

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%	11.0
LITTLE CREATURES, WA (Pale Ale) 5.2%	12.0
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%	11.9
PEAR CIDER, NSW (Cider) 4.5%	11.9
PERONI, ITALY (Lager) 5.1%	11.5
CORONA, MEXICO (Summer Ale) 4.6%	11.5
HEINEKEN, NETHERLANDS (Lager) 5.0%	11.0
HEINEKEN ZERO, NETHERLANDS (Non-Alcoholic Lager) 0.05%	8.5

COCKTAILS

SHAK SPECIAL Vodka, Licor 43, Passionfruit, Pineapple	19.0	SALTED CARAMEL MARTINI Caramel, Creme de Cacao, Vodka, White Chocolate Liquor, Cream	19.0
BERRY MINT FIZZ Raspberry Vodka, Watermelon, Mint, Lime	19.0	ELDERFLOWER FIZZ Elderflower Liquor, Gin, Lime, Cucumber, Ginger, Rosemary	19.0
T-DELIGHT Lychee, Passionfruit, Lime, Sugar	19.0	MOJITO Classic/Blueberry/Passionfruit	19.0
EAST 8 Vodka, Aperol, Passionfruit, Lime	19.0	MARGARITA Tequila, Cointreau, Fresh Lime	19.0
ROSE SPRITZ Vodka, Prosecco, Lychee, Rose Syrup	19.0	NY SOUR Whiskey, Lemon, Red Wine *Contains egg	19.0
JUNGLE BIRD Spiced Rum, Campari, Pineapple, Lime	19.0	NEGRONI Gin, Vermouth, Campari	19.0
MARTINI Espresso/Gin/Vodka	19.0	OLD FASHIONED Whiskey, Sugar, Bitters	19.0
OSSOPOLITAN Vodka, Mango, Cranberry, Lime	19.0	PINA COLADA Malibu, Pineapple, Coconut Cream	19.0
KIWI LIME JULEP Vodka, Mint, Kiwi, Lime, Creme de Menthe	19.0	WATERMELON CAPRIOSKA Watermelon, Vodka, Lime	19.0
		SANGRIA White - Seasonal Fruits, Sauvignon Blanc, Elderflower Liquor Red - Seasonal Fruits, Orange Juice, Pinot Noir, Brandy	500ML - 25 1L - 45

MOCKTAILS

VIRGIN COSMO Cranberry, Mango, Lemonade	OSSO PUNCH Strawberry, Lime, Pineapple, Lemonade	RASPBERRY LIME RICKEY Raspberry, Soda, Lime, Lemonade	ALL 11
WATERMELON SPRITZ Watermelon, Mint, Lime, Lemonade	PEACH COOLER Peach, Lemon, Lime, Strawberry, Lemonade	BLUEBERRY LEMON FIZZ Blueberry, Lemon, Mint, Lemonade	

DESSERTS

HONEY BRULEE Pistachio, Chantilly Cream, Pistachio & Almond Crumb, Raw Honeycomb, Biscotti	18
TIRAMISU Frangelico, Mascarpone, Hazelnut, Coffee Pearls, Cocoa Tuille	18
WINTER MESS Rhubarb, Berry Compote, Meringue, Chantilly, Almond Brittle, Pommegranite	18
BROWNIE SUNDAE (CHOCOLATE OR CARAMEL) Warm Chocolate Walnut Brownie, Vanilla Bean Gelato, Fudge, Cannoli,	18
TRIO GELATO Chef's Daily Selection	13

DESSERT COCKTAILS

ESPRESSO MARTINI Vodka, Kahlua, Creme De Cacao, Espresso	ALL 19
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 Margaret River	12.5	54
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PORTS & FORTIFIED

GALWAY PIPE Langhorne Creek, SA	10
PENFOLDS TAWNY Nuriootpa, SA	9.5
GRANDFATHER TAWNY Nuriootpa, SA	18

HAND CRAFTED COFFEE

THE USUAL SUSPECTS Espresso / Cappuccino / Latte / Flat White / Hot Chocolate / Chai Latte / Decaf	5.5
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AFFOGATO	11
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LIQUEUR COFFEE

You choose the liqueur - We will do the rest	16
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TEA

EARL GREY A Ceylon Tea, flavoured with leaves from the Bergamot Plant with a distinct Aroma	5.5
ENGLISH BREAKFAST Blend of Ceylon and Indian Teas	5.5
GREEN SENCHA Classic Steamed Green Tea	6.5
CHAMOMILE HERBAL 100% Chamomile Flowers	6.5
PEPPERMINT HERBAL 100% Peppermint Leaves	6.5

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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Steak & Rib

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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 & 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 is 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.

