

— o s i a —  
Steak & Seafood Grill

à la carte  
menu

  
**KING OF CUTS**

**6 apr - 11 jun 2023**  
**a la carte promotion**

**bbq glazed beef shank 'thor's hammer' 3kg**  
butternut squash, acquerello rice, apple and butter bbq sauce  
\$340

**smoked lamb crown 1kg**  
garlic farro spelt, baby spinach, red miso glaze  
\$280

**stockyard grain fed angus beef porterhouse 800g**  
grilled asparagus, balsamic jus  
\$260

**kurobuta pork knuckle 1.5kg**  
apple vanilla chutney, chorizo jus  
\$195

**australian free range chicken 1.6kg**  
roasted root vegetables, thyme jus  
\$158

**“uncover the gems of australian smoky and juicy shiraz”**

balhannah shiraz 2017, shaw&smith, adelaide hills      **\$38** gls **\$190** (\$230)

johnno's shiraz 2017, tyrrell's, hunter's valley      **\$48** gls **\$250** (\$290)

**"hellyers road – north-west tasmanian whisky"**



single malt pinot noir cask finish      **\$22** gls **\$330** bottle

single malt peated 15 years      **\$26** gls **\$420** bottle


# osia

Steak & Seafood Grill

## stone hearth flatbreads

 toasted macadamia basil pesto	14	rockliff spanner crab salmon roe	24
 black garlic butter comte cheese	14	roasted bone marrow stilton	22

## starters

<b>air dried beef salad</b> baby beetroot, endive, ranch dressing	34
<b>raw kingfish</b> beechwood smoked ox heart tomato, burrata, lemon myrtle oil	40
<b>fremantle octopus</b> granny smith apple slaw, kyuri cucumber, jalapeno chili jam	34
<b>beef broth</b> angus tenderloin, bone marrow, soft herbs	27
 <b>skull island king prawns</b> kataifi pastry, wasabi mayo	108
<b>éclair of brittany blue lobster</b> salted egg custard, white vinegar powder	128
<b>grilled sweetwater black marron lobster</b> jalapeno butter, grilled lemon	188
<b>half shell scallops</b> finger lime, chili caviar, parsley cream	116
<b>carabinero prawns</b> angel hair pasta, seaweed strip, sea crustacean cream (S or M)	68/108

## grills

### pure black angus grass fed beef

striploin 300g	72
ribeye 300g	92
tenderloin 250g	94


### hancock "2 gr" wagyu beef

flank steak 250g	88
striploin 200g	185
ribeye 200g	185
tenderloin 150g	145





### black onyx angus grain fed beef

hanging tender 250g	74
striploin 250g	104
ribeye 300g	130
tenderloin 200g	104



## farm

 iberico pork rack chop 300g	70	australian grain fed lamb chop 250g	95
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## seafood

 humpty doo barramundi fillet 300g	52	 murray cod fillet 250g	96
 black grouper fillet 300g	65	 whole lobster 600g	96

## selection of sauces

mushroom and black pepper, classic red wine, béarnaise  
 horseradish sour cream,  herb butter

## side plates

<b>hand-cut potato fries</b> truffle mayonnaise	16	<b>potato gratin</b> raclette cheese	16
<b>heirloom baby carrots</b> pomegranate, pistachio, cumin yoghurt	16	<b>mac and cheese</b> chive	14
<b>pea tendril</b> garlic, olive oil	14	<b>vine tomato</b> feta cheese, balsamic cream	14

## desserts

<b>signature hot chocolate soup</b> <i>black pepper ice cream</i>	25
<b>hazelnut soufflé</b> (25 min preparation) <i>rosella ice cream, vanilla sauce</i>	20
<b>wattleseed pavlova</b> <i>toasted macadamia, salted caramel</i>	20
<b>banana tart</b> <i>meringue, almond cream, rum and raisin ice cream</i>	22
<b>selection of artisanal cheeses</b> <i>fruit jam and lavash bread</i>	22
<b>lamingtons (gift box of four pieces)</b> <i>beautiful gift box of signature lamingtons available for takeaway</i>	18

## after dinner cocktails

<b>nightcap</b> <i>strawberry infused cognac, white cacao, espresso, milk</i>	24
<b>clarified milk punch piña colada</b> <i>rum, falernum, coconut, lime, pineapple</i>	22

## sweet wines

<b>de bortoli, noble one botrytis sémillon</b> <i>new south wales, australia</i>	22
<b>oliver's taranga, 20 yo "the banished" fortified grenache</b> <i>mclaren vale, australia</i>	26