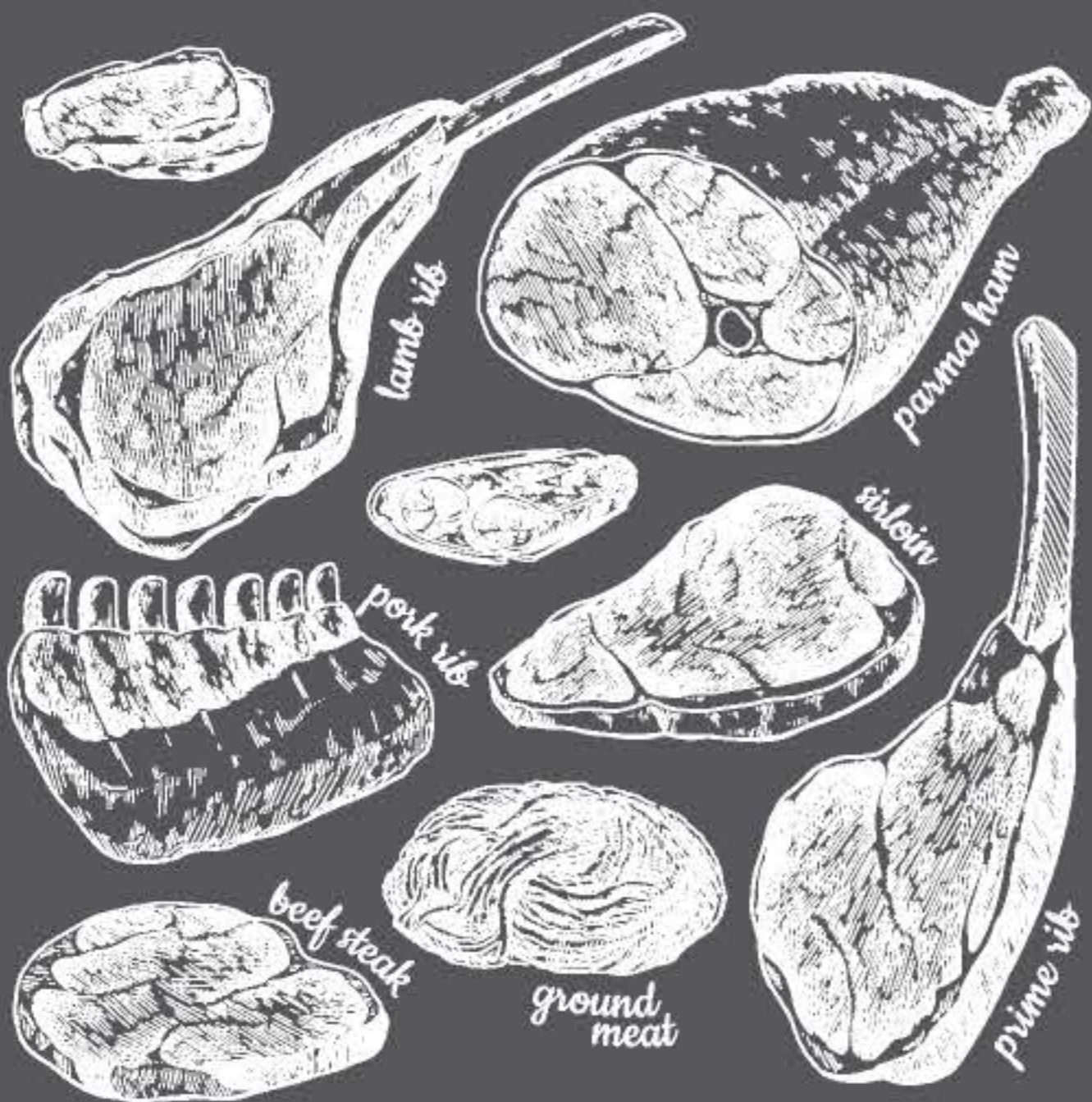


gate to plate

OSSO PENRITH
PANTHERS PENRITH RUGBY LEAGUES CLUB
123 MULGOA RD, PENRITH NSW 2750
TEL: 02 4720 5652

OSSO ROUSE HILL
ROUSE HILL TOWN CENTRE
10-14 MARKET LANE ROUSE HILL NSW 2155
TEL: 02 8809 4035



DESSERTS

Lemon Tart 14
Lemon Card, Coconut Three ways

Passionfruit Brûlée 14
Almond Biscotti

Chocolate Pecan Gateau 14
Poached Spiced Pear, Pecan Praline, Cream

Choc Brownie Sundae 16
Warm Walnut Choc brownie, Vanilla Bean Gelato, Choc Fudge, Wafer

Bomb Alaska (Serves 2) 32
Raspberry Gelato, Chocolate Cake, Meringue

CHEESE

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

DESSERT COCKTAILS

All 15

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

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

Tasting Notes

Creswell Bishop Stilton England

Dedicated prize-winning pastures with its need to produce England's only raw 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 flavour. Naturally occurring bacteria in the soil, aided by the air that enters through the process of venting, helps to create the blue mould. The cheese should be crumbly yet firm enough to eat. Stilton has a dry, loose rind and around a creamy ivory paste with blue streaks that spreads all the way to the edge. The cheese is full, rich and creamy with complex flavours of honey, butter, tobacco and nutmeg. The rind is large and springy, the rind is edible and very pungent.

Warrambul Black Wax Victoria

