

ENTRÉE

SOUTHERN HIGHLANDS EYE FILLET BEEF TARTARE (GF) 8Og Finely Diced Eye Fillet, Taluca Park Cured Egg Yolk and Rosti of Robertson Potato	\$32
BEETROOT & GOATS CHEESE SALAD (GF/V) Beetroot, Orange, Chilli, Mint, Garlic Chips and Goat Cheese	\$24
CURED SALMON (GF) With Salmon Roe, Horseradish Cream, Pickled Onion, Pickled Cucumber, Dill and Crispy Potato	\$34
OCTOPUS CARPACCIO (GF/DF) Octopus Carpaccio with Criolla Sauce and Wollumbi Estate Olive Oil	\$34
CHARRED PEACH San Daniele Prosciutto, Stracciatella, Breadcrumbs, Parsley and Wollumbi Estate Olive Oil	\$30

MAIN

SNOWY MOUNTAINS RAINBOW TROUT (GF) Watercress, Rosti Potato, Brown Butter and Capers	\$56
LAMB CUTLETS (GF) Two Lamb Cutlets with Pumpkin Puree, Fresh Brussel Sprouts, Mint and Hazelnut Salad	\$48
AGNOLOTTI DAL PLIN Brown Butter and Chicken Broth Sauce finished with Parmigiano, Black Pepper and Fried Sage	\$42
RICOTTA GNUDIES (V) with a Basil and Spinach Sauce	\$38
PORCHETTA (GF) With Pork Jus, Apple Puree with a Fennel, Orange and Shallot Salad	\$46
HANGER STEAK (GF) with Taleggio Sauce, Homemade Spicy Marmalade and Paprika Chips	\$50

SIDES

CRISPY DOMINO POTATOES (GF/V)	\$16
DUCKFOOT FARM GREEN LEAF SALAD (GF/V)	\$16
ZUCCHINI SALAD (GF/DF/V) Duck Foot Farm Zucchini with Celery Juice, Olive Oil, Almonds and Miso Paste	\$16
TOMATO SALAD with Wollumbi Estate Olive Oil and Basil	\$16

OSBORN HOUSE

DINAH'S