

AUSTRALIAN BEER & CIDER

CASCADE LIGHT, TAS 375ML (Light Beer) 2.6%	8.0
GREAT NORTHERN, QLD 375ML (Mid-Strength) 3.5%	8.5
TOOHEYS EXTRA DRY, NSW 330ML (Lager) 4.4%	9.0
VICTORIA BITTER, VIC 375ML (Lager) 4.9%	9.0
HAHN SUPER DRY, NSW 330ML (Low Carb Lager) 4.6%	9.0
CROWN LAGER, VIC 375ML (Lager) 4.9%	9.0
MURRAY'S ANGRY MAN, NSW 330ML (Pale Ale) 4.8%	10.0
MURRAY'S WHALE ALE, NSW 330ML (Ale) 4.5%	10.0
WHITE RABBIT DARK ALE, VIC 330ML (Dark Ale) 4.9%	11.0
REKORDERLIG CIDER, SWITZ 330ML (Strawberry Lime Cider) 4.0%	11.0
REKORDERLIG CIDER, SWITZ 330ML (Blush Rose Cider) 4.0%	11.0
PRESSMANS APPLE CIDER, NSW 330ML (Apple Cider) 4.5%	11.0
SOMERSBY PEAR CIDER, 330ML (Pear Cider) 4.5%	11.0
BILPIN NON-ALCOHOLIC CIDER, NSW 330ML (Non-Alcoholic Cider)	6.5

IMPORTED BEER

BLUE MOON, BELGIUM 330ML (White Ale) 5.4%	11.0
CORONA, MEXICO 355ML (Summer Ale) 4.6%	10.0
HEINEKEN, NETHERLANDS 330ML (Lager) 5.0%	10.0
HEINEKEN ZERO, NETHERLANDS 330ML (Non-Alcoholic Lager) 0.05%	8.0
PERONI, ITALY 330ML (Lager) 5.1%	10.0

COCKTAILS

Berry Mint Fizz
Raspberry Vodka, Watermelon Liqueur, Mint, Lime

Bourbon Iced Tea
Limoncello, Bourbon, Iced Tea

T-Delight
Lychee, Passionfruit, Lime, Sugar

East 8
Vodka, Aperol, Passionfruit, Lime

Rose Spritz
Vodka, Prosecco, Lychee, Rose Syrup

Jungle Bird
Spiced Rum, Campari, Pineapple, Lime

Espresso-tini
Vanilla, Licor 43, Espresso, Maple Syrup

Ossopolitan
Vodka, Mango, Cranberry, Lime

Salted Caramel Martini
Caramel, Crème de Cacao, Vodka, White Chocolate Liqueur, Cream

Golden Dream
Galliano, Cointreau, Cream, Orange

Mojito
Bacardi, Clapped Mint, Lime

Margarita
Tequila, Cointreau, Fresh Lime

NY Sour
Whiskey, Lemon, Red Wine *contains egg

Old Fashioned
Whiskey, Sugar, Bitters

Negroni
Gin, Vermouth, Campari

Pina Colada
Malibu, Pineapple, Coconut Cream

Watermelon Capriosa
Watermelon, Vodka, Lime

Sangria
White - Elderflower Liqueur, Sauvignon Blanc, Seasonal Fruit
Red - Brandy, Orange Juice, Pinot Noir, Seasonal Fruit

500 ML - 24 | 1L - 44

MOCKTAILS

Virgin Cosmo
Mango, Cranberry, Lemonade

Passion Pear Smoothie
Passionfruit, Pear, Lemonade

DESSERTS

All 16

Summer Fruit Pavlova Trifle
Pedro Ximenez Soaked Peaches & Summer Berries, Custard, Vanilla Bean Cream, Pavlova

Blueberry Pannacotta
Meringue, Blueberries, White Chocolate Soil

Passionfruit Brûlée
Almond Biscotti

Chocolate Brownie Sundae (v)
Warm Walnut Chocolate Brownie, Vanilla Bean Gelato, Choc Fudge, Wafer

CHEESE

Blue | Hard | Soft 25
Artisan Cheeses served with Muscatels, Quince Paste, Crisp Bread, Lavosh

DESSERT COCKTAILS

All 18

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

Apple Crumble
Apple Schnapps, Fireball, Vodka

Liqueur Affogato
Vanilla Bean Gelato, Double Shot Espresso (Your Choice of Liqueur)

