

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 Tomato Chipotle Sauce, Garlic Kewpie.	\$28
EMPANADA	
Beef.	\$12
Cheese.	\$11

ENTRÉE

BURRATA Salsa Verde, EVOO, Pangrattato, Grilled Spring Onions.	\$32
CHARCUTERIE Rodriquez Cantimpalo, Prosciutto San Daniele, MBS9+ Bresaola, Sourdough, Guindillas, Olive Oil.	\$36
SEASONAL CRUDITE Home Made Labna, Shallot & Sofrito Oil.	\$22
SALMON CEVICHE Cured Salmon, Avocado, Eschalot, Orange & Kimchi Sauce.	\$36

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CLASSICS

GRILLED SNAPPER w/MEUNIÈRE SAUCE Burnt Butter Goldband Snapper, Capers, Parsley, Toasted Hazelnuts & Soft Herbs.	\$43
OSBORN HOUSE BURGER AND FRIES Tomato Jalapeno Sauce, Cheese, Lettuce & Fresh Tomato. <u>Make it Vegan:</u> with Fresh Falafel from Made by Kade.	\$28 \$25
GREEN GODDESS CHICKEN SALAD Cos Lettuce Hearts, Smoked Almonds, Green Goddess Dressing, Poached Free Range Chicken.	\$28
VODKA RIGATONI Creamy Chilli Tomato Sauce, Parmesan. (V & GF /A)	\$32
LAMB SHOULDER BBQ PARRILLA TO SHARE 12 Hour Slow Cooked & Smoked in Our Fires Wrapped in Banana Leaf. Served w/ Salsa, Tortillas, Pickles & Barbacoa French Dip.	\$155

PRIME CUTS BY FIRE KITCHEN

WAGYU VACIO 22OG Rangers Valley Black Market Flap Meat MBS5.	\$60
WAGYU PICANHA 25Og Tajima Wagyu Top Sirloin MBS6.	\$92
WAGYU SCOTCH 32Og Tajima Wagyu SCOTCH MBS5.	\$102
RIBEYE DELMONICO 1 KG Portoro Ribeye on the Bone MBS4.	\$250

Your Choice of Sauce: Red Wine Jus, Pepper or Chimichurri

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SIDES

HERB AND SEASONAL GREENS SALAD Lemon Lime Dressing.	\$16
BURNT AVOCADO Ember cooked avocado, Native Citrus Salt, Lemon Agrumato EEVO.	\$12
ROASTED HEIRLOOM CARROTS (Veg/A) Labna, Dukkah, Nduja Oil.	\$26
SALT & VINEGAR FRIES	\$17

DESSERTS

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

George's Opening Hours:

LUNCH Monday - Friday 12pm - 3pm

DINNER Monday - Wednesday 5.30pm - 8.30pm

A 10% service charge applies to groups of 6+ guest's
10% surcharge applies on Sundays & 15% surcharge on Public Holidays