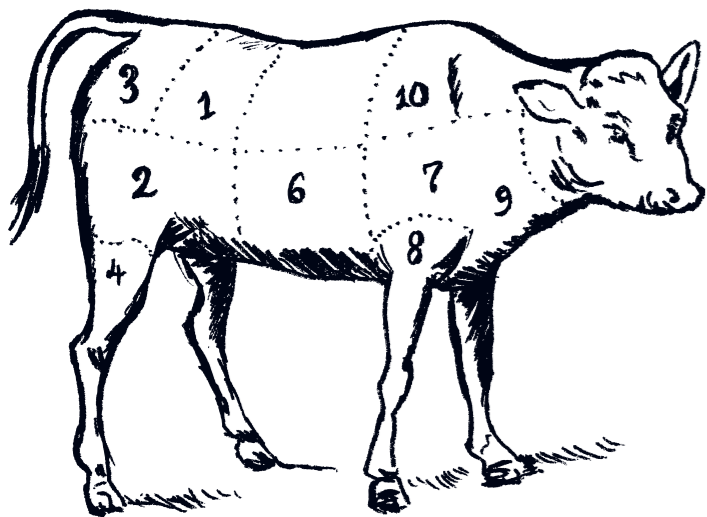


TO BEGIN  
 STARTERS  
 ENTRÉE  
 PREMIUM  
 BEEF  
 GRASSLANDS  
 DRY AGED  
 WAYGU  
 STEAK  
 SEAFOOD  
 RIBS  
 VEGETABLES  
 POULTRY  
 SALADS  
 SOMETHING  
 SWEET  
 CHOCOLATE  
 FRUIT  
 SUGAR & SPICE  
 DESSERT  
 CHEESE  
 VINTAGE  
 CHEDDAR  
 BRIE  
 DESSERT WINE



DESSERTS 14

**Chocolate Salted Caramel Tart**  
 Raspberry Sorbet, Raspberry Powder

**Banoffee Pie**  
 Caramel, Banana Butter, Cinnamon Cream  
 and Banana Crisps

**Yuzu Panna Cotta**  
 Short Bread, Berry Coulis, White Chocolate Crumb,  
 Mandarin, Honeycomb

**Baileys Creme Brulee**  
 Pistachio Biscotti, White Chocolate, Viola Flowers

**Chocolate Fondant**  
 Strawberry Essence, Vanilla Bean Gelato, White Chocolate

**Chocolate, Hazelnut, Strawberry Meringue**  
 Cream, Strawberry Essence

CHEESE 12 per 50g

**Blue, Hard, Soft**  
 Artisan Cheeses served with Muscatels, Quince Paste,  
 Crisp Bread, Lavosh

TASTING NOTES:

**Cropwell Bishop Stilton England**  
*Pasteurised prime summer pasture milk is used to produce England's only name-protected cheese. The pastures are established on top of coal fields that have high iron content and this is said to create Stilton's unique flavours. Naturally occurring bacteria in the milk, aided by the air that enters through the process of needling, helps to create the blue mould. The cheese should be crumbly yet firm enough to cut. Stilton has a dry brown rough rind around a creamy ivory paste with liberal blueing that spreads all the way to the edges.*

*This cheese is full, rich and creamy with complex flavours of honey, leather, tobacco and molasses. The aroma is huge and spicy; the rind is edible and very pungent.*

**Warrnambool Black Wax Victoria**  
*The Warrnambool cheese plant is one of the largest and most modern cheese plants in Australia. Expert cheese graders continue a long tradition of monitoring and selecting the cheese to ensure superior and consistent flavours.*

*The award-winning Warrnambool Black Wax Vintage Cheddar is based on a traditional sharp English style. Flavours are full and robust, much richer than standard cheddar and it has a slightly crumbly texture. It is matured for up to 16 months, and it comes in black wax.*

**Udder Delights Brie South Australia**  
*This surface-ripened Brie is made using Adelaide Hills-sourced milk. Once the cheese is ripe, you will enjoy the soft and creamy texture, lovely mouth-feel and earthy mushroom flavours. Brie is a versatile cheese that is a great addition to a platter and also lends itself well to other recipes.*

