

T O S T A R T	BAR TRIO (VEG/GF/DF)	\$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 Sauce Criolla	
	CRUDITE (VEG /GF/DF)	\$20
Duckfoot Farms Heirloom Vegetables with Hummus, Wollumbi Estate Olive Oil and Dukkha		
S E A S O N A L	SEASONAL BURRATA (V/GF)	\$25
	La Stella Burrata Served with Tomatoes, Strawberries, Basil, Wollumbi Estate Olive Oil and Olive Dust	
	PROSCIUTTO & ROCKMELON (GF/DF)	\$28
	San Daniele Prosciutto, Rockmelon	
	CARPACCIO DI MANZO (GF) * Matteo Takeover	\$33
Thinly Sliced Wagyu Beef, Rocket Balsamic, Macadamia parmesan		
S A N D W I C H E S	ROCKAWAY FARM CHICKEN CLUB (DF)	\$35
	Hotel Classic Our Way With Local Rockaway Farm Roasted Chicken, 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		
S O U T H E R N H I G H L A N D S	BEEF BURGER	\$31
	House Made Cheeseburger, Onion, Tomatoes, Picked Cucumber, Lettuce, Mustard and Ketchup	
A D D O N	Bacon	\$4
	Fried Egg	\$2
S A L A D	CHOP SALAD (V/GF)	\$28
	Cos Lettuce, Heirloom Tomatoes, Quinoa, Cucumber, Carrots, Goats Cheese, Avocado and Sumac <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		
P U M P K I N	PUMPKIN SALAD (V/GF)	\$25
	Roasted Pumpkin, Rocket, Mint, Almond, Goats Cheese and Lemon	
P A S T A S	RIGATONI VODKA (V) * Matteo Takeover	\$34
	Matteo's Signature spicy sauce, tomato cream, parmesan	
O S S O B U C O	ORECCHIETTE WITH RAGU	\$32
	Slow Cooked Ossobuco, Orecchiette, Parsley, Lemon Salsa and Parmiggiano	

GEORGE'S

M A I N S	BEEF SHORT RIBS	\$52
	12hrs Beef Short Ribs with Carrot & Fennel Puree, Jus, Pangrattato and Fresh Herbs	
	ROASTED CHICKEN (GF)	\$48
	Rockaway Farms Chicken, Peas, Beans, Pickled Onions, Fresh Herbs and Chicken Jus	
	WAGYU MILANESA (DF)	\$34
	with Green Leaf Salad, Lemon and Dijon & Whole Grain Mustard	
DRY AGED BONE IN SIRLOIN (GF/DF)	\$58	
350g Beef Sirloin served with Lemon and Chimichurri		
CHARRED EGGPLANT (V/GF)	\$32	
Finished in the Flat Grill with Hazelnuts, Parsley and Garlic. Served with Labneh, Cucumbers, Pomegranate, Wollumbi Estate Olive Oil and Herbs		
SNAPPER FILLET	\$34	
Cous Cous, Eggplant Yoghurt, Charred Brussel Sprouts and Lemon		
SIDES	PROVENCAL FRIES (VEG/GF/DF)	\$16
	Hand Cut Potato Chips with Parsley and Garlic	
	FRENCH FRIES (VEG/GF/DF)	\$13
	with Vinegar Salt	
	ROCKET AND PARMESAN SALAD (V/GF)	\$14
with Lemon Vinaigrette		
LEAF SALAD (VEG/GF/DF)	\$14	
Duck Foot Farm Leaf Salad with Dehydrated Tomato Chips		
CHARRED CARROTS (VEG/GF/DF)	\$16	
with Chermoula		
D E S S E R T S	FLAN (V/GF)	\$19
	Argentine Caramel Pudding with Enriched Cream and Dulce de Leche	
	NÉMESIS (V/GF)	\$19
	70% Callebaut Chocolate Cake with Sea Salt and Chantilly Cream	
POACHED PEAR (V/GF)	\$19	
Pear Poached in Wollumbi White Wine, Saffron and Orange, with Mascarpone and Mint		
DULCE DE LECHE PANCAKE (V)	\$19	
with The Pines Vanilla Ice Cream		

OSBORN HOUSE

GEORGE'S

TORTA VASCA (V) Basque Cheesecake with Orange Syrup and Berries	\$19
DOWNTOWN TIRAMISU * Matteo Takeover Classic Tiramisu, Fresh coffee, savoiardi	\$19
OUR CHEESES (ALL 40g)	
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