

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 A N D W I C H E S Served with French Fries	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 Served with French Fries	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 B E E F B U R G E R	SOUTHERN HIGHLANDS 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			
PUMPKIN SALAD (V/GF)		\$25	
Roasted Pumpkin, Rocket, Mint, Almond, Goats Cheese and Lemon			

OSBORN HOUSE

GEORGE'S

P A S T A S	RIGATONI VODKA (V) * Matteo Takeover Matteo's Signature spicy sauce, tomato cream, parmesan	\$34
	ORECCHIETTE WITH RAGU Slow Cooked Ossobuco, Orecchiette, Parsley, Lemon Salsa and Parmiggiano	\$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) Rockaway Farms Chicken, Peas, Beans, Pickled Onions, Fresh Herbs and Chicken Jus	\$48
	WAGYU MILANESA (DF) with Green Leaf Salad, Lemon and Dijon & Whole Grain Mustard	\$34
	DRY AGED BONE IN SIRLOIN (GF/DF) 350g Beef Sirloin served with Lemon and Chimichurri	\$58
	CHARRED EGGPLANT (V/GF) Finished in the Flat Grill with Hazelnuts, Parsley and Garlic. Served with Labneh, Cucumbers, Pomegranate, Wollumbi Estate Olive Oil and Herbs	\$32
	SNAPPER FILLET Cous Cous, Eggplant Yoghurt, Charred Brussel Sprouts and Lemon	\$34
S I D E S	PROVENCAL FRIES (VEG/GF/DF) Hand Cut Potato Chips with Parsley and Garlic	\$16
	FRENCH FRIES (VEG/GF/DF) with Vinegar Salt	\$13
	ROCKET AND PARMESAN SALAD (V/GF) with Lemon Vinaigrette	\$14
	LEAF SALAD (VEG/GF/DF) Duck Foot Farm Leaf Salad with Dehydrated Tomato Chips	\$14
	CHARRED CARROTS (VEG/GF/DF) with Chermoula	\$16

OSBORN HOUSE

GEORGE'S

DESSERTS

FLAN (V/GF) Argentine Caramel Pudding with Enriched Cream and Dulce de Leche	\$19
NÉMESIS (V/GF) 70% Callebaut Chocolate Cake with Sea Salt and Chantilly Cream	\$19
POACHED PEAR (V/GF) Pear Poached in Wollumbi White Wine, Saffron and Orange, with Mascarpone and Mint	\$19
DULCE DE LECHE PANCAKE (V) with The Pines Vanilla Ice Cream	\$19
TORTA VASCA (V) Basque Cheesecake with Orange Syrup and Berries	\$19
OUR CHEESES (ALL 40g)	
The Cheddar (VIC)	\$14
The Hazen Bleu (SA)	\$14
The Triple Cream Brie (SA)	\$14

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

OSBORN HOUSE

GEORGE'S