

BEER & CIDER		
CASCADE LIGHT, TAS	(Light Beer) 2.6%	8.9
GREAT NORTHERN, QLD	(Mid-Strength) 3.5%	9.9
TOOHEYS EXTRA DRY, NSW	(Lager) 4.5%	9.9
VICTORIA BITTER, VIC	(Lager) 4.9%	9.9
HAHN SUPER DRY, NSW	(Low Carb Lager) 4.6%	9.9
CROWN LAGER, VIC	(Lager) 4.9%	10.0
MURRAY'S ANGRY MAN, NSW	(Pale Ale) 4.8%	11.5
MURRAY'S WHALE ALE, NSW	(Ale) 4.5%	11.5
WHITE RABBIT DARK ALE, VIC	(Dark Ale) 4.9%	11.5
REKORDERLIG CIDER, SWITZ	(Strawberry Lime Cider) 4.0%	11.9
APPLE CIDER, NSW	(Cider) 4.5%	11.5
PEAR CIDER, NSW	(Cider) 4.5%	11.9
PERONI, ITALY	(Lager) 5.1%	11.5
CORONA, MEXICO	(Summer Ale) 4.6%	11.0
HEINEKEN, NETHERLANDS	(Lager) 5.0%	11.0
HEINEKEN ZERO, NETHERLANDS	(Non-Alcoholic Lager) 0.05%	8.5

COCKTAILS		
HAK SPECIAL	18.0	SALTED CARAMEL MARTINI 18.0
Vodka, Licor 43, Passionfruit, Pineapple		Caramel, Creme de Cacao, Vodka, White Chocolate Liquor, Cream
BERRY MINT FIZZ	18.0	ELDERFLOWER FIZZ 18.0
Raspberry Vodka, Watermelon, Mint, Lime		Elderflower Liquor, Gin, Lime, Cucumber, Ginger, Rosemary
T-DELIGHT	18.0	MOJITO 18.0
Lychee, Passionfruit, Lime, Sugar		Classic/Blueberry/Passionfruit
AST 8	18.0	MARGARITA 18.0
Vodka, Aperol, Passionfruit, Lime		Tequila, Cointreau, Fresh Lime
ROSE SPRITZ	18.0	NY SOUR 18.0
Vodka, Prosecco, Lychee, Rose Syrup		Whiskey, Lemon, Red Wine <i>*Contains egg</i>
JUNGLE BIRD	18.0	NEGRONI 18.0
Spiced Rum, Campari, Pineapple, Lime		Gin, Vermouth, Campari
MARTINI	18.0	OLD FASHIONED 18.0
Espresso/Gin/Vodka		Whiskey, Sugar, Bitters
OSSOPOLITAN	18.0	PINA COLADA 18.0
Vodka, Mango, Cranberry, Lime		Malibu, Pineapple, Coconut Cream
KIWI LIME JULEP	18.0	WATERMELON CAPRIOSKA 18.0
Vodka, Mint, Kiwi, Lime, Creme de Menthe		Watermelon, Vodka, Lime
		SANGRIA 500ML - 24 1L - 44
		White - Seasonal Fruits, Sauvignon Blanc, Elderflower Liquor
		Red - Seasonal Fruits, Orange Juice, Pinot Noir, Brandy
MOCKTAILS		

MOCKTAILS		
VIRGIN COSMO	OSSO PUNCH	RASPBERRY LIME RICKEY
Cranberry, Mango, Lemonade	Strawberry, Lime, Pineapple, Lemonade	Raspberry, Soda, Lime, Lemonade
WATERMELON SPRITZ	PEACH COOLER	BLUEBERRY LEMON FIZZ
Watermelon, Mint, Lime, Lemonade	Peach, Lemon, Lime, Strawberry, Lemonade	Blueberry, Lemon, Mint, Lemonade

