

OSBORN HOUSE

GEORGE'S

EST. 1892

TO START

| | |
|--|------|
| WOODFIRED FLATBREAD & AJILLO BUTTER | \$15 |
| ROBERTSON POTATO CROQUETTA w/OSETRA CAVIAR 5g | \$50 |
| ROBERTSON POTATO CROQUETTA w/ SALMON CAVIAR 5g | \$20 |
| COUNTRY FRIED OYSTER MUSHROOMS Crispy Mushrooms, Charred Brava Sauce, Garlic Kewpie | \$28 |
| EMPANADA | |
| Beef | \$12 |
| Cheese | \$11 |

ENTRÉE

| | |
|---|------|
| BURRATA Seasonal Tomatoes, Wollombi Estate Olive Oil, Aged Balsamic. | \$32 |
| CHARCUTERIE Rodriquez Cantimpalo, Prosciutto San Daniele, MBS9+ Bresaola, Sourdough, Guindillas, Olive Oil. | \$36 |
| SEASONAL CRUDITE Home Made Labna, Shallot & Leek Oil. | \$22 |
| SALMON CEVICHE add Caviar 10g +\$100 Ceviche Verde Sauce, Avocado, Cucumber, Radish, Shiso | \$36 |

Opening Hours:

LUNCH Monday - Friday 12pm - 3pm

DINNER Monday - Wednesday 5.30pm - 8.30pm

Bookings Essential

OSBORN HOUSE

GEORGE'S

EST. 1892

CLASSICS

| | |
|--|------|
| GRILLED SNAPPER w/MEURNIERE SAUCE | \$43 |
| Burnt Butter Goldband Snapper, Capers, Parsley, Toasted Hazelnut & Soft Herbs. | |
| OSBORN HOUSE BURGER AND FRIES | \$28 |
| Tomato Jalapeno Sauce, Cheese, Lettuce & Fresh Tomato. | |
| Make it Vegan; with Fresh Falafel from Made By Kade | \$25 |
| GREEN GODDESS CHICKEN SALAD | \$28 |
| Cos Lettuce Hearts, Smoked Almonds, Green Goddess Dressing, Poached Free Range Chicken. | |
| VODKA RIGATONI | \$32 |
| Creamy Chilli Tomato Sauce, Parmesan. (V & GF /A) | |

MAINS FROM OUR GRILL

| | |
|--|-------|
| STEAK AU POIVRE | \$55 |
| 25OG Wagyu Flank Steak, Pepper Sauce, Grilled Local Mushrooms, Lemon. | |
| -substitute for Cauliflower steak | \$45 |
| RANGERS VALLEY BLACK MARKET MBS5+SCOTCH 35OG | \$102 |
| Pure Black Angus Scotch, Chimichurri, & Red Wine Jus. | |
| WAGYU PICANHA MBS 6+ 25OG | \$92 |
| Brazilian Style Wagyu Top Sirloin, Chimichurri, Lime. | |
| WAGYU RIB EYE DELMONICO TO SHARE (1kg approx.) | \$285 |
| Chimichurri & Red Wine Jus, Lemon. | |
| LAMB SHOULDER BARBACOA PARRILLA TO SHARE (1kg approx.) | \$145 |
| 12 Hour Slow Cooked & Smoked in Our Fires Wrapped in Banana leaf. Served w/ Salsa, Tortillas, Pickles & Barbacoa French dip | |

OSBORN HOUSE

GEORGE'S

EST. 1892

SIDES

| | |
|---|------|
| HERB AND SEASONAL GREENS SALAD Lemon Lime Dressing. | \$16 |
| BURNT AVOCADO Ember cooked avocado, Native Citrus Salt, Lemon Agrumato EEVO. | \$12 |
| ROASTED BABY LEEKS Labna, Dukkah, Leek Oil. | \$26 |
| SALT & VINEGAR FRIES | \$17 |

DESSERTS

| | |
|--|----------|
| FLAN Latin American Orange Infused Crème Caramel | \$16 |
| BASQUE CHEESCAKE w/ BERRY COMPOTE | \$18 |
| WHITE CHOCOLATE AND RASPBERRY TARTE | \$22 |
| CHEESE PLATTER Australian & International Assorted Cheeses, Muscatel Grapes, Quince, Honey. | \$35 |
| ICE CREAM SELECTION Lemon Sorbet, Vanilla, Chocolate. | \$10 e/a |

Opening Hours:

LUNCH Monday - Friday 12pm - 3pm
DINNER Monday - Wednesday 5.30pm - 8.30pm
Bookings Essential

10% service charge applies to groups of 6+ guests
10% surcharge applies on Sundays & 15% surcharge on Public Holidays