OSBORN HOUSE

GEORGE'S

EST. 1892

SNACKS

MOONACRES SOURDOUGH, BALSAMIC EEVO. PP (GFA)	$6ea
PERELLO GORDAL OLIVES	$14
PIZZETTE FRITTE(GFNA)	
Margherita (VA)	$10
Prosciutto & Parmesan	$13
ROBERTSON POTATO HASHBROWN & N25 CAVIAR	$50
ROBERTSON POTATO HASHBROWN & SALMON CAVIAR	$15
EMPANADA	
Beef.	$12ea
Spinach & Cheese.	$11ea

ENTRÉE

HOMEMADE OCEAN TROUT GRAVLAX Petuna Ocean Trout, Mandarin Dressing, Lemon Agrumato Olive Oil, Chervil.	$32
BURRATA (VEG) Vannella Burrata, Heirloom Tomatoes, Aged Balsamic, EVOO, Tomato Chips.	$32
SMOKED GUACAMOLE & CHIPS (V) Woodfired Smoked Avocado, Pepitas, Native Citrus & Corn Chips.	$20
CRISPY FREMANTLE OCTOPUS A LA GALLEGA Potato, Paprika, EVOO.	$27

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ENTRÉE

MUSSET HOLDINGS TEMPURA MUSHROOMS (GF/VA) $26
Oyster Mushrooms, Sesame Dressing, Garlic Yuzu Crunch.

CHEESE PLATTER $36
Australian & International Cheese Selection, Muscatel Grapes, Quince & Lavosh.

GRILLED CHORIZO $25
Grilled La Boqueria Txistorra, Tomato Sofrito, PX Sherry Vinegar.

CORN RIBS (VA) $16
Garlic Paprika Salt, Sweet Chilli/ Sour Cream Dip.

PRIME CUTS BY FIRE KITCHEN

Your Choice of Sauce: Demi Glace or Chimichurri

BLACK ANGUS BAVETTE 250G $55
Rangers Valley Black Market Flap Steak MBS5.

WAGYU TOP SIRLOIN 250g $93
Tajima Wagyu Picanha MBS6.

BLACK ANGUS CLUB STEAK 350g
Rangers Valley Black Market Striploin on the Bone MBS5. $105

RIBEYE DELMONICO 1 KG
Wagyu Ribeye on the Bone MBS4. $290

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MAINS

DOUBLE WAGYU CHEESE BURGER AND FRIES (GFA) $35
Burger Sauce, Cheese, Caramelized Onion, Wagyu Patties, Pickles.
Make it Vegan with Fresh Falafel from Made By Kade

PAN FRIED MEDITERRANEAN SEA BASS $45
Sauce Au Vierge, Lemon.

GNOCCHI & ROASTED SAFFRON SWEET POTATO (VA/GF)
Slow Smoked Sweet Potato Creamy Sauce, Sage, Fresh Gnocchi, Manchego. $30

WHOLE LAMB SHOULDER $160
Low & Slow Lamb, Yoghurt, Sumac Onions, Chickpeas.

OSBORN HOUSE CESAR SALAD (GFA) $36
Cos Lettuce Hearts, Poached Chicken, Classic Cesar Dressing, Crispy Prosciutto, Parmesan.

MAFALDINE WAGYU BOLOGNESE (GFA) $36
Homemade Wagyu Bolognese, Fresh Mafaldine Pasta, Parmesan.

VODKA RIGATONI (GFA/VA)
Creamy Tomato Sauce, Chilli, Onion Fresh Rigatoni & Parmesan. $30

PORK COTOLETTA MILANESA (GFNA) $47
Panko Crumbed Pork Cutlet, Herbs, Mustard Sauce, Lemon, Parmesan.

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SIDES

GREEN SALAD, LEMON DRESSING (V) $18
Lemon Lime Dressing.

TWICE COOKED LOCAL POTATOES AU PROVENCE (V) $14
Garlic & Parsley Salt.

NEW SEASON GRILLED GREENS (VA) $22
Ver Jus, Parmesan & Pangrattato.

SALT & VINEGAR FRIES. (V) $16

WARM BEETROOT SALAD. (VA)
Ricotta Salata, Baked Beetroots, Pomegranate Molasses Dressing, Candied Nuts.. $28

DESSERTS

DULCE DE LECHE PANCAKE AND ICE CREAM (GFNA/VEG) $26
Classic Argentinian Dulce de Leche Roll, Vanilla Ice Cream.

OSBORN HOUSE CHOCOLATE AND CREAM CHEESE CAKE (GF/NA) $19

STRAWBERRIES & CREAM (V) $19
Strawberries served 2 ways, Whipped Cream & "Honeycomb".

ICE CREAM SELECTION
Lemon Sorbet (V), Vanilla (VA), 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