DESSERTS	
DRAGONFRUIT & PASSIONFRUIT PANNACOTTA	17
Dragonfruit, Passionfruit, Pistachio Almond Crumb	
MANGO PARFAIT	17
Kiwi, Strawberry, Coconut Gelato, Vanilla Tuille	
DELIC'E	17
Chocolate, Mint, Marshmallow, Biscuit	
BROWNIE SUNDAE (CHOCOLATE OR CARAMEL)	17
Warm Chocolate Walnut Brownie, Vanilla Bean Gelato, Fudge, Cannoli,	
SUMMER FRUITS MESS	15
Meringue, Poached Apple, Brandied Figs, Cream, Berries, Honeycomb	
TRIO GELATO	13
Chef's Daily Selection	

DESSERT COCKTAILS	
ALL 18	
ESPRESSO MARTINI	
Vodka, Kahlua, Creme De Cacao, Espresso	
APPLE CRUMBLE	
Apple Schnapps, Fireball, Vodka	
LIQUEUR AFFOGATO	
Vanilla Bean Gelato, Espresso (Your choice of Liquor)	
CAJARILLO	
Long Black Espresso, Pisco, Licor 43	

DESSERT WINE		
WILLS DOMAIN 'CANE CUT' SEMILLON	12.5	54
Margaret River		

PORTS & FORTIFIED	
GALWAY PIPE	9.0
Langhorne Creek, SA	
PENFOLDS TAWNY	8.5
Nuriootpa, SA	
GRANDFATHER TAWNY	16
Nuriootpa, SA	

HAND CRAFTED COFFEE	
THE USUAL SUSPECTS	5
Espresso / Cappuccino / Latte / Flat White / Hot Chocolate / Chai Latte / Decaf	
AFFOGATO	10
LIQUEUR COFFEE	
You choose the liqueur - We will do the rest	14

TEA	
EARL GREY	5
A Ceylon Tea, flavoured with leaves from the Bergamot Plant with a distinct Aroma	
ENGLISH BREAKFAST	5
Blend of Ceylon and Indian Teas	
GREEN SENCHA	6
Classic Steamed Green Tea	
CHAMOMILE HERBAL	6
100% Chamomile Flowers	
PEPPERMINT HERBAL	6
100% Peppermint Leaves	

OSSO PENRITH
Panthers Penrith Rugby League Club
123 Mulgoa Road, Penrith NSW, 2750
Tel: 02 4720 5588
OSSO ROUSE HILL
Rouse Hill Town Centre
10-14 Market Lane, Rouse Hill, NSW, 2155
Tel: 02 8809 4035
OSSO CAMPBELLTOWN
Macarthur Square
Kellicar Road, Campbelltown, NSW, 2560
Tel: 02 4628 1381



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OSSO

Steak & Rib



EST 2004

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Behind the Steak

Wagyu (Wa - Japan, Gyu - Cattle). Up until recently, the Wagyu cattle industry in Australia consisted of F1 & F2 cattle production for the Japanese and Asian Markets. 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. F2 is the progeny of a further cross of a Wagyu Sire over a 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 the Wagyu served at OSSO is Full Blood Wagyu

What is Marbling

Marbling is intramuscular fat within a cut of beef as well as an industry standard score measuring the density of this fat. A marble score can range from 1 through to 12, with 12 being the highest level. The best part of marbling tis the flavour, aroma and velvety texture that it imparts onto the beef as it melts during cooking.

Where's there's fat, there's flavour!

Dry Aging

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 of the bones in all animals. These enzymes breakdown collagen and other proteins, again done without exposure to oxygen.

To Dry Age beef successfully, we must leave the 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 verses dry age is texture - dry aged beef still retains firmness and a level of moisture that is balanced by a softening of the fibers that contribute to toughness, while still imparting a characteristic rich grass-and beefy flavour

Behind the Wine

At OSSO, we believe there is no better location to sit back and enjoy a glass of fine wine, with great people. 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 wine list comprises a broad range of flavours and styles from some of Australia's most highly 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 traveled to all corners of the great land of ours. Let us take you on a journey to some of this country's exceptional wine growing regions and wineries.

