

signature set menu

**four course tasting menu
osia classic dishes**

yellowtail kingfish ceviche, pineapple, coriander and cress

...

polenta crumbed foie gras, beetroot and rhubarb compote

...

broiled “glacier 51” toothfish, baby spinach, ratte potato, miso

or

grilled angus eye fillet, sweet potato puree, truffle arancini, thyme jus

...

hot chocolate soup, black pepper ice cream

menu | **150 per person**

four glass wine pairing | **88 per person**



..... **stone hearth oven flatbread**

macadamia and basil pesto	14	lemon myrtle butter	14
iberico ham and balsamic cream	22	smoked salmon and mentaiko mayonnaise	22

starters

seafood

	<i>days price</i>
fresh oysters natural, raspberry mignonette, horseradish cream	
skull island king prawns, trout roe, avocado, spanish onion salad	38
yellowtail kingfish ceviche, pineapple, coriander and cress	28
grilled abrolhos octopus, grapefruit and piquillo pepper salsa, pea tendrils	28
sliders, spanner crab remoulade and chopped lobster “marie rose”	54

meat and co

⊖ polenta crumbed foie gras, beetroot and rhubarb compote	32
wagyu beef carpaccio, tarragon mustard, rye bread crisp, avruga caviar	38
grilled smoky eggplant, spicy harissa yoghurt, feta cheese, garlic crisp	28

soups

beef and herb broth, smoked tomato, langoustine	28
cream of oyster, baby spinach, puffed wild rice	25

lava stone grill

beef

“stockyard beef” black angus ribeye 300g	82	“pure black” angus tenderloin 200g	68
“stockyard beef” black angus ribeye 150g	42	“grainage beef” porterhouse 800g	220
“tajima” wagyu striploin ms6 250g	126	“mayura station” full blood wagyu ribeye ms 9 200g	195
“tajima” wagyu tenderloin ms6 250g	152		

seafood

local “kühlbarra” barramundi fillet 300g	48	whole lobster 600g	96
australian coral grouper fillet 300g	65		
⊖ grilled seafood platter: half lobster, fish collar, king scallops, hervey bay king prawns, abrolhos octopus, soft shell crabs, tomato chili lime dip			158

farm

iberico pork rack chop 300g	65	pasture fed nz lamb rack 300g	72
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selection of sauces

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

condiment service

selection of mustards, mint jelly




add ons

king scallops	24	half lobster	48	foie gras	18
hervey bay king prawns	48	bone marrow	14		

side plates

watercress salad quince dressing and roasted almonds	14	mac and cheese bacon bits	16
green asparagus soft boiled egg, pine nuts	14	broccolini walnut, anchovy vinaigrette	16
roasted fingerling potatoes chorizo, duck fat	16	potato gratin with black truffle	18
field mushrooms with bacon	16		

desserts

	signature hot chocolate soup <i>black pepper ice cream</i>	25
	mango eton mess <i>passion fruit mascarpone cream, soft coconut cake, crumbles</i>	18
	golden gaytime trifle <i>sea salt caramel ice cream, vanilla parfait, caramel hazelnut popcorn</i>	20
	lemon aspen curd <i>citrus ivory cream, molasses and hazelnut crumble</i>	20
	selection of artisanal cheeses <i>fruit jam and lavash bread</i>	22
	lamingtons (two pieces) <i>ruby chocolate and raspberry, dark chocolate and almond crunch</i>	8
	lamingtons (gift box of four pieces) <i>beautiful gift box of signature lamingtons available for takeaway</i>	18

after dinner cocktails

feel me <i>bourbon, port wine, maple syrup, aromatic bitters</i>	20
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

精选套餐

澳西亚经典菜色 四道菜套餐

酸汁腌黄尾鱼 - 黄梨、香菜、水芹

...

煎鹅肝 - 甜菜和大黄酱

...