DESSERT COCKTAILS 15

**Espresso Martini**  
 Belvedere Vodka, Kahlua, White Creme De Cacao, Espresso

**Apple Crumble**  
 Chambord, Apple Schnapps, Limoncello, Apple & Lemon Juice

DESSERT WINES

**10 Gibson 'Botrytis' Semillon** g 11.5  
 Barossa Valley, SA b 46

**Noble One** g 13  
 Riverina, NSW b 49

PORTS AND FORTIFIED

**Galway Pipe** g 9  
 Langhorne Creek, SA

**Grandfather Tawny Port** g 16  
 Nuriootpa, SA

**Great Grandfather Tawny Port** g 26  
 Nuriootpa, SA

**Topaque** g 11  
 Hunter Valley, NSW

HAND CRAFTED COFFEE

**The Usual Suspects** 4  
 Espresso / Cappuccino / Decaf  
 Latte / Hot Chocolate  
 Flat White / Chai Latte

**Affogato** 10  
**Liqueur Affogato** 14

LIQUEUR COFFEE 14

You Choose The Liqueur And We Will Do The Rest

TEA All 4

**Earl Grey**  
 A Ceylon Tea Flavoured With Leaves From The Bergamot Plant  
 With A Distinct Aroma

**English Breakfast**  
 Blend of Ceylon and Indian Teas

**Green Sencha**  
 Classic Steamed Green Tea Refill

**Chamomile Herbal**  
 100% Chamomile Flowers

**Peppermint Herbal**  
 100% Peppermint Leaves

PREMIUM  
 BEEF  
 GRAIN FED  
 FILLET MIGNON  
 WAGYU  
 NEW YORK  
 SIRLOIN  
 SCOTCH FILLET  
 SEAFOOD  
 RIBS  
 VEGETABLES  
 POULTRY  
 SALADS



## THE OSSO STORY

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”.

Clayton Jude, Osso Est 2004

### BEHIND THE STEAK



**Wagyu**

(Wa – Japan, Gyu – Cattle). Up until recently, the Wagyu Cattle Industry in Australia consisted of F1 and F2 cattle production for the Japanese and Asian Markets. An F1 is a first cross between a Wagyu Sire and a second breed of cattle, often Angus, though Holstein and Murray Grey are proving popular. An F2 is the progeny of a further cross of a Wagyu sire over an F1 female. In more recent times, the domestic Wagyu industry has begun to release highly sought after full blood Wagyu, giving exceptional marbling and flavour to rival the finest Wagyu available in Japan. All of our Wagyu at Osso is full blood wagyu.

**Dry Aged Beef**  
A time honored tradition and still a firm favourite amongst many in the food industry, Dry aging beef gives a different result to wet aging (Cryo-Vac). Dry aging and grass fed steers are synonymous with the traditional meat industry. In the years before grain feeding became the norm, grass fed steers were prized for the depth of flavour and texture they offered, although the meat when fresh was often tough. Beef that is hung naturally on the bone in a cold environment begins to interact with the natural enzymes that aid breakdown, in the bones of all animals. These enzymes break down collagen and other proteins, again done without exposure to oxygen.

To dry age beef successfully, we must leave considerable external fat or skin on the cuts we age, and then trim this all away when we are ready to send to our customers – a time consuming task. Perhaps the strongest difference in wet versus dry age is texture – dry aged beef still retains firmness and a level of moisture that is balanced by a softening of the fibres that contribute toughness, while still imparting a characteristic rich grass and beefy flavour.

## BEHIND THE RIB

Sous vide is French for “under vacuum” and describes a method of cooking in vacuum sealed plastic pouches at low temperatures for a prolonged period of time. Vacuum packaging prevents evaporative losses of flavour volatiles and moisture during cooking and inhibits flavours from oxidation. This as a result guarantees the rib to be the best it can possibly be.

### WHAT IS MARBLING?

Marbling is intramuscular fat within a cut of Wagyu beef as well as an industry standard score measuring the density of this fat. A marble score can range from 1 through to 12 being the highest level.