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DELI

GARLIC, ROSEMARY THREE CHEESE PIZZAIOLA (v) Salt Flakes, Lemon	18
MARGARITA PIZZAIOLA (v) Mozzarella, Tomato, Basil, Extra Virgin Olive Oil	16
TOMATO, OLIVE & FETTA BRUSCHETTA (v) Tomato, Basil, Fetta, Olives	17
STONE BAKED FOCACCIA (v) Extra Virgin Olive Oil, Balsamic	7
WARM OLIVES (v/d/gf) Salt Flakes, Lemon	9
CRUMBED SICILIAN STUFFED FETTA OLIVES (v) Lemon, Tendril	13
DUCK LIVER PATE Orange, Fig, Cornichons, Crispbread	18

OYSTERS & SCALLOPS

OYSTERS	
• Shallot, Red Wine Vinegar (gf/df)	1/2 27 Doz 50
• Mango Salsa	1/2 29 Doz 53
• Mornay Sauce, Mozzarella	1/2 29 Doz 53
• Kilpatrick, Wood Smoked Bacon, Worcestershire Sauce (gf/df)	1/2 29 Doz 53

HERVEY BAY SCALLOPS	
• Mornay Sauce, Mozzarella	1/2 27 Doz 50

SMALL PLATES

BUFFALO WINGS Drums & Wings, Buffalo Hot Sauce, Blue Cheese Sauce	23
CHARGRILLED OCTOPUS Smoked Paprika Oil, Green Olives, Fetta, Potato, Charred Sourdough	25
CALAMARI Lightly Floured, Lime Aioli, Onion, Chili, Lime	24
SOUTH AUSTRALIAN MUSSELS Tomato, Garlic, Chili, White Wine, Charred Sourdough (gf available on request)	25/31
KING PRAWNS Confit Garlic, Chorizo, Chili, Grape Tomato, Basil, Focaccia (gf available on request)	26/38
ARANCINI BALLS (4) (v) Mozzarella, Shiitake, Spinach, Tomato, Basil	19
CAULIFLOWER & HALOUMI (v) Roasted Cauliflower, Haloumi Chips, Sumac, Crispy Chickpeas, Saffron Hummus, Pickled Mushroom	23
ZUCCHINI FLOWERS (v) Lemon Ricotta, Tomato, Basil Puree	19
BONE MARROW Lyonnaise Onions, Crispbread	21

MAINS

SEAFOOD CASSOULETTE (gf available) Scallops, Squid, Mussels, Prawns, Fish, Tomato, Garlic, Chili, Charred Bread	48
CHARGRILLED LEMON & HERB CHICKEN Potato, Blood Orange, Watercress, Fennel, Capsicum, Za'atar, Remoulade	38
GRILLED TASMANIAN SALMON (Cooked Medium) (gf) Tomato, Chorizo, Asparagus, Potato Fondant, Garlic Lemon Sauce	36
PORCHETTA Celeriac, Cornichons, Pancetta, Mustard Honey Sauce	34
LAMB RACK (Cooked Medium) Pistachio Crusted, Beetroot Puree, Radish, Fennel, Dauphinoise, Carrot, Bourbon Jus	49

PASTA & RISOTTO

SPAGHETTI CARBONARA Wood Smoked Bacon, Egg Yolk, Black Pepper, Pecorino	33
PRAWN AGLIO OLIO Spaghetti, Prawns, Garlic, Grape Tomato, Chili	36
LINGUINE MARINARA Scallop, Squid, Mussel, Prawns, Fish, Tomato, Chili, Garlic	44
SEAFOOD RISOTTO Fish Fillet, Scallop, Squid, Mussel, Prawn, Tomato, Rocket, Garlic, Chili	44
CHICKEN & MUSHROOM RISOTTO (v) Chicken, Mixed Mushrooms, Black Truffle, Parsnip Crisps, Peas, Parmesan	37
MEDITERRANEAN PENNE (v) Eggplant, Pickled Zucchini, Sugar Roasted Napoletana, Olives, Spinach, Chili, Fetta	32

RIBS

Served with your choice of Steak Fries, Baked Jacket Potato with Sour Cream, or Baked Sweet Potato with Cinnamon Butter	
BEEF SHORT RIB	Sgl 47 Dbl 59
PORK RIBS	1/2 47 F 59

