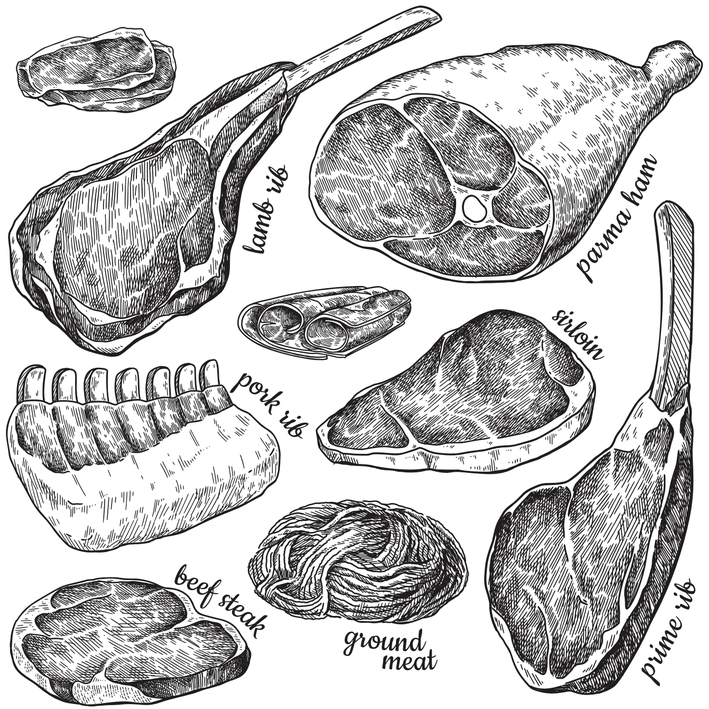
gate to plate



DESSERTS

All 14

Chocolate Salted Caramel Tart
Raspberry sorbet, passion fruit, vanilla cream

Banoffee Pie
Sugared roasted bananas, banana crisps, Dark chocolate

Yuzu Panna Cotta
Short Bread, Mandarin, Honeycomb

Baileys Creme Brulee
Pistachio Biscotti, White Chocolate, Viola Flowers

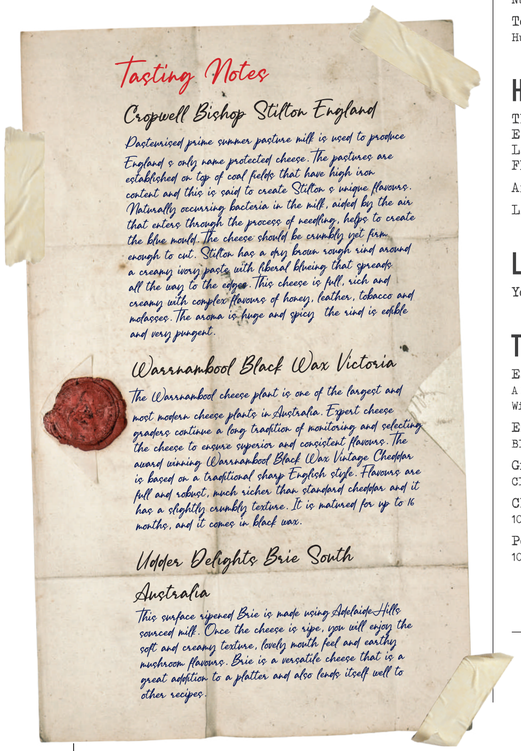
Affogato Brulee
Coffee Brulee, Coffee Gelato, Biscotti

Mango Mousse
Condensed Milk Chantilly

CHEESE

12 per 50g

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



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 Barossa Valley, SA	g b	11.5 46
Noble One Riverina, NSW	g b	13 49

PORTS AND FORTIFIED

Galway Pipe Langhorne Creek, SA	g	9
Grandfather Tawny Port Nuriootpa, SA	g	16
Great Grandfather Tawny Port Nuriootpa, SA	g	26
Topaque Hunter Valley, NSW	g	11

HAND CRAFTED COFFEE

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

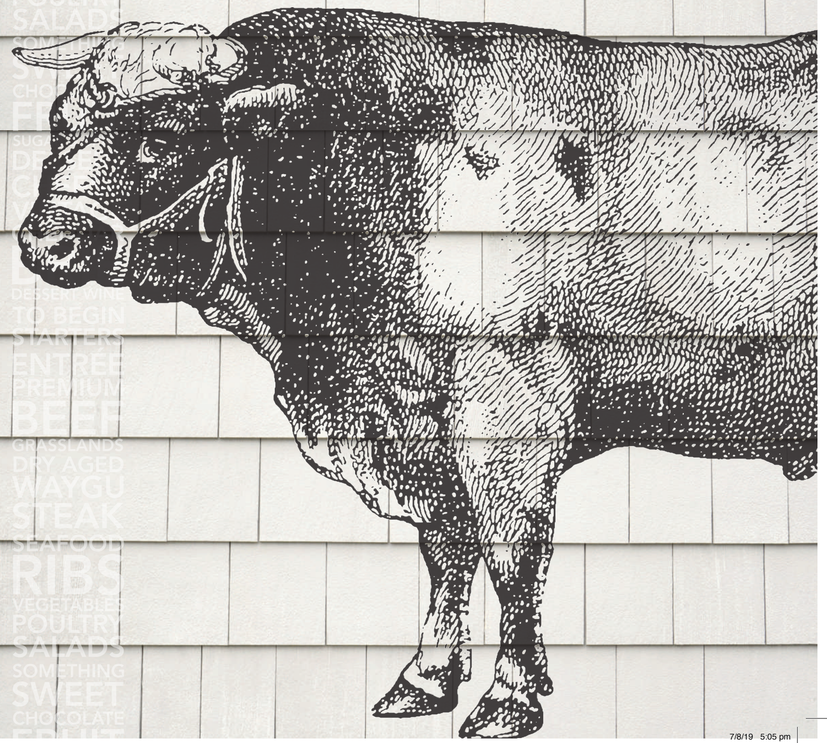
English Breakfast
Blend of Ceylon and Indian Teas

Green Sencha
Classic Steamed Green Tea Refill

Chamomile Herbal
100% Chamomile Flowers

Peppermint Herbal
100% Peppermint Leaves

OSSO



Trifold menu concept.indd 2-3
7/8/19 5:05 pm

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 Dude, Osso Est 2004

What is Marbling?