The Warrambul cheese plant is one of the largest and most modern cheese plants in Australia. Expert cheese makers continue a long tradition of monitoring and selecting the cheese to ensure superior and consistent flavours. The award-winning Warrambul Black Wax Vintage Cheddar is based on a traditional sharp English style. Flavour is full and robust, much richer than standard cheddar and it has a slightly crumbly texture. It is matured for up to 6 months, and it comes in black wax.

Upper Delights Brie South Australia

This surface ripened Brie is made using Abbotsford milk creamed with. Once the cheese is ripe, you will enjoy the soft and creamy texture, buttery mouth feel and earthy mushroom flavours. This is a versatile cheese that is a great addition to a platter and also lends itself well to other recipes.

DESSERT WINES

Wills Domain 'Cane Cut' Semillon 54
Margaret River
Mortimers 'Botrytis' Riesling 52
Orange, NSW

PORTS AND FORTIFIED

Galway Pipe 9
Leaghorne Creek, SA

Penfolds Tawny 8
Nuriootpa, SA

Grandfather Tawny Port 16
Nuriootpa, SA

HAND CRAFTED COFFEE

The Usual Suspects 4
Espresso / Cappuccino / Decaf

Latte / Hot Chocolate
Flat White / Chai Latte

Affogato 10
Liqueur Affogato 14

LIQUEUR COFFEE

You Choose The Liqueur And We Will Do The Rest 14

TEA

All 4

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

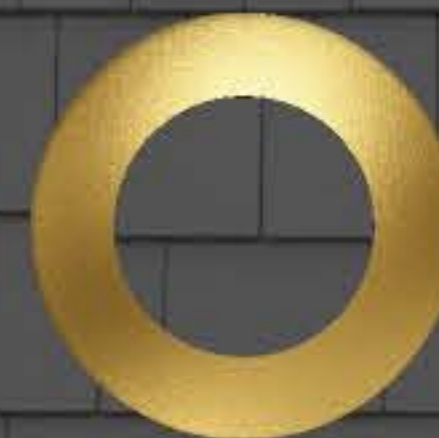
English Breakfast
Blend of Ceylon and Indian Teas