SHARE PLATES

BUTCHERS BOARD (Served with Steak Fries & Salad)	130
Pork Ribs & Beef Short Rib, Kransky, Crumbed Cutlets, New York Strip, Eye Fillet, Pork Belly, Buffalo Wings, Chicken, Tomato, Mushroom, Grilled Corn	
MAGRA LAMB SHOULDER	110
Rosemary Port Jus, Onion, Roasted Garlic, Sweet Potato, Beetroot, Pumpkin, Spinach, Potato, Parsnip	

COMBOS

Served with your choice of Steak Fries, Baked Jacket Potato with Sour Cream, or Baked Sweet Potato with Cinnamon Butter	
CHICKEN & PRAWNS	55
CHICKEN & PORK RIBS	55
STEAK & PRAWNS (300g NY Strip)	55
STEAK & PORK RIBS (300g NY Strip)	55

STEAK

Served with your choice of Steak Fries, Baked Jacket Potato with Sour Cream, or Baked Sweet Potato with Cinnamon Butter

VERIFIED BLACK ANGUS

250g RUMP STEAK	36
Café de Paris, Crisp Onions	
300g NEW YORK STRIP	46
Café de Paris, Crisp Onions	
300g SCOTCH FILLET	48
Chimmichurri, Tomato Chutney Puree	
500g LAZY AGED SIRLOIN	59
Café de Paris, Crisp Onions, Dijon Cream, Pimentos	
400g OP RIB EYE	68
Dijon cream, Pimentos, Truss Tomato	

PASTURE FED, HORMONE FREE

220g EYE FILLET	53
Dijon cream, Pimentos, Shiso	
220g FILLET MIGNON	55
Bacon, Garlic Thyme Butter, Crisp Onions, Shiso	
220g CARPET BAG	59
Dijon cream, Pimentos, Marinated Oyster, Shiso	

WAGYU CHEESBURGER	Single 27
Bacon, Cheddar, Chutney, Pickle, Crisp Onions, Mixed Leaf, Chipotle Aioli, Mustard, Fries	Double 31

CHEF'S SELECTION

WAGYU SELECTION, ROBBINS ISLAND 250g	M/P
Dijon cream, Pimentos, Truss Tomato, Jus	
DRY AGED SELECTION, JACKS CREEK	18/100g
Dijon cream, Pimentos, Truss Tomato, Jus	

*M/P - Market Price

SAUCES & BUTTERS

ALL SAUCES AND BUTTERS (gf)	5
Red Wine Jus / Mushroom Ragout / Creamy Diane / Garlic Thyme Butter / Café De Paris Butter / Brandied Pink Peppercorn / Bèarnaise	
Add Roasted Bone Marrow	9
Add Pork Ribs	16
Add Prawns	16

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

SALADS

S 9 L 16

CAESAR
Baby Cos, Smoked Bacon, Anchovy, Egg, Chorizo Crumb
- Add Chicken (12) - Add Prawn (15)

BEETROOT
Rocket, Goats Cheese, Orange, Pistachio

APPLE & CRANBERRY
Spinach, Rocket, Almond, Fetta, Spanish Onion, Lemon Honey Dressing

SIDES

BUFFALO CORN RIBS
Spiced Battered Corn, Blue Cheese Sauce, Lime

BROCCOLINI
Tahini, Pine Nuts, Goats Cheese

DUTCH CARROTS
Labneh, Za'atar, Dill, Olive Oil

SEASONAL VEG
Capsicum, Carrot, Broccolini, Cauliflower, Corn, Spanish Onion, Garlic Butter

CREAMY MASH POTATO (v/gf)

STEAK FRIES
Aioli

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
SPAGHETTI BOLOGNESE	

Please notify your wait staff of any dietary requirements, allergies or intolerances. Public holiday surcharge of \$5.00 per person. No Split Payments

COOKING TEMPS

BLUE Sealed on the outside whilst steak is at room temp

RARE Cooked for approx. 2 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