

GEORGE'S MENU – SAMPLE ONLY

TO START

BAR TRIO (GF/DF/V)	\$12
Alto Mixed Olives Marinated with Chilli, Garlic and Rosemary Spice Mixed Nuts with Rosemary and Preserved Guindillas	
BREAD & BUTTER (V)	\$9
House Made Cultured Butter with Moonacres Sourdough	
EMPANADAS	\$22
2 House Made Empanadas Argentine Style with Salsa Ilajua	
CRUDITE (GF/VEG)	\$20
Fermented Heirloom Carrots and Fresh Cucumber with Wollumbi Estate Olive Oil	
SEASONAL BURRATA (GF/V)	\$25
La Stella Burrata Served with Cherry Heirloom Tomatoes, Strawberries, Basil, Wollumbi Estate Oil and Olive Dust	
WAGYU BRESAOLA PLATE (GF/DF)	\$30
EYE FILLET CARPACCIO (GF)	\$28
Served with Parmigiano, Watercress, Preserved Lemon, Capers and Almonds	

SANDWICHES

Served with French Fries

ROCKAWAY FARM CHICKEN CLUB (DF)	\$32
Hotel Classic Our Way With Local Rockaway Farm Roasted Chicken, Taluca Park Bacon, Mayo, Lettuce, Tomato, Fresh Herbs and Fermented Carrots	
REUBEN RIB EYE	\$35
Rib Eye Sandwich with Traditional Dressing, American Cheddar and Moonacres Sourdough	
BEEF BURGER	\$31
House Made Cheese Burger from Robertson Village Butchery, Onion, Tomatoes, Picked Cucumber, Lettuce, Mustard and Ketchup	

ADD ON:

Bacon	\$4
Fried Egg	\$2

SALAD

CHOP SALAD (GF/VEG)	\$28
Heirloom Tomatoes, Chickpeas, Cucumber, Carrots, Goats Cheese, Avocado, Sumac and Dill <i>Add Rockaway Farm Grilled Chicken \$8</i>	
CHICKEN CAESAR	\$31
Cos Lettuce, Rockaway Farm Chicken, Musset Farm Soft Egg, Bacon, Sourdough Croutons and Caesar Dressing	
PUMPKIN SALAD (GF/VEG)	\$25
Roasted Pumpkin, Rocket, Almond, Goats Cheese and Lemon	

OSBORN HOUSE

GEORGE'S

P A S T A S	GNOCCHI (V) House Made Robertson Potato Gnocchi with Musset Farm Mushrooms and Lemon	\$33
	ORECCHIETTE WITH RAGU Slow Cooked Ossobuco, Orecchiette, Parsley, Lemon Salsa and Parmesan Cheese	\$32
M A I N S	BEEF SHORT RIBS 12hrs Beef Short Ribs with Carrot & Fennel Puree, Jus, Pangrattato and Fresh Herbs	\$42
	ROASTED CHICKEN (GF) Rockaway Farm Chicken, Pumpkin & Kale, Grape Sauce and Dukkah	\$48
	MILANESA (DF) Riverina Angus Sirloin Milanese with Lemon and English Mustard	\$34
	BLACK ANGUS SCOTCH FILLET (GF/DF) 350g Black Angus Scotch Fillet with Chimichurri Sauce and Salsa Criolla	\$48
	CRUMBED EGGPLANT (V/DF) Eggplant Milanese with House Made Hummus, Heirloom Tomato Salad and Herbs	\$32
	CHARRED CABBAGE With Roasted Sweet Potato, Fresh Grapefruit Segments and Cashew Paste Served with Celery Fresh Sauce	\$34
S I D E S	KALE TONATO (GF) Chiffonade of Cavolo Nero and Tonato Sauce	\$16
	FRENCH FRIES (GF/DF/VEG) With Vinegar Salt	\$13
	LEAF SALAD (GF/DF/VEG) With Dehydrated Tomato Chips	\$14
	BOULANGÈRE POTATOES (GF/V) Sliced Robertson Potatoes and Onions with Parsley, Shallots and Musset Farm Poached Egg	\$18
D E S S E R T S	FLAN (GF/V) Argentine Caramel Pudding with Enriched Cream	\$18
	NÉMESIS (GF/V) 70% Callebaut Chocolate Cake and Chantilly Cream	\$18
	PEAR (GF/V) Poached Pear in Wollumbi Pinot Gris, Saffron and Orange Served with Fresh Mascarpone, Mint and Gluten Free Pecan Cookie	\$20

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DINAH'S MENU – SAMPLE ONLY

ENTREE	BEEF TARTARE (GF) 8Og Finely Diced Eye Fillet, Taluca Park Cured Egg Yolk and Rosti of Robertson Potato	\$32
	ZUCCHINI SALAD (GF) * Shaved Zucchini, Mint, Lemon, Almonds, Grana Padano Cheese and Wollumbi Estate Olive Oil	\$22
	WOLLUMBI TOMATO * Confit, smoked and charred tomato, with Stracciatella, Basil, Wollumbi Olive Oil and Pangrattato	\$24
	HUMITA AND PRAWNS Two King Prawns with a Corn Puree, Espellete Pepper, Basil, Oil and Fresh Basil	\$28
MAIN	SNAPPER (GF) Snapper Fish Fillet with Robertson Potato Scales, Tartare Sauce and Charred Lemon	\$42
	LAMB CUTLETS (GF) Two Lamb Cutlets with a Pea Puree, Quinoa Salad and Gremolata Sauce	\$54
	TATHRA DUCK BREAST Slightly Smoked Duck Breast Cooked in the pan with a Wollumbi Estate Pinot Noir Grape Reduction and Black Berries	\$36
	PUMPKIN RAVIOLI House Made Pumpkin Ravioli with Sage Sauce, Crispy Sage and Parmesan Cheese	\$38
	BLACK ANGUS SCOTCH FILLET (GF) Black Angus Scotch Fillet with Domino Robertson Potatoes, Criolla and Chimichurri Sauce	\$60
SIDES	RATATOUILLE (GF/VG) Eggplant, Zucchini and Heirloom Tomato Ratatouille	\$16
	CRISPY DOMINO POTATOES (GF/V)	\$16
	DUCKFOOT FARM GREEN LEAF SALAD (GF/VG)	\$16
	WOLLUMBI HEIRLOOM TOMATO SALAD (GF/VG) Seasonal Wollumbi Estate Heirloom Tomato Salad with Basil and Wollumbi Estate Olive Oil	\$21

* Indicates Vegan option available

OSBORN HOUSE

DINAH'S