

## 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

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!

## Wagyu

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

## 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

## DESSERTS

**PLUM & ORANGE BLOSSOM PANNACOTTA** 18  
White Chocolate, Almond Brittle, Macerated Plums

**TIRAMISU** 18  
Frangelico, Mascarpone, Hazelnut, Coffee Pearls, Cocoa Tuille

**BROWNIE SUNDAE (CHOCOLATE OR CARAMEL)** 18  
Warm Chocolate Walnut Brownie, Cream, Vanilla Bean Gelato, Fudge, Cannoli,

**HONEY BRULEE** 18  
Pistachio, Chantilly Cream, Pistachio & Almond Crumb, Raw Honeycomb, Biscotti

**TRIO GELATO** 13  
Chef's Daily Selection

## DESSERT COCKTAILS

**ESPRESSO MARTINI** ALL 19  
Vodka, Kahlua, Creme De Cacao, Espresso

**APPLE CRUMBLE**  
Apple Schnapps, Fireball, Vodka

**LIQUEUR AFFOGATO**  
Vanilla Bean Gelato, Espresso (Your choice of Liquor)

**CARAJILLO**  
Long Black Espresso, Pisco, Licor 43

## DESSERT WINE

**WILLS DOMAIN 'CANE CUT' SEMILLON** 12.5 54  
Margaret River

**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

## PORTS & FORTIFIED

**GALWAY PIPE** 13  
Langhorne Creek, SA

**PENFOLDS TAWNY** 11  
Nuriootpa, SA

**GRANDFATHER TAWNY** 21  
Nuriootpa, SA

## HAND CRAFTED COFFEE

**THE USUAL SUSPECTS** 6  
Espresso / Cappuccino / Latte / Flat White / Hot Chocolate / Chai Latte / Decaf

**AFFOGATO** 11

## LIQUEUR COFFEE

You choose the liqueur - We will do the rest 18

## TEA

**EARL GREY** 6  
A Ceylon Tea, flavoured with leaves from the Bergamot Plant with a distinct Aroma

**ENGLISH BREAKFAST** 6  
Blend of Ceylon and Indian Teas

**GREEN SENCHA** 7  
Classic Steamed Green Tea

**CHAMOMILE HERBAL** 7  
100% Chamomile Flowers

**PEPPERMINT HERBAL** 7  
100% Peppermint Leaves

**OSSO CAMPBELLTOWN**  
Macarthur Square  
Kellicar Road, Campbelltown, NSW, 2560  
Tel: 02 4628 1381

**OSSO MIRANDA**  
Westfield Miranda  
600 Kingsway, Miranda, NSW, 2228

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# OSSO Steak & Rib

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## DELI

**GARLIC, ROSEMARY THREE CHEESE PIZZAIOLA** 18  
Salt Flakes, Lemon

**MARGARITA PIZZAIOLA (v)** 16  
Mozzarella, Tomato, Basil, Extra Virgin Olive Oil

**TOMATO, OLIVE & FETTA BRUSCHETTA (v)** 17  
Tomato, Basil, Fetta, Olives

**HOUSEMADE FOCACCIA (v)** 7  
Extra Virgin Olive Oil, Balsamic

**WARM OLIVES (v/d/gf)** 9  
Salt Flakes, Lemon

**CRUMBED SICILIAN STUFFED FETTA OLIVES** 13  
Lemon, Red Elk (v)

**DUCK LIVER PATE** 18  
Orange, Fig, Cornichons, Crispbread

## OYSTERS & SCALLOPS

### OYSTERS

- House Made Eschallot Vinaigrette 1/2 29 Doz 54
- Mango Salsa 1/2 33 Doz 59
- Mornay Sauce, Mozzarella 1/2 33 Doz 59
- Kilpatrick, Wood Smoked Bacon, Worcestershire Sauce (gf/df) 1/2 33 Doz 59

### HERVEY BAY SCALLOPS

- Mornay Sauce, Mozzarella 1/2 33 Doz 59

## SMALL PLATES

**BUFFALO WINGS** 23  
Drums & Wings, Buffalo Hot Sauce, Celery, Blue Cheese Sauce

**CHARGRILLED OCTOPUS** 25  
Smoked Paprika Oil, Green Olives, Fetta, Potato, Charred Sourdough

**CALAMARI** 24  
Lightly Floured, Lime Aioli, Onion, Chili, Lime

**SOUTH AUSTRALIAN MUSSELS** 26/31  
Tomato, Garlic, Chili, White Wine, Charred Sourdough (gf available on request)

**KING PRAWNS** 27/38  
Confit Garlic, Chorizo, Chili, Grape Tomato, Basil, Focaccia (gf available on request)

**ARANCINI BALLS (4) (v)** 19  
Mozzarella, Shiitake, Spinach, Tomato, Basil, Nut-Free Pesto, Parmesan

**CAULIFLOWER & HALOUMI (v)** 23  
Roasted Cauliflower, Haloumi Chips, Sumac, Crispy Chickpeas, Saffron Hummus, Pickled Mushroom