The best part of marbling is the flavour, aroma and velvety texture that it imparts into the beef as it melts during the cooking process. A steak with no outer fat and a marble score of 4 would still achieve a heart foundation tick of approval (less than 10% fat).

## BEHIND THE WINE

At Osso Steaks and Ribs we believe there’s no better location to sit back and enjoy a glass of fine wine.

Our wine list comprises a broad range of flavours and styles from some of Australia’s most acclaimed wine growing regions. Our highly rated wines have been selected from 4 and 5 star boutique family wineries throughout the country. You may not recognise many of these wines unless you have travelled to all corners of this great land of ours. Let us take you on a journey to some of our great wine growing regions and wineries. Our goal is to create a truly satisfying and interesting experience enabling you to try wines you may not have had the opportunity to discover.

Our broad range of wines by the glass is a great way for matching wine with your food, so if you’re looking for a fresh Margaret River Sauvignon Blanc Semillon to complement our local seafood or a rich McLaren Vale Shiraz to enjoy with our tender beef fillet we offer a great range of wines to suit your taste.

## BEHIND THE DESIGN

To offer a unique experience, the dining room decor is based on a butcher shop reflecting the authority on meat. Whilst you will not see any display cabinets, our tables tops are representative of the butcher’s chopping blocks. The industrial mix of hard surfaces – ranging from the white tiles, flooring and treatment of the ceiling, the butcher’s aprons worn by our friendly wait staff and the primal display hanging, to our gourmet Deli and Tappas Bar – are all important components of any quality butcher shop.

## DELI

<b>Garlic Rosemary Three Cheese Pizziola</b> Salt Flakes, Lemon <i>(v)</i>	13
<b>Bruschetta Pizziola</b> Tomato, Basil, Balsamic, Parmigiano <i>(v)</i>	17
<b>Stone Fired Split Wheat Sourdough</b> Extra Virgin Olive Oil, Balsamic	6
<b>Warm Olives</b> Chilli, Rosemary, Orange	9
<b>Crumbed Sicilian Stuffed Fetta Olives</b> Lemon, Tendril	12
<b>White Bait</b> Seasoned Flour, Flash Fried, Lime Aioli	18
<b>Antipasto Board</b> Prosciutto, Salami, Pastrami, Coppa, Pecorino, Olives, Crisp Bread	24
<b>Duck Liver Pate</b> Orange, Fig, Crisp Bread	16
<b>Wagyu Bresoaala</b> Wasabi Mayonnaise, Crisp Bread, Parmasan, Rocket	18

### OYSTERS & SCALLOPS

<b>Oysters</b> Shallot, Red Wine Vinegar	20/40
<b>Oysters</b> Kilpatrick, Wood Smoked Bacon, Worcestershire Sauce	22/44
<b>Hervey Bay Scallops</b> Mornay Sauce, Mozzarella	22/44

### SMALL PLATES

<b>Baby Calamari</b> Lightly Floured & Flash Fried <i>(gf)</i>	18
<b>Zucchini Flowers (3)</b> Stuffed Lemon Ricotta	16
<b>King Prawns</b> Confit Garlic, Grape Tomatoes, Basil <i>(gf, upon request)</i>	22/32
<b>Twice Cooked Pork Belly</b> Papaya, Mango, Young Coconut, Coriander, Mint, Crackle	22/29
<b>Arancini Balls (3)</b> Mozzarella, Tomato <i>(v)</i>	16
<b>Chicken Wings</b> Tomato, Basil, Fetta	15
<b>Grilled Haloumi</b> Smoked Eggplant Purée, Cucumber, Sunflower Sprouts, Honey, Crispy Chickpeas <i>(gf) (v)</i>	22
<b>Fetta Stuffed Field Mushrooms</b> Sugar Roasted Grape Tomatoes, Basil, Wild Rocket <i>(gf) (v)</i>	19