Green Sencha
Classic Steamed Green Tea Refill

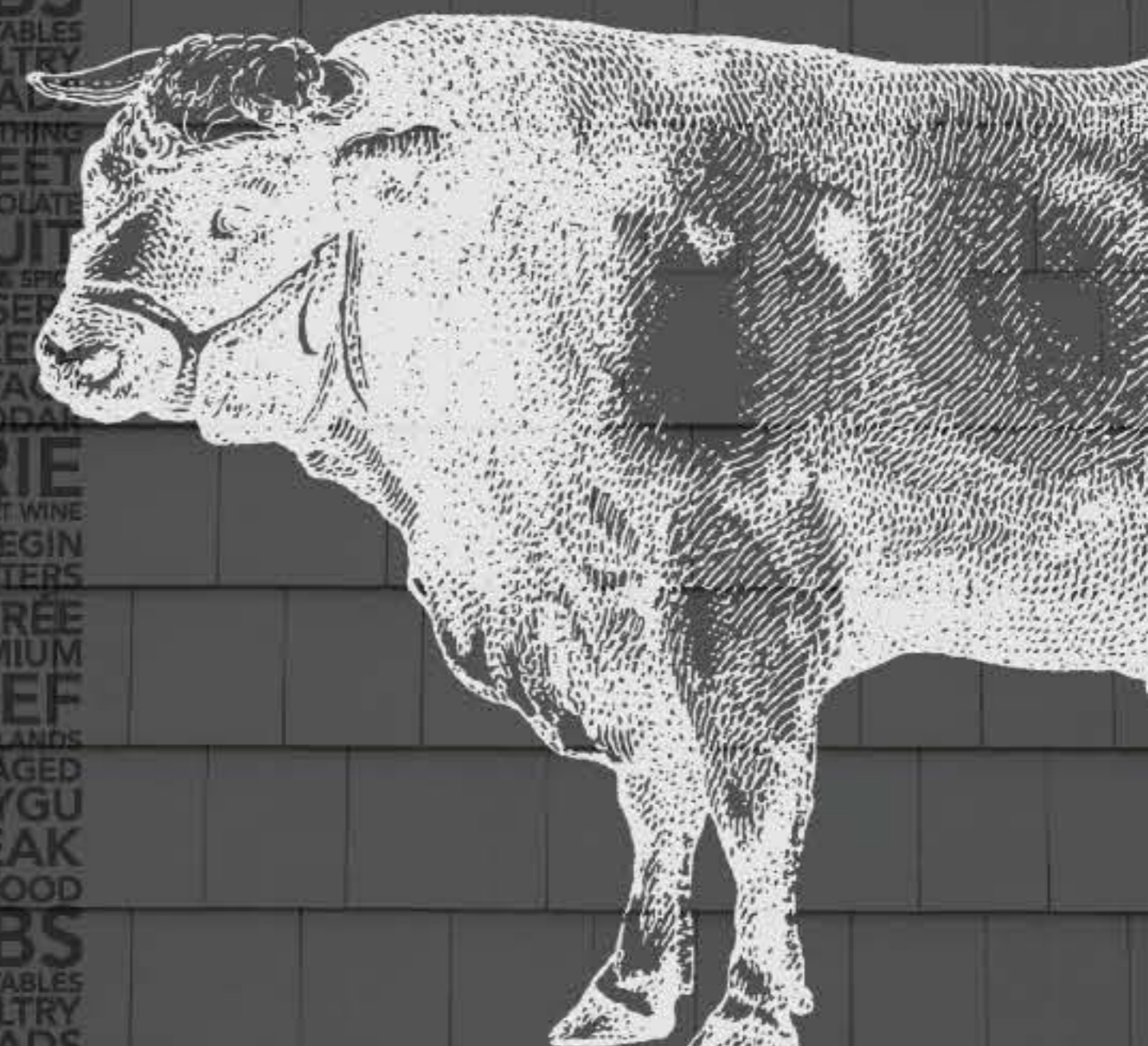
Chamomile Herbal
100% Chamomile Flowers

Peppermint Herbal
100% Peppermint Leaves

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OSSO
Steak & Ribs



www.osso.com.au

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 Duke, Osso Est 2004



Behind the Steak

Wagyu (Wa - Japan, Cyu - 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 (Oryo-Wac). 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.

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.

