

— o s i a —
Steak & Seafood Grill

weekday lunch
menu

set lunch

three courses | 68 per person

beverage recommendations

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

starters

- warm asparagus salad**
soft boiled egg, watercress, dark rye, pancetta sauce
or
- salmon trout gravlax**
soft herbs, pickled shallot, pommery mustard dressing
or
- soup of the day**

main courses

- grilled tiger prawns**
angel hair pasta, kizami seaweed, crustacean foam
or
- grilled iberico pork collar**
gruyere cheese potato, grilled courgetti, apple vanilla chutney, red wine jus
or
- wagyu beef bersola**
mushroom acquarello rice, hen's egg, parmesan

desserts

- ivory chocolate cherry cake**
mixed berries, cinnamon crisp, strawberry sorbet
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



add ons

king scallops 24 half lobster 48 skull island prawns 48


osia

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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, burratina, 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

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

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 tendril garlic, olive oil	14	vine tomato feta cheese, balsamic cream	14

desserts

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

after dinner cocktails

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

sweet wines

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