

TO START

BREAD AND BUTTER Moonacres Sourdough, Whipped Cultured Butter.	\$15
BAR TRIO (VEG/GF/DF) Marinated Mixed Mediterranean Olives, Spiced Nuts and Vegetables in Escabeche.	\$15
EMPANADAS Slow Cooked Argentinian Style Wagyu. or Scamorza, Corn, Green Peas, Aleppo Pepper. With Salsa Yagua.	\$22 \$20
CRUDITE, LABNA & SALMON CAVIAR (VEG /A) Musset Holdings Heirloom Fresh Crudites, Homemade Labna Dip, Shallot Oil, Yarra Valley Salmon Caviar.	\$22
SEASONAL BURRATA (V/GF) La Stella Burrata Served with Salsa Fileto, Tomato Oil, Sourdough Breadcrumbs, Freeze Dried Plum.	\$29
OSBORN HOUSE CHARCUTERIE San Daniele Prosciutto, Hot Chorizo, EVOO, Cornichons, Moonacres Sourdough. Add Full Blood Wagyu Bresaola + \$15	\$35
TUNA CRUDO Tuna Sashimi, Shaved Dried Kalamata Olives, Finger Lime, Sesame Salsa Macha, Lemon EVOO.	\$26
LAMB SAUSAGE "NOT CHORIPAN" Grilled Bunnygalore Moroccan Lamb Sausage, Chimichurri, Lemon & Lebanese bread.	\$20
SANDWICHES Served with French Fries	
FREE RANGE CHICKEN CLUB SANDWICH (DF) Hotel Classic Our Way With Free Range Poached Chicken, Bacon, Mayo, Lettuce, Tomato, Soft Boiled Egg, Fresh Herbs.	\$30
SMASHED WAGYU CHEESEBURGER House Made Smashed Beef Patties, Red Cheddar, Sauteed Onions, Tomatoes, Pickled Cucumber, Lettuce, Osborn House Burger Sauce.	\$30
SALAD	
OSBORN SALAD (VEGO/GF) Local Lettuce & Herbs Mesclun, Heirloom Tomatoes, Cucumber, Persian Feta, Avocado, Smoked Almonds, Ver Jus Dressing. <i>Add Organic Poached Chicken \$13</i>	\$28
TUNA & WILD RICE SALAD Cucumber, Carrot, & Zucchini Noodles, Wild Rice, Flash Seared Sesame Crusted Tuna, Sesame Dressing. <i>Change Tuna for Poached Chicken</i> <i>Make it Vegan with Crispy Tofu</i>	\$32
PASTAS	
TRUFFLED "MAC & CHEESE" (Veg) Gnocchi Sardi Pasta, Crispy Mushrooms Crumb, Truffled Manchego.	\$34
LAMB RAGU & CASARECCE Slow Cooked Lamb Shoulder, Casarecce Pasta, Parsley, Parmigiano.	\$36

OSBORN HOUSE

GEORGE'S

MAINS

BEEF SHORT RIB 16hrs Beef Short Rib with Sweet Potato & Pumpkin Puree, Jus, Fresh Herbs	\$58
CHARGRILLED ADOBO CHICKEN (GF) Rockaway Farm Mexican Spiced Chicken, Pickled Jalapenos and Vegetables from the gardens, Fresh Herbs and Lime.	\$48
WAGYU MILANESA (DF) with Green Leaf Salad, Lemon and Dijon & Whole Grain Mustard	\$34
DRY AGED CLUB STEAK 300g 100% Grassfed Sirloin served with Lemon and Chimichurri	\$58
ROASTED PERI PERI CAULIFLOWER (VEGO/GF) Slow Roasted Cauliflower, Peri Peri Glaze, Spiced Nuts Mix, Hummus, Crackling Kale.	\$30
MARKET FISH FILLET Pan Seared Fish of the Day al Mojo de Ajo, Roasted Cherry Truss Tomatoes. Lemon.	\$40

SIDES

ROASTED MUSHROOMS Twice Cooked Musset Holding Oyster Mushrooms, Miso Dressing.	\$20
FRENCH FRIES (V/GF) with Vinegar Salt.	\$14
COS LETTUCE SALAD (V/GF) with Mediterranean Ranch, Parmesan, Pangrattato.	\$16
CHARRED GREENS (VEG/GF/DF) Seasonal Greens, Garlic Chips, Salsa Verde.	\$16

DESSERTS

BANANA TARTE (v/gf) Banana Brûlée GF Tart, Maple Caramel, Vanilla Ice Cream. (Veg)	\$19
NÉMESIS (V/GF) 70% Callebaut Chocolate Cake with Sea Salt and Whipped Vanilla Cream.	\$19
DULCE DE LECHE PANCAKE (V) with Vanilla Ice Cream	\$19
BASQUE CHEESECAKE GF Basque Cheesecake and Macerated Seasonal Berries	\$19
ICECREAM (V/GF) Two Scoops of your choice of Mango Sorbet, Chocolate or Vanilla	\$10
OUR CHEESES (ALL 40g) The Cheddar (VIC) The Hazen Bleu (SA) The Triple Cream Brie (SA)	\$15 \$12 \$12

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

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