Behind the Rib

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 marbling and a marble score of 4 could still achieve a heart passionate tick of approval less than 15 percent 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 enticing 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 Bordeaux like 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 authenticity of meat. Whilst you will not see any display cabinets, our tables legs are representation of the butcher's chopping blocks. The industrial use of hard surfaces, ranging from the white tiles flooring and treatment of the ceiling, the butcher's apron worn by our friendly wait staff and the printed display hanging to our gourmet Deli and Tapas Bar, are all important components of any quality butcher shop.

DELI

Garlic Rosemary Three Cheese Pizzaiola Salt Flakes, Lemon (v)	13
Sourdough Bruschetta Tomato, Basil, Balsamic, Parmigiano (v)	13
House Made Focaccia Extra Virgin Olive Oil, Balsamic	6
Warm Olives Chilli, Rosemary, Orange	9
Crumbed Sicilian Stuffed Fetta Olives Lemon, Tarril	12
Antipasto Board Prosciutto, Salami, Pate, Chargrilled vegetables, Bocconcini, Olives	24
Duck Liver Pate Orange, Fig, Cornichons, Crisp Bread	16
Caramelized Honey & Pumpkin Soup Focaccia, Sour Cream	9

OYSTERS SCALLOPS

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

SMALL PLATES

Chargrilled Fremantle Octopus Smoked Paprika Oil, Green Olives, Fetta, Potato	24
Pan Seared Scallops Pea Purée, Buttered Peas, Ikura, Tomato Jam	22
Baby Calamari Lightly Floured & Flash Fried (gf)	18
South Australian Mussels Tomato, Garlic, Chilli, White Wine, Charred Sourdough	22/28
Zucchini Flowers (3) Stuffed Lemon Ricotta (v)	16
King Prawns Confit Garlic, Cherish, Grape Tomatoes, Basil (gf, upon request)	22/32
Pork Belly Pan Seared Scallops, Celery Purée, Crackle Crumb (gf)	22/32
Arancini Balls (3) Mozzarella, Tomato (v)	16
Grilled Haloumi Smoked Eggplant Purée, Cucumber, Sunflower Sprouts, Honey, Crispy Chickpeas (gf) (v)	18

MAINS

Tasmanian Salmon (Cooked Medium) Salsa verde, Pearl Couscous, Creme fraiche, Beetroot	34
Duck Breast (Cooked Medium) Roast Beetroot, Dutch Carrots, Radish, Plum Jus (gf)	36
Seafood Cassoulette Scallops, Squid, Mussels, Prawns, Fish, Tomato, Garlic, Chilli, Charred Bread (gf on request)	39
Chicken Ballantine Fennel, Sage, Onion, Corn Butter, King Mushroom, Chicken Crackle	34
Beer Battered Fish of the Day Hand Cut Wedge, Leaf Salad, Lemon Dressing, Tartare Sauce	26

SALADS

Chicken Caesar Salad Baby Cos, Crispy Pancetta, Anchovy, Egg, Crackle Crumb	24
Twice Cooked Pork Belly Papaya, Mango, Young Coconut, Coriander, Mint, Crackle	24
Tasmanian Salmon Salad Mixed Leaf, Fruit, Avocado, Man Jia, Peanut Bittle	29
Yamba Prawns Mango, Papsys, Avocado, Young Coconut, Coriander (gf)	39

RIBS

All Served With Baked Potato Sour Cream,
or Sweet Potato Cinnamon Butter, Mash Potato,
Steak Fries or Sweet Potato Fries

Beef Ribs	1/2 39	Full 54
Pork Ribs (Lockyer Valley, QLD)		
Lamb Ribs (Cape Grim, TAS)		

SHARE PLATES

All Served With Baked Potato Sour Cream, or
Sweet Potato Cinnamon Butter, Mash Potato,
Steak Fries or Sweet Potato Fries

Butchers Board serves 2 Pork, & Lamb Ribs, Sausages, New York, Crumbed Lamb Outlet, Wagyu Skirt Steak, Pork Belly, Tomato, Mushroom	98
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SIDE SALADS