DESSERT WINE

Wills Domain 'Cane Cut' Semillon 12.5 54
Margaret River

PORTS & FORTIFIED

Galway Pipe 9
Langhorne 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 COFFEE

You Choose The Liqueur - We Will Do The Rest 14

TEA

Earl Grey 4.5
A Ceylon Tea Flavoured With Leaves From The Bergamot Plant With A Distinct Aroma

English Breakfast 4.5
Blend of Ceylon and Indian Teas

Green Sencha 4.5
Classic Steamed Green Tea

Chamomile Herbal 4.5
100% Chamomile Flowers

Peppermint Herbal 4.5
100% Peppermint Leaves

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

OSSO CAMPBELLTOWN
Coming in 2022 to McArthur Square



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OSSO
Steak & Rib



behind the steak

WAGYU (WA - JAPAN, GYU - CATTLE).

UP UNTIL RECENTLY, THE WAGYU CATTLE INDUSTRY IN AUSTRALIA CONSISTED OF 13 AND 17 CATTLE PRODUCTION FARMERS FOR THE JAPANESE AND ASIAN MARKETS. AND IT IS A FIRST CROSS BETWEEN A WAGYU SIRE AND A SECOND BREED OF CATTLE, OFTEN ANGUS, THROUGH BREEDING AND MATELITY CARRYING PROVEN PROGENY. BUT IT 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 MEATY SPORTY AFTER F1 BLOOD WAGYU, GIVING EXCEPTIONAL MARBLING AND FLAVOUR TO REVEAL THE FINEST WAGYU AVAILABLE IN THE MARKET. ALL OF OUR WAGYU AT OSSO IS F1 BLOOD WAGYU.



DRY AGED BEEF

A TIME HONORED TRADITION AND STILL A FARM FAVORITE. AMONGST MANY IN THE FOOD INDUSTRY, DRY AGING MEAT GIVES A DIFFERENT TEXTURE TO MEAT AGING. (COW-MEAT) DRY AGING AND GRASS FED STEERS AND COWS ARE THE TRADITIONAL MEAT INDUSTRY. IN THE MEAT REFINERY GRASS FEEDING BECAME THE NORMAL. GRASS FED STEERS WERE CALLED OUTSIDE THE BEAT FLAVOR AND TEXTURE OFFERED. ALTHOUGH THE MEAT WERE MARINATED TO TENDER, BEET THAT IS BORN NATURALLY ON THE GRASS IN THE DEVELOPMENT BECAME TO INTERACT WITH THE NATURAL FLAVORS THAT ARE BEHIND THE TENDERNESS OF ALL ANIMALS. THESE TIMES MEAT IS DRY AGED WITH OTHER PASTURES, AGAIN WITH MEAT WITHOUT EXPOSURE TO OUTSIDE.

TO GET THE BEST RESULTS, WE MUST EXPOSE OUR MEAT TO EXTERNAL FAT OR SKIN ON THE CUTS WE AGE, AND THEN TEND THEM ALL AWAY WHEN WE ARE READY TO SEND TO OUR CUSTOMERS - A TIME CONSIDERING LEAVE. PERIOD THE STRONGEST DIFFERENCE IN MEAT TEXTURE WE AGE IS TEXTURE - BUT AGING MEAT STILL ACHIEVES TENDERNESS AND A LEVEL OF MEATNESS THAT IS BALANCED BY A TENDERNESS OF THE FIBER. THAT CONTRIBUTE TO TENDERNESS. MEAT STILL IMPARTING A CRISP TEXTURE AND GRASS AND MEAT FLAVOR.

behind the rib

SPURS STEAK IS KNOWN FOR "SPURS VACUUM" AND RESERVES A METHOD OF COOKING IN VACUUM. SEALED PLASTIC PROTECTS AT LOW TEMPERATURES FOR A PROLONGED PERIOD OF TIME. VACUUM PACKAGING PREVENTS EVAPORATIVE LOSSES OF FLAVOR, VOLATILES AND MOISTURE DURING COOKING AND THEREBY FLAVORS FROM DETENTION. THIS IS A RESULT GUARANTEES THE STEAK TO BE THE BEST IT CAN POSSIBLY BE.



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

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 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 flavors 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 butchery you will not see any display shop reflecting the authority on meat. Whilst any cabinets, our tables, tops are representative of the butcher's chopping block from the white t blocks. The industrial mix of hard surfaces, railies, flooring and treatment of the ceiling, the steaks are worth by dining, to our gourmet but friendly wait staff and the primal display hang and Tapas Bar are all important components of any quality butcher shop.