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 28 Doz 52
• Mango Salsa	1/2 31 Doz 57
• Mornay Sauce, Mozzarella	1/2 31 Doz 57
• Kilpatrick, Wood Smoked Bacon, Worcestershire Sauce (gf/df)	1/2 31 Doz 57

HERVEY BAY SCALLOPS	
• Mornay Sauce, Mozzarella	1/2 31 Doz 57

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 <i>(gf available on request)</i>	26/31
KING PRAWNS Confit Garlic, Chorizo, Chili, Grape Tomato, Basil, Focaccia <i>(gf available on request)</i>	27/38
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 Lyonnais Onions, Crispbread	21

MAINS

SEAFOOD CASSOULETTE (gf available) Scallops, Squid, Mussels, Prawns, Fish, Tomato, Garlic, Chili, Charred Bread	49
CHICKEN & CAPSICUM WELLINGTON Spinach, Fennel, Brussel Sprouts, Tomato, Camembert Sauce, Jus	39
GRILLED TASMANIAN SALMON (Cooked Medium) (gf) Tomato, Chorizo, Asparagus, Potato Fondant, Garlic Lemon Sauce	36
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	34
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	33

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 48 Dbl 59
PORK RIBS	1/2 48 F 59

SHARE PLATES

BUTCHERS BOARD (Served with Steak Fries & Salad)	135
Pork Ribs & Beef Short Rib, Kransky, Crumbed Cutlets, New York Strip, Eye Fillet, Pork Belly, Buffalo Wings, Chicken, Tomato, Mushroom, Grilled Corn	

COMBOS

Served with your choice of Steak Fries, Baked Jacket Potato with Sour Cream, or Baked Sweet Potato with Cinnamon Butter	
CHICKEN & PRAWNS	57
CHICKEN & PORK RIBS	57
STEAK & PRAWNS (300g NY Strip)	57
STEAK & PORK RIBS (300g NY Strip)	57

STEAK

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

VERIFIED BLACK ANGUS (MS2)	
250g RUMP STEAK Café de Paris, Crisp Onions	36
300g NEW YORK STRIP Café de Paris, Crisp Onions	46
300g SCOTCH FILLET Chimmichurri, Tomato Chutney Puree	48
500g LAZY AGED SIRLOIN Café de Paris, Crisp Onions, Dijon Cream, Pimentos	59
400g OP RIB EYE Dijon cream, Pimentos, Truss Tomato	68
PASTURE FED, HORMONE FREE (MS2)	
220g EYE FILLET Dijon cream, Pimentos, Shiso	53
220g FILLET MIGNON Bacon, Garlic Thyme Butter, Crisp Onions, Shiso	55
220g CARPET BAG Dijon cream, Pimentos, Marinated Oyster, Shiso	59
WAGYU CHEESBURGER	Single 27 Double 31
Bacon, Cheddar, Chutney, Pickle, Crisp Onions, Mixed Leaf, Chipotle Aioli, Mustard, Fries	

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	

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 / Béarnaise	
Add Roasted Bone Marrow	9
Add Pork Ribs	16
Add Prawns	16

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

SALADS

CAESAR Baby Cos, Smoked Bacon, Anchovy, Egg, Chorizo Crumb - Add Chicken (12) - Add Prawn (15)	S 9 L 16
BETROOT 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	EACH 12 2 for \$20
BROCCOLINI Tahini, Pine Nuts, Goats Cheese	
DUTCH CARROTS Labneh, Za'atar, Dill, Olive Oil	
CAULIFLOWER GRATIN Mornay, Cheese, Dukkah, Sesame Seed, Saffron Hummus	
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**	ALL 17
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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