

# OSBORN HOUSE

EST. 1892

## THE BAR MENU

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### TO START

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| HOMEMADE FOCACCIA & BUTTER   | \$20 |
| BAR TRIO<br>Housemade Pickles, Marinated Olives, Spiced Nuts.                  | \$18 |
| ANCHOVY ON TOAST<br>Whipped Pimenton Butter, Ortiz Anchovy, Grilled Sourdough. | \$10 |
| EMPANADA<br>Beef   | \$12 |
| Cheese   | \$11 |

### ENTRÉE

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| BURRATA<br>Roasted Leek Gremolata, Prosciutto infused Pangratto.   | \$32 |
| TUNA TARTARE<br>Chilli Crunch, Lemon Ver Jus Dressing, Chives, Confit Egg Yolk, Rice Cracker.                  | \$28 |
| CHARCUTERIE<br>Rodriquez Cantimpalo, Prosciutto San Daniele, MBS9+ Bresaola, Sourdough, Guindillas, Olive Oil. | \$36 |
| SEASONAL CRUDITE<br>Home Made Labna, Shallot & Leek Oil.   | \$22 |

## MAINS

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| <b>STEAK AU POIVRE</b><br>25OG Wagyu Flank Steak, Pepper Sauce, Grilled Local Mushrooms, Lemon.   | \$55         |
| <b>SNAPPER MILANESA</b><br>Butterflied Panko Crumbed Goldband Snapper, Sauce Vierge, Lemon, Herb Salad.   | \$43         |
| <b>OSBORN HOUSE BURGER AND FRIES</b><br>Tomato Jalapeno Sauce, Cheese, Lettuce & Fresh Tomato.<br>Make it Vegan; with Fresh Falafel from Made By Kade | \$28<br>\$25 |
| <b>LAMB RIBS</b><br>Twice cooked Lamb Riblets, Zaatar infused Yoghurt, Salsa, Herbs.  | \$50         |
| <b>GREEN GODDESS CHICKEN SALAD</b><br>Cos Lettuce Hearts, Smoked Almonds, Green Goddess Dressing, Poached Free Range Chicken.                         | \$28         |
| <b>VODKA RIGATONI</b><br>Creamy Chilli Tomato Sauce, Parmesan. V & GF /A  | \$32         |

## SIDES

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| <b>HERB AND SEASONAL GREENS SALAD</b><br>Lemon Lime Dressing. | \$17 |
| <b>SALT &amp; VINEGAR CHIPS</b>                               | \$17 |
| <b>CHARRED SEASONAL GREENS</b><br>Parmesan, Salsa Verde.      | \$17 |

## DESSERTS

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| <b>BASQUE CHEESECAKE, LEMON CURD</b>  | \$18    |
| <b>WHITE CHOCOLATE AND RASPBERRY TARTE</b>  | \$22    |
| <b>CHEESE PLATTER</b><br>Australian & International Assorted Cheeses, Muscatel Grapes, Quince, Honey. | \$35    |
| <b>ICE CREAM SELECTION</b><br>Lemon Sorbet, Vanilla, Chocolate.                                       | \$10 ea |