DELI

Garlic Rosemary Three Cheese Pizzaiola (v)	15
Salt Flakes, Lemon	
Sourdough Bruschetta (v)	13
Tomato, Basil, Balsamic, Parmigiano	
House Made Focaccia	8
Extra Virgin Olive Oil, Balsamic	
Warm Olives	9
Chilli, Rosemary, Orange	
Crumbed Sicilian Stuffed Fetta Olives (v)	12
Lemon, Tendiril	
Antipasto Board	26
Prosciutto, Truffle Salami, Pate, Chargrilled Vegetables, Boccocchini, Olives (Vegetarian Availale Upon Request)	
Duck Liver Pate	16
Orange, Fig, Cornichons, Crisp Bread	

OYSTERS & SCALLOPS

Oysters	
- Shallot , Red Wine Vinegar (gf/df)	1/2 20 Doz 40
- Mango Salsa	1/2 22 Doz 44
- Mornay Sauce, Mozzarella	1/2 22 Doz 44
- Kilpatrick, Wood Smoked Bacon, Worcestershire Sauce (df)	1/2 22 Doz 44
Hervey Bay Scallops	
- Mornay Sauce, Mozzarella	1/2 22 Doz 44

SMALL PLATES

Buffalo Wings (6)	19
Drums & Wings, Blue Cheese Sauce	
Chargrilled Frenantle Octopus	24
Smoked Paprika Oil, Green Olives, Fetta, Potato	
Prosciutto and Buffalo Mozzarella Cigars	18
Crisp Fennel, Balsamic Glaze, Red Pepper, Basil Oil (Vegetarian On Request)	
Pork Belly	23
Poached Squid, Coriander, Chilli, Lime, Nam-Jim	
Hawkesbury River Calamari (gf)	22
Lightly Floured & Flash Fried, Lime Aioli, Lemon	
South Australian Mussels	22/28
Tomato, Garlic, Chilli, White Wine, Charred Sourdough (gf Available Upon Request)	
Zucchini Flowers (v)	19
Stuffed with Lemon Ricotta, Tomato, Parmesan	
King Prawns	22/32
Confit Garlic, Chorizo, Grape Tomato, Basil, Focaccia (gf Available Upon Request)	
Arancini Balls (3)	19
Mozzarella, Spinach, Tomato, Basil	
Grilled Haloumi	18
Sprouts, Cucumber, Babaganoush, Local Honey, Crispy Chickpeas	

(gf) Gluten Free (v) Vegetarian (vg) Vegan

MAINS

Lamb Rack (Cooked to Medium)	38
Eggplant Puree, Tomato, Confit Potato, Salt Bush, Red Wine Jus	
Seafood Cassoulette (gf Available)	44
Scallops, Squid, Mussels, Prawns, Fish, Tomato, Garlic, Chilli, Charred Bread	
Chicken Supreme (gf)	37
Prosciutto Wrapped, Parsnip, Kale, Mushroom, Parsnip Puree, Jus	
Battered Fish Of The Day	26
Hand Cut Wedges, Leaf Salad, Lemon Dressing, Tartare Sauce	
Grilled Tasmanian Salmon (Cooked Medium)	34
Tomato, Chorizo, Asparagus, Potato Fondant, Garlic Lemon Sauce	
Yamba Prawn Salad	38
Mango, Papaya, Avocado, Young Coconut, Coriander	

PASTA & RISOTTO

Spaghetti Carbonara	26
Pancetta, Egg Yolk, Black Pepper, Pecorino	
Spaghetti Prawn Aglio Olio	33
Prawns, Garlic, Chilli, Grape Tomato	
Linguine Marinara	38
Scallop, Squid, Mussel, Prawns, Fish, Tomato, Garlic, Chilli	
Seafood Risotto (gf)	38
Fish Fillet, Scallop, Squid, Mussel, Prawn, Tomato, Garlic, Chilli	
Butternut Pumpkin Risotto (v/gf)	28
Pumpkin, Sage, Ricotta	
Chicken Mushroom Risotto (gf) (v on Request)	32
Chicken, Mixed Mushroom, Black Truffle, Parsnip, Garlic Crisps, Parmesan	