<b>SALADS</b>	6/12
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<b>Butter Lettuce</b> Avocado, Cherry Tomato, Olives, Onion, Fetta
<b>Caesar Salad</b> Baby Cos, Pancetta, Anchovy, Egg
<b>Beetroot</b> Rocket, Goats Cheese, Orange, Pistachio
<b>Beefsteak Tomato</b> Onion, Mozzarella, Basil, Balsamic Vinaigrette

## MAIN FARE

<b>Mushroom Risotto</b> Mixed Mushrooms, Black Truffle, Parsnip Garlic Crisps, Parmesan <i>(gf) (v)</i>	24
<b>Free Range Hawkesbury Spatchcock</b> Garlic, Chilli, Thyme, Watercress, Lemon	34
<b>King Salmon (Cooked To Medium)</b> Black Vinegar Caramel, Creamed Peas, Chutney, Zucchini	33
<b>Linguine</b> Scallops, Squid, Mussels, Prawns, Tomato, Garlic, Chilli	36
<b>Spaghetti Carbonara</b> Smoked Pancetta, Black Pepper, Egg Yolk, Pecorino	22
<b>Yamba Prawns</b> Mango, Papaya, Avocado, Young Coconut, Coriander <i>(gf)</i>	38
<b>Mussels</b> Tomato, Garlic, Chilli, White Wine, Charred Sourdough	28
<b>Lamb Rack (Cooked To Medium)</b> Eggplant Puree, Tomato, Confit Onion, Salt Bush, Red Wine Jus	38
<b>Chicken Fettuccine</b> Semi-dried Tomato, In-house Pesto, Mascarpone cream	27
<b>Chicken Mignon</b> Garlic Thyme Butter, Tomato Skordalia	29

<b>RIBS</b>	500g 39 / 1kg 54
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ALL RIBS CHARGRILLED AND GLAZED WITH OSSO BOURBON BBQ GLAZE  
**USA Beef Ribs** Tarra Valley, VIC  
**Lamb Ribs** Cowra, NSW  
**Pork Ribs** Lockyer Valley, QLD  
**Mixed Rib Platter**

<b>SHARED PLATES</b>	
<b>Butchers Board</b> Pork, Beef, Lamb Ribs, Crumbed Lamb Cutlets, Skirt Steak, Rump Steak, Smoked Pork Belly, Chicken Wings, Sausage	89
<b>Lamb Shoulder</b> 12 Hour Braised with your choice of two sides	85

<b>SIDES</b>	All 9
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<b>Potato Puree</b> Truffle Butter <i>(gf)</i>
<b>Green Beans</b> Almond, Brown Butter Sauce <i>(gf)</i>
<b>Dutch Carrots</b> Honey Glazed
<b>Mac And Cheese</b> Bacon Crumb
<b>Cauliflower</b> Cheese Gratin
<b>Sweet Potato Chips</b> Aioli
<b>Battered Onions Rings</b> Chipotle Dipping Sauce
<b>Brussel Sprouts</b> Pancetta, Burnt Butter
<b>Creamed Spinach</b> Cinnamon
<b>Mushroom Pie</b> Mixed Mushroom Ragu, Puffed Pastry
<b>Charred Husk of Sweet Corn</b> Black Pepper Butter

## STEAK CUTS

<b>BLACK ANGUS</b> GRAIN FED, OAK <span>Y</span> ANGUS RESERVE MACKAY (QLD)	
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<b>300G New York Strip</b> <i>(Marble Score 2)</i> Café de Paris	33
<b>300G Scotch Fillet</b> <i>(Marble Score 2)</i>	34
<b>500G Lazy-Aged 42 Day Sirloin</b> <i>(Marble Score 2)</i> Café de Paris	52
<b>220G Eye Fillet</b> <i>(Marble Score 2)</i>	37
<b>450G OP Rib Eye</b> <i>(Marble Score 2)</i>	45

### WAGYU

<b>300G Wagyu Sirloin</b> <i>(Marble Score 7)</i>	65
<b>Wagyu Cheeseburger</b> Bacon, Cheddar, Chutney, Chipotle Aioli	26
<b>300G Wagyu Rump Steak</b> <i>(Marble Score 9)</i>	49
<b>300G Wagyu Skirt Steak</b> <i>(Marble Score 6)</i> Chaloula Rub	35