“glacier 51” 巴达哥尼亚牙鱼 - 嫩菠菜、土豆、味噌

或

安格斯牛菲力 - 番薯泥、松露炸饭团、百里香酱

...

热巧克力汤 - 黑胡椒冰淇淋

套餐 | 150 每人

四杯搭配酒 | 88 每人



石壁烤炉扁面包

坚果和罗勒	14	柠檬香桃黄油	14
伊比利亚火腿、油醋酱	22	烟熏鲑鱼、明太子蛋黄酱	22

开胃前菜

海鲜

生蚝 - 覆盆子木犀草酱、辣根奶油	时价
骷颅岛大虾 - 鳟鱼卵、牛油果、西班牙洋葱莎拉	38
酸汁腌黄尾鱼 - 黄梨、香菜、水芹	28
烤阿布洛霍斯群岛章鱼 - 柚子红椒莎莎酱、水芹	28
海鲜堡 - 蟹肉蛋黄酱和龙虾玫瑰酱	54

肉类与蔬菜

煎鹅肝 - 甜菜和大黄酱	32
和牛薄片 - 龙须芥末、黑麦酥、鱼子酱	38
烤烟熏茄子 - 哈里萨辣酱优格、羊奶酪、蒜片酥	28

汤品

牛肉汤 - 烟熏番茄、小龙虾	28
生蚝浓汤 - 嫩菠菜、野生稻米酥	25

火山石烧烤

牛肉

“stockyard beef” 黑安格斯肋眼牛扒 300克	82	“pure black” 安格斯里脊牛扒 200克	68
“stockyard beef” 黑安格斯肋眼牛扒 150克	42	“grainge beef” 红屋牛扒 800克	220
“tajima” 和牛西冷牛扒 ms6 250克	126	“mayura station” 和牛肋眼牛扒 ms9 200克	195
“tajima” 和牛里脊牛扒 ms6 250克	152		

海鲜

“kühlbarra” 海鲈鱼柳300克	48	龙虾600克	96
澳大利亚红石斑鱼柳300克	65		
⊖ 海鲜拼盘 - 龙虾（半）、鱼领、帝王扇贝、赫维湾大虾、阿布洛霍斯群岛章鱼、软壳蟹、番茄辣椒酱			158

农养肉类

西班牙黑猪甜猪扒300克	65	纽西兰草饲羊扒300克	72
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酱汁

蘑菇黑胡椒酱、红酒酱、辣根酸奶油、香草黄油、阿根廷酱

调味酱

芥末酱、薄荷酱

添加配菜

帝王扇贝	24	龙虾（半）	48	煎鹅肝	18
赫维湾大虾	48	牛骨髓	14		

小菜

西洋菜沙拉 - 木梨酱、杏仁果	14	焗烤芝士通心粉 - 培根	16
芦笋 - 水煮蛋、松子	14	西兰花 - 核桃、鳀鱼酱	16
烤土豆 - 西班牙香肠、鸭油	16	焗烤黑松露土豆	18
炒蘑菇 - 培根	16		

甜点

- 招牌热巧克力汤 - 黑胡椒冰淇淋 25
- 芒果伊顿麦斯 - 百香果马斯卡彭奶油、椰子蛋糕、奶酥 18
- “golden gaytime”松糕 - 海盐焦糖冰淇淋、香草芭菲、焦糖榛果爆米花 20
- 阿斯彭柠檬冻 - 柑橘奶油、榛果碎 20
- 精选乳酪拼盘 - 果酱、芝麻脆饼 22
- 林明顿蛋糕 (2个) - 法式红宝石巧克力和覆盆子、黑巧克力和杏仁脆片 8
- 精美林明顿蛋糕礼盒 (4个) 18

餐后鸡尾酒

- feel me** 20
bourbon, port wine, maple syrup, aromatic bitters
- clarified milk punch piña colada** 22
rum, falernum, coconut, lime, pineapple

甜点酒

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