

— o s i a —  
Steak & Seafood Grill

weekday lunch  
menu

## set lunch

three courses | 65 per person

### beverage recommendations

- white or red wine (12cl) 18
- lunch champagne (12cl) 20
- lunch mocktail 10
- little creatures pale ale (33cl) 12

### starters

*[add on] start with 3pcs of fresh oysters +21*

#### beetroot salad

kale leaf, dark rye, harissa yoghurt  
*or*

#### hervey bay prawn salad

cos lettuce, garlic crisp, tomato mayo

*[add on] soup of the day to complement the meal +8*

### main courses

#### grilled black grouper fillet

potato mousseline, charred leek  
*or*

#### grilled pork cheek

apple polenta, black eye bean, chorizo olive jus  
*or*

*[upgrade to] grilled wagyu tri tip 150gm +25*

### desserts

coffee cheesecake with salted caramel sauce and vanilla ice cream

*or*

cheese selection with sesame lavash

### 🌱 signature seafood platter for two



178

half lobster, fish collar, king scallops, skull island prawns, fremantle octopus,  
little neck clams, cocktail sauce


### side plates

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




## 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

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





## grills

 pure black angus grass fed beef	 hancock "2 gr" wagyu beef	 black onyx angus grain fed beef
striploin 300g      72	flank steak 250g      88	hanging tender 250g      74
ribeye 300g      92	striploin 200g      185	striploin 250g      104
tenderloin 250g      94	ribeye 200g      185	ribeye 300g      130
	tenderloin 150g      145	tenderloin 200g      104



## farm

 iberico pork rack chop 300g	70	australian grain fed lamb chop 250g	78
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## seafood

 humpty doo barramundi fillet 300g	52	 murray cod fillet 250g	80
 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

## add ons

king scallops	24	half lobster	50
skull island prawns	48	foie gras	18

## 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