SIDES

Asparagus (v/gf)	All 10
Almond, Brown Butter	
Battered Onion Rings	
Chipotile Dipping Sauce	
Brussel Sprouts (gf)	
Pancetta, Lemon Butter	
Steak Fries	
Aioli	
Twice Cooked Duck Fat Potatoes (v/gf/df)	
Parmesan	
Dutch Carrots (v/gf)	
Maple Glazed, Sesame Seeds	
Creamy Mash Potato (v/gf)	
Char-grilled Corn (v/gf)	
Butter, Cracked Pepper	
Sweet Potato Fries	
Aioli	

Please Notify Your Waiter Of Any Dietary Requirements. Allergies Or Intolerances. Public Holiday Surcharge applies of \$5.00 per person

RIBS

Served With Baked Potato & Sour Cream, Sweet Potato & Cinnamon Butter, Mash, Steak Fries Or Sweet Potato Fries.	
Pork Ribs (Lock yer Valley, QLD)	1/2 42 F 56
Beef Ribs (Wagga Wagga, NSW)	1/2 42 F 56
Lamb Ribs (Cowra, NSW)	1/2 42 F 56

COMBOS

Served With Baked Potato & Sour Cream, Sweet Potato & Cinnamon Butter, Mash, Steak Fries Or Sweet Potato Fries.	
Chicken & Prawns	39
Chicken & Ribs	42
Steak & Prawns (300gm Rump)	44
Steak & Ribs (300gm Rump)	46
Rib Platter (Pork, Lamb & Beef)	57

BUTCHERS BOARD

Served With Baked Potato & Sour Cream, Sweet Potato & Cinnamon Butter, Mash, Steak Fries Or Sweet Potato Fries.	
Serves 2	98
Pork & Lamb Ribs, Sausages, New York, Crumbed Lamb Cutlet, Wagyu Skirt Steak, Pork Belly, Tomato, Mushroom & Chicken Wings.	

KIDS MENU

All kids' meals include a soft drink and ice cream. **Under 12 Yrs Old Only**

Junior Steak	Fish & Chips
Beef Burger	Junior Breast Schnitzel
Junior Pork Ribs	Junior Calamari
Junior Lamb Ribs	Spaghetti Bolognese

SIDE SALAD

Rocket (gf)	\$ 8 L 14
Shaved Pear and Walnut, Aged Balsamic, Parmesan	
Mixed leaves (gf)	
Shaved Fennel, Olive, Cherry Tomato, Fetta, Lemon	
Beetroot	
Rocket, Goats Cheese, Orange, Pistachio	
Caesar	
Baby Cos, Crispy Pancetta, Anchovy, Egg, Crackle Crumb + Chicken (12)	
+ Prawn (15)	

STEAK

Served With Baked Potato & Sour Cream, Sweet Potato & Cinnamon Butter, Mash, Steak Fries Or Sweet Potato Fries.

VERIFIED BLACK ANGUS (MS2)	
300gm Rump Steak	29
Café de Paris, Crisp Onion, Pea Sprouts	
300gm New York Strip	37
Café de Paris, Crisp Onion, Pea Sprouts	
300gm Scotch Fillet	42
Chimichurri, Tomato Chutney	
500gm Lazy Aged Sirloin	52
Café de Paris, Crisp Onions, Pea Sprouts	
500gm OP Rib Eye (On the Bone)	54
Dijon Cream, Pimentos, Pea Sprouts	

PASTURE FED, HORMONE FREE (MS2)

220gm Eye Fillet	39
Dijon Cream, Pimentos	
220gm Fillet Mignon	42
Bacon, Garlic Thyme Butter, Crisp Onions, Pea Sprouts	
220gm Carpet Bag	44
Dijon Cream, Pimentos, Charred Witlof	

WAGYU, ROBBINS ISLAND

250gm Sirloin (MS6)	69
Dijon Cream, Pimentos, Charred Witlof	
300gm Skirt Steak (MS4)	32
Spiced Rubbed, Pimentos, Shiso	
Wagyu Cheese Burger	Single 22
Bacon, cheddar, chutney, mixed leaf, chipotle aioli, mustard, fries	Double 26

DRY-AGED JACK'S CREEK (Black Angus)

Chef's Dry Age Selection of the Day m/p

*m/p - Market Price

SAUCES & BUTTER

ALL SAUCES AND BUTTERS ONLY 4.00

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

COOKING TEMPS

BLUE Sealed on the outside whilst steak is at room temp
RARE Cooked for approx two minutes on each side
MEDIUM/RARE Maintains a medium red strip in the centre
MEDIUM Predominantly grey with pink centre
MEDIUM/WELL Grey from edge to edge with slight pink
WELL DONE Firm with little juice, grey throughout