**ZUCCHINI FLOWERS (v)** 19  
Lemon Ricotta, Tomato Puree, Parmesan

**BONE MARROW** 22  
Lyonnaise Onions, Crispbread

## MAINS

**GRILLED TASMANIAN SALMON (Medium)** 38  
Zucchini Dill Puree, Dauphinoise, Pickled Cucumber, Lemon Cream Cheese, Tomato, Onion Coral

**CHICKEN & PIMENTO WELLINGTON** 39  
Spinach, Fennel, Brussel Sprouts, Tomato, Camembert Sauce, Jus

**SPAGHETTI CARBONARA** 36  
Wood Smoked Bacon, Egg Yolk, Black Pepper, Pecorino

**MEDITERRANEAN PENNE (v)** 33  
Eggplant, Pickled Zucchini, Sugar Roasted Napoletana, Olives, Spinach, Chili, Fetta

**SEAFOOD RISOTTO** 46  
Fish Fillet, Scallop, Squid, Mussel, Prawn, Tomato, Rocket, Garlic, Chili

**SEAFOOD CASSOULETTE (gf available)** 49  
Scallops, Squid, Mussels, Prawns, Fish, Tomato, Garlic, Chili, Charred Bread

**LAMB RACK (Cooked Medium)** 49  
Herb Crusted, Beetroot Puree, Radish, Fennel, Dauphinoise, Carrot, Bourbon Jus

## PASTA & RISOTTO

**SQUID INK SPAGHETTI** 39  
Scallop, Octopus, Crab Meat, Sundried Tomato, Pimento, Spinach, Cream Cheese, Creamy Napoletana, Olives, Watercress

**CHICKEN & MUSHROOM RISOTTO (v)** 37  
Chicken, Mixed Mushrooms, Black Truffle, Parsnip Crisps, Peas, Parmesan

**PRAWN AGLIO OLIO** 38  
Spaghetti, Prawns, Garlic, Grape Tomato, Chili

## RIBS & COMBOS

All Ribs are glazed with our Signature House made BBQ Sauce. Served with your choice of Steak Fries, Baked Jacket Potato with Sour Cream, or Baked Sweet Potato with Cinnamon Butter.

**BEEF SHORT RIB** Sgl 52 Dbl 66  
**PORK RIBS** 1/2 52 F 66  
**LAMB RIBS** 1/2 52 F 66

**CHICKEN & PRAWNS** 59  
**CHICKEN & RIBS (Pork or Lamb Ribs)** 59  
**STEAK & PRAWNS (300g NY)** 59  
**STEAK & RIBS (300g NY, Pork or Lamb Ribs)** 59

## SHARE PLATES

**BUTCHERS BOARD (Served with Steak Fries & Salad)** 155  
Pork Ribs, Lamb Ribs Beef Short Rib, Lamb & Rosemary Sausages, Crumbed Cutlets, Black Angus New York Strip, Pasture Fed Eye Fillet, Marinated Chicken Skewers, Pork Belly, Buffalo Wings, Half Chicken, Tomato, Mushroom, Grilled Corn

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

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

## STEAK

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

**VERIFIED BLACK ANGUS**  
Riverine NSW, MB2

**250g RUMP STEAK** 37  
Cafè de Paris, Crisp Onions

**300g NEW YORK STRIP** 47  
Cafè de Paris, Crisp Onions

**300g SCOTCH FILLET** 49  
Chimmichurri, Tomato Chutney Puree

**500g LAZY AGED SIRLOIN** 59  
Cafè de Paris, Crisp Onions, Dijon Cream, Pimentos

**400g OP RIB EYE** 68  
Dijon cream, Pimentos, Truss Tomato

**PASTURE FED, HORMONE FREE**  
Riverine NSW, MB2

**220g EYE FILLET** 54  
Dijon cream, Pimentos, Shiso

**220g FILLET MIGNON** 57  
Bacon, Garlic Thyme Butter, Crisp Onions, Shiso

**220g CARPET BAG** 59  
Dijon cream, Pimentos, Marinated Oyster, Shiso

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

## CHEF'S SELECTION

**WAGYU SELECTION, TAJIMA** 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

Beef Jus / Mushroom Ragoût / Creamy Diane / Garlic Thyme Butter / Cafè De Paris Butter / Brandied Pink Peppercorn / Bearnaise ALL 5  
Add Roasted Bone Marrow 9  
Add Pork Ribs 16  
Add Lamb Ribs 16  
Add Prawns 16

## SALADS

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**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

EACH 12 2 for \$20

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

**FRIED CAULIFLOWER**  
Blue Cheese Dressing

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

**BROCCOLINI**  
Tahini, Pine Nuts, Goats Cheese

**BRUSSEL SPROUTS**  
Bacon, Butter, Lemon, Pepper

**CREAMY MASH POTATO (v/gf)**

**STEAK FRIES**  
Aioli

## KIDS MENU

ALL 17

All Kids' meals include a soft drink and ice cream. \*\*\*UNDER 12 YRS OLD ONLY\*\*\*

JUNIOR STEAK SPAGHETTI BOLOGNESE  
BEEF BURGER FISH & CHIPS  
JUNIOR PORK RIBS JUNIOR BREAST SCHNITZEL  
JUNIOR LAMB RIBS JUNIOR CALAMARI

## 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