Rocket, Pear, Walnut Aged Balsamic, Parmesan, Fricsee, Shaved Fennel, Lemon Dressing	6/12
Butter Lettuce Avocado, Cherry Tomato, Olives, Onion, Fetta	
Caesar Baby Cos, Pancetta, Anchovy, Egg - Add Chicken: 10	
Beetroot Rocket, Goats Cheese, Orange, Pistachio	

PASTA/RISOTTO

Spaghetti Carbonara Pancetta, Egg Yolk, Black Pepper, Pecorino Cheese	26
Smoked Chicken Fettucine House Pesto, Seal Dried Tomato, Mascarpone	26
Spaghetti Prawn Aglio Olio Prawns, Garlic, Chilli, Grape Tomatoes	26
Linguine Marinara Scallops, Squid, Mussels, Prawns, Fish, Tomato, Garlic, Chilli	32
Seafood Risotto Salsina, Scallops, Squid, Mussel, Prawns, Tomato, Garlic, Chilli	32
Butternut Pumpkin Risotto Pumpkin, Sage, Ricotta (v) (gf)	28
Chicken Mushroom Risotto Chicken, Mixed Mushrooms, Black Truffle, Parsnip, Garlic Crisps, Parmesan (gf) (v on request)	28

BURGERS

Wagyu Cheeseburger Bacon, Cheddar, Chutney, Chipotle Aioli, Mustard, Fries	Single 22	Double 26
Lamb Burger Chargrilled Capsicum, Tomato, Rocket, Bataiki, Fries	22	
Spiced Chicken Burger Cheese, Rocket, Lemon Lime Mayo, Crispy Onion, Lettuce Fries	22	

Crumbed Eggplant & Mushroom Burger (v)
Cheese, Onion, Pickle, Tomato Chutney, Lettuce

SIDES

Broccolini Almond, Brown Butter Sauce (gf)	all 9
Dutch Carrots Honey Glazed, Sesame Seeds (gf)	
Battered Onion Rings Chipotle Dipping Sauce	
Creamy Potato Mash (gf)	
Twice Cooked Duck Fat Chips	
Brussel sprouts, Pancetta, Lemon Butter	
Charred Husk of Sweet Corn Black Pepper Butter (gf)	
Roasted Butternut Pumpkin Roasted Butternut Pumpkin, Salted Ricotta, Pistachio (gf)	
Sweet Potato Chips Aioli (gf)	
Steak Fries Aioli (gf)	

STEAK CUTS

All Steaks Served With Baked Potato & Sour Cream,
or Sweet Potato Cinnamon Butter, Mash Potato,
Steak Fries or Sweet Potato Fries

Verified Black Angus Reserve

[Darling Downs, South East Queensland]	
300G Rump Steak Café de Paris	28
300G New York Strip (Marble Score 2) Café de Paris	35
300G Scotch Fillet (Marble Score 2)	38
500G Lazy-Aged 42 Day Sirloin (Marble Score 2) Café de Paris	49
500G OP Rib Eye (Marble Score 2)	49

36 Degree South, Pasture Fed, Hormone Free

[Coonawarra, South Australia]	
220G Eye Fillet (Marble Score 2)	37
220G Eye Fillet Surf & Turf (Prawns, Bearnaise Sauce)	49
220G Filet Mignon (Bacon, Garlic Thyme Butter)	39
220G Carpet Bag (Filet Pocketed with Marinated Oysters)	42
300G Rib Fillet (Marble Score 2)	36

WAGYU

Westholme, Premium Wagyu

[Darling Downs, South East Queensland]	
300G Wagyu Skirt Steak (Marble Score 6) Spiced Rub	38
Chef's Wagyu Selection of the Day	M/P

DRY AGED

Dry Aged Jacks Creek Black Angus

[Tamworth, NSW] Pasture + Grain Fed (Northern NSW)	
Chef's Dry Age Selection of the Day	M/P

*M/P - Market Prices

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.

ADD ONS All 16

American Pork Ribs / Prawns, Brown Butter Sauces

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)

Public holiday surcharge applies of \$5.00 per person