

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	
EMPANADAS	\$22
2 House Made Empanadas Argentine Style with Salsa llajua	
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	
PROSCIUTTO & ROCKMELON (GF/DF)	\$28
VITELLO TONATO (GF)	\$28
Veal Corned Beef with Tonato Sauce, Caper Leaves, Baby Capers & Caperberries	

SANDWICHES

Served with French Fries

ROCKAWAY FARM CHICKEN CLUB (DF)	\$35
Hotel Classic Our Way With Local Rockaway Farm Roasted Chicken, Taluca Park Bacon, Mayo, Lettuce, Tomato, Soft Boiled Egg, Fresh Herbs and Guindillas	
LOCAL REUBEN SIRLOIN	\$35
Southern Highlands Sirloin Sandwich with Traditional Dressing, American Cheddar, Sauerkraut, Cornichons and Moonacres Sourdough	
SOUTHERN HIGHLANDS 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/V)	\$28
Heirloom Tomatoes, Quinoa, 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, Caesar Dressing and White Anchovies	
PUMPKIN SALAD (GF/V)	\$25
Roasted Pumpkin, Rocket, Mint, Almond, Goats Cheese and Lemon	

OSBORN HOUSE

GEORGE'S

P A S T A S	HOMEMADE FETTUCINE (V) with Seasonal Beans & Peas, Lemon, Fresh Basil, Pangrattato and Parmesan Cheese	\$32
	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	\$52
	ROASTED CHICKEN (GF/DF) Rockaway Farm Chicken, Snow Peas, Sugar Snaps, Pickled Onions, Fresh Herbs and Chicken Jus	\$48
	WAGYU MILANESA (DF) with Lemon and Dijon & Whole Grain Mustard	\$34
	OR MAKE IT: NAPOLETANA \$5 with House Made Passata, Mozzarella, Heirloom Tomato and Fresh Basil	
	DRY AGED BONE IN SIRLOIN (DF/GF) 35Og Sirloin Cooked in the Charcoal Grill served with Lemon and Chimichurri	\$58
	CHARRED EGGPLANT (GF/V) Finished in the Flat Grill with Hazelnuts, Parsley and Garlic. Served with Labneh, Cucumbers, Pomegranate, Wollumbi Estate Olive Oil, Mint, Coriander and Parsley	\$32
	SNAPPER with Cous Cous, Eggplant Yoghurt, Charred Brussel Sprouts and Lemon	\$34
S I D E S	PROVENCAL POTATOES (GF/DF/VEG) Hand Cut Robertson Potato Chips with Parsley and Garlic	\$16
	FRENCH FRIES (GF/DF/VEG) with Vinegar Salt	\$13
	ROCKET AND PARMESAN SALAD (V) with Lemon Vinaigrette	\$14
	LEAF SALAD (GF/DF/VEG) Duck Foot Farm Leaf Salad with Dehydrated Tomato Chips	\$14
	CHARRED CARROTS (GF/DF/VEG) with Chermoula	\$16

OSBORN HOUSE

GEORGE'S

DESSERTS

FLAN (GF/V) Argentine Caramel Pudding with Enriched Cream and Dulce de Leche	\$19
NÉMESIS (GF/V) 70% Callebaut Chocolate Cake with Sea Salt and Chantilly Cream	\$19
PEAR (GF) Pear Poached in Wollumbi Rose Wine, Saffron and Orange With Mascarpone Cream and Mint	\$19
DULCE DE LECHE PANCAKE (V) with The Pines Vanilla Ice Cream	\$19
TORTA VASCA (V) Basque Cheesecake with Kumquats In Syrup	\$20
THE PINES ICECREAM (GF) Two Scoops of your choice of Pistachio, Chocolate or Vanilla	\$18
OUR CHEESES (ALL 4Og)	
The Pines Cheddar (NSW)	\$14
The Pines Pearl (NSW)	\$14
The Pines Dreams (NSW)	\$14
Tete De Moine "Monks Head" (SWISS)	\$14

VEG: VEGAN | V: VEGETARIAN | GF: GLUTEN FREE | DF: DAIRY FREE

OSBORN HOUSE

GEORGE'S