

NEW YEARS EVE

TO START

Empanadas with Ilajua Sauce

Oysters with Mignonette Sauce

ENTREES TO SHARE

Scallops Cooked 'A La Plancha' with Black Seafood Rice, Aioli & Herbs

Figs, Parsley, Burrata, Prosciutto, Sourdough & Wollumbi Estate Olive Oil

MAINS

Ocean Trout Cooked in Salt Crust | with Tartare Sauce & Ratatouille

Wagyu Beef Tomahawk | with Chimichurri, Domino Potatoes & Criolla Sauce

Lamb Shank | with Salsa Verde, Mint, Pickled Onions & Sesame Roasted Eggplant

SIDES

Duck Foot Farm Green Leaf Salad

Heirloom Tomato Salad with Basil & Wollumbi Estate Olive Oil

DESSERT

Dulce De Leche Pancake Cooked 'A La Plancha' | with Charred Orange, Rosemary & Cream

The Pines Vanilla Ice Cream & Fresh Peaches

OSBORN
HOUSE

EST. 1892