### PASTURE FED, HORMONE FREE SOUTH EASTERN COASTLINE

<b>220G Eye Fillet</b> <i>(Marble Score 2)</i>	37
<b>220G Filet Mignon</b> Bacon, Garlic Thyme Butter	39
<b>300G Rib Fillet</b> <i>(Marble Score 2)</i>	36

### DRY AGED JACKS CREEK BLACK ANGUS PASTURE + GRAIN FED (NORTHERN NSW)

<b>500G Rib Prepared</b> <i>(Marble Score 2)</i>	59
<b>500G T-Bone</b> <i>(Marble Score 3)</i>	65
<div><div><div><div><div><div><span></span></div></div></div><div><div><div><span></span></div></div></div><div><div><div><span></span></div></div></div></div></div></div> <p>All mains are served with fat chips &amp; Aioli for the table</p>	

### SAUCES AND BUTTERS

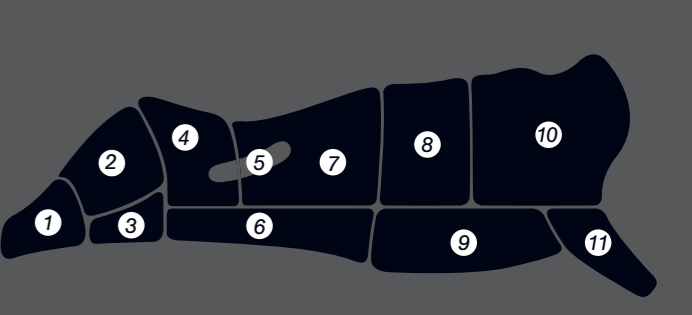
<b>Red Wine Jus</b> <i>(gf)</i>	<b>Mushroom Ragout Sauce</b> <i>(gf)</i>
<b>Creamy Diane</b> <i>(gf)</i>	<b>Blue Cheese Butter</b> <i>(gf)</i>
<b>Garlic Thyme Butter</b> <i>(gf)</i>	<b>Café De Paris Butter</b> <i>(gf)</i>
<b>Brandied Pink Peppercorn</b> <i>(gf)</i>	<b>Bearnaise</b> <i>(gf)</i>

### ADD ONS

**Glazed Lamb Ribs / American Pork Ribs / Prawns, Brown Butter Sauce**

## COOKING TEMPERATURES

Blue	Sealed on the outside while steak is at room temperature.
Rare	Cooked for approximately two minutes on each side, still very bloody.
Medium rare	Maintains a medium red strip in the centre with grey edges.
Medium	Predominately grey with a pink centre.
Medium well	Grey from edge to edge with slight pink centre
Well done	Very firm with little juice, grey through out.



- Shank**  
Best slow cooked.
- Silverside**  
Great roasted or corned in brine and boiled.
- Knuckle**  
Needs to be braised slowly.
- Rump**  
This breaks down into three muscles, top sirloin, eye and centre cut. Rump has a great flavour but has a firmer texture than fillet or striploin.
- Fillet**  
The most tender steak with the lowest amount of fat, best eaten blue.
- T-Bone**  
The best of both worlds, some fillet and some striploin. The bone makes this cut even juicier with full flavour.
- Flank**  
Diced and slow cooked.
- Striploin / Sirloin / New York**  
One of the leaner cuts, also known as Porterhouse Steak.
- Rib Eye / Rib on Bone / Scotch Fillet**  
Highly marbled making it a juicy steak with lots of flavour. It has a higher fat content than most steaks, but fat means flavour.
- Brisket**  
Roasted or corned in brine and boiled.
- Chuck Blade**  
Diced and slow cooked for braise.
- Shin**  
Best braised.

*(gf)* Gluten Free *(v)* Vegetarian *(vg)* Vegan - \*Please Notify Your Waiter Of Any Dietary Requirements, Allergies Or Intolerances. Public holiday surcharge applies of \$5.00 per person