Marbling is intramuscular fat within a cut of Wagyu beef as well as an industry standard score measuring the quality 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 Nouveau 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 Tapas Bar are all important components of any quality butcher shop.

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.

DELI

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

OYSTERS SCALLOPS

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

SMALL PLATES

Baby Calamari Lightly Floured & Flash Fried (gf)	18
Zucchini Flowers (3) Stuffed Lemon Ricotta (v)	16
King Prawns Confit Garlic, Grape Tomatoes, Basil (gf, upon request)	22/32
Twice Cooked Pork Belly Papaya, Mango, Young Coconut, Coriander, Mint, Crackle	22/29
Arancini Balls (3) Mozzarella, Tomato (v)	16
Grilled Haloumi Smoked Eggplant Purée, Cucumber, Sunflower Sprouts, Honey, Crispy Chickpeas (gf) (v)	22
Fetta Stuffed Field Mushrooms Sugar Roasted Grape Tomatoes, Basil, Wild Rocket (gf) (v)	19
Cauliflower Crumbed, Blue Cheese Sauce (v)	14

MAIN FARE

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

RIBS

500g 39 / 1kg 54

USA Beef Ribs Tarra Valley, VIC

Lamb Ribs Cowra, NSW

Pork Ribs Lockyer Valley, QLD

Mixed Rib Platter

All Ribs Served With Baked Potato, Sour Cream Or Steak Fries Glazed With OSSO Bourbon BBQ Glaze

SIDES

all 9

Potato Puree Truffle Butter (gf)

Green Beans Almond, Brown Butter Sauce (gf)

Dutch Carrots Honey Glazed

Mac And Cheese Bacon Crumb

Sweet Potato Chips Aioli

Battered Onions Rings Chipotle Dipping Sauce

Brussel Sprouts Pancetta, Burnt Butter

Creamed Spinach Cinnamon

Mushroom Pie Mixed Mushroom Ragu, Puffed Pastry

Charred Husk of Sweet Corn Black Pepper Butter

STEAK CUTS

Black Angus

[Grain Fed, Oakey Angus Reserve Mackay] (QLD)

300G New York Strip (Marble Score 2) Café de Paris	33
300G Scotch Fillet (Marble Score 2)	34
500G Lazy-Aged 42 Day Sirloin (Marble Score 2) Café de Paris	52
220G Eye Fillet (Marble Score 2)	37
450G OP Rib Eye (Marble Score 2)	45

Wagyu

[Grain Fed, Darling Downs] (QLD)

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

Pasture Fed, Hormone Free

[South Eastern CoastLine]

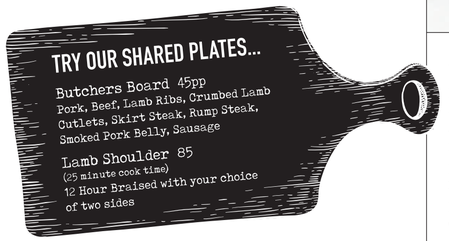
220G Eye Fillet (Marble Score 2)	37
220G Filet Mignon Bacon, Garlic Thyme Butter	39
300G Rib Fillet (Marble Score 2)	36

Dry Aged Jacks Creek Black Angus

[Pasture + Grain Fed] (Northern NSW)

500G Rib Prepared (Marble Score 2)	59
500G T-Bone (Marble Score 3)	65

Mains Served With Baked Potato, Sour Cream Or Steak Fries



COOKING TEMPERATURES

BLUE Sealed on the outside while steak is at room temperature.

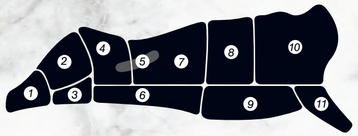
RARE Cooked for approximately two minutes on each side, still very bloody.

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.



1 Shank
Best slow cooked.

2 Silverside
Great roasted or corned in brine and boiled.

3 Knuckle
Needs to be braised slowly.

4 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.

5 Fillet
The most tender steak with the lowest amount of fat, best eaten blue.

5 T-Bone
The best of both worlds, some fillet and some striploin. The bone makes this cut even juicier with full flavour.

6 Flank
Diced and slow cooked.

7 Striploin / Sirloin / New York
One of the leaner cuts, also known as Porterhouse Steak.

8 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.

9 Brisket
Roasted or corned in brine and boiled.

10 Chuck Blade
Diced and slow cooked for braise.

11 Shin
Best braised.

SALADS

6/12

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

Caesar Salad
Baby Cos, Pancetta, Anchovy, Egg

Beetroot
Rocket, Goats Cheese, Orange, Pistachio

Beefsteak Tomato
Onion, Mozzarella, Basil, Balsamic Vinaigrette

ADD ONS All 16

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

SAUCES AND BUTTERS All 4

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

(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