

SET MENU PORTFOLIO



OSSO
Steak & Ribs



WWW.OSSO.COM.AU

GATE

TO

PLATE



At Osso, we cater to large groups by offering a selection of set menus to suit any taste or budget.

To ensure you and your guests are well looked after and served within reasonable times, we recommend a set menu selection for groups of 14 or greater guests. Given the large number of guests served in the venue of Friday and Saturday nights a set menu is essential for any booking of 15 people or more.

DIETARY REQUIREMENTS

We are able to accommodate any number of dietary requirements. Just be sure to contact and notify the venue manager and event coordinator as soon as possible.

MENU CHANGES

Our team is happy to modify and adjust any set menu to individual specifications. Please notify the venue manager and event coordinator with any modifications prior to the reservation. These changes will then be subject to review and pricing adjustment of the menu to accommodate your changes.

\$49.00 per guest

STARTER

Served Tapas/Centre Table

GARLIC, ROSEMARY THREE CHEESE PIZZAIOLA (v)

Salt Flakes, Lemon

MAINS

Served Alternate

300g NEW YORK STRIP

Cafe de Paris, Crisp Onions

GRILLED TASMANIAN SALMON (Cooked Medium)

Zucchini Dill Puree, Dauphinoise, Pickled Cucumber,
Lemon Cream Cheese, Tomato, Onion Coral

SIDE

for the table

MIXED SEASONAL VEG

DESSERT

CHOCOLATE FONDANT CAKE

Coulis, Sorbet

\$59.00 per guest

STARTER

Served Tapas/Centre Table

CALAMARI

Lightly Floured, Lime Aioli, Onion, Chili, Lime

VINE RIPENED TOMATO AND BASIL BRUSHETTA PIZZAIOLA

Balsamic, Parmigiano

MAINS

Served Alternate

300g SCOTCH FILLET

Chimmichurri, Tomato Chutney Puree

CHARGRILLED LEMON & HERB CHICKEN

Potato, Orange, Watercress, Fennel, Capsicum, Za'atar,
Remoulade

SIDE

for the table

MIXED SEASONAL VEG

DESSERT

CHOCOLATE FONDANT CAKE

Coulis, Sorbet



\$69.00 per guest

STARTER

Served Tapas/Centre Table

VINE-RIPENED TOMATO & BASIL BRUSCHETTA PIZZAIOLA

Balsamic, Parmagiano

CALAMARI

Lightly Floured, Lime Aioli, Onion, Chili, Lime

ARANCINI BALLS

Mozzarella, Shittake, Spinach, Tomato, Basil

MAINS

Select 2 mains to be served alternately.

**Please list your 2 main course selections in booking confirmation form.

300g SCOTCH FILLET

Chimmichurri, Tomato Chutney Puree

220g EYE FILLET

Dijon Cream, Pimentos, Shiso

GRILLED TASMANIAN SALMON (Cooked Medium) (gf)

Zucchini Dill Puree, Dauphinoise, Pickled Cucumber, Lemon Cream
Cheese, Tomato, Onion Coral

CHARGRILLED LEMON & HERB CHICKEN

Potato, Orange, Watercress, Fennel, Capsicum, Za'atar, Remoulade

SIDE

for the table

BROCCOLINI

Tahini, Pine Nuts, Goats Cheese

DUTCH CARROTS

Labneh, Za'atar, Dill, Olive Oil

DESSERTS

Served alternately

CHOCOLATE FONDANT CAKE

Coulis, Sorbet

HONEY BRULEE

Pistachio, Chantilly Cream, Pistachio &
Almond Crumb, Raw Honeycomb



ENTREE

GARLIC, ROSEMARY THREE CHEESE PIZZAIOLA

\$67.00 per guest

2 Course

MAIN COURSE

BUTCHERS BOARDS

Pork Ribs, Beef Short Rib, Kransky, Crumbed Cutlets, New York Strip, Eye Fillet, Pork Belly, Buffalo Wings, .Chicken, Tomato, Mushroom, Grilled Corn

\$77.00 per guest

3Course

DESSERT

CHOCOLATE FONDANT CAKE

Coulis, Sorbet



RESTRICTED MENU



\$24.50pp PLUS MAINS

STARTER

Served Tapas/Centre Table

GARLIC, ROSEMARY THREE CHEESE PIZZAIOLA (v)

Salt Flakes, Lemon

CALAMARI

Lightly Floured, Lime Aioli, Onion, Chili, Lime

MAINS*

Served Alternate

300g SCOTCH FILLET

Chimmichurri, Tomato Chutney Puree

PORK RIBS **1/2 RACK** **FULL RACK**

220g FILLET MIGNON

Bacon, Garlic Thyme Butter, Crisp Onions, Shiso

CHICKEN & MUSHROOM RISOTTO

Chicken, Mixed Mushrooms, Black Truffle, Parsnip
Crisps, Peas, Parmesan

GRILLED TASMANIAN SALMON (Cooked Medium) (gf)

Zucchini Dill Puree, Dauphinoise, Pickled Cucumber, Lemon Cream
Cheese, Tomato, Onion Coral

CHICKEN & CAPSICUM WELLINGTON

Spinach, Fennel, Brussel Sprouts, Tomato, Camembert Sauce, Jus

SIDE

for the table

MIXED SEASONAL VEG

DESSERT

CHOCOLATE FONDANT CAKE

Coulis, Sorbet

*SAMPLE MENU. CONTACT THE VENUE DIRECTLY TO
DISCUSS MENU OPTIONS

REFER TO A LA CARTE MENU FOR PRICING



BOOKING FORM

PLEASE EMAIL THE COMPLETED FORM TO INFO@OSSO.COM.AU

BOOKING DETAILS

NAME OF BOOKING:
DATE OF BOOKING: DAY OF BOOKING:
CONTACT NUMBER:
CONTACT EMAIL:
VENUE: PENRITH ROUSE HILL CAMPBELLTOWN
NO OF GUESTS: ADULTS CHILDREN

CREDIT CARD DETAILS

NAME OF CARD:
CARD NUMBER:
EXPIRY DATE: CCV:
CARDHOLDER SIGNATURE:
LIMIT TO BE CHARGED

PLEASE BE ADVISED OF A 2% SURCHARGE ON ALL AMEX TRANSACTIONS

AUTRORISATION OF BILL PAYMENT: IN AN EFFORT TO PROTECT THE SECURITY OF YOUR CREDIT CARD, WE REQUIRE A PHOTOCOPY OF YOUR DRIVER'S LICENCE AND CREDIT CARD WHEN RETURNING YOUR CARD. ALTERNATIVELY, PLEASE CONTACT THE VENUE DIRECTLY TO ARRANGE DEPOSIT PAYMENTS

MENU SELECTION

\$48.50/PERSON \$57.00/PERSON \$65.00 2 COURSE
 \$67.00/PERSON* RESTRICTED MENU \$75.00 3 COURSE

PLEASE LIST YOUR 2 MAIN COURSE SELECTIONS BELOW

WE LOOK FORWARD TO WELCOMING YOU AND YOUR GUESTS TO OSSO. PLEASE DO NOT HESITATE TO CONTACT THE VENUE IF YOU REQUIRE ANY FURTHER INFORMATION.

PENRITH 4720 5588

ROUSE HILL 8809 4035

CAMPBELLTOWN 4628 1381

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