

set lunch

three courses | 58 per person

beverage recommendations

- white or red wine (12cl) 16
- “gamet nv brut” champagne (12cl) 18
- lunch mocktail 8
- little creatures pale ale (33cl) 10

starters

[add on] start with 3pcs of fresh normandy st vaast oysters +21

salmon gravlax

apple mustard dressing, rye crisp

or

osia mesclun salad

parmesan cheese, cherry vine tomato, trio of citrus

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

main courses

grilled swordfish fillet

fregola, vegetable stew, pimienta

or

grilled iberico pork collar

creamy puy lentils, kale, red wine sauce

or

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

fregola, vegetable stew, pimienta, red wine sauce

[add on]

<i>king scallops</i>	<i>24</i>	<i>half lobster</i>	<i>48</i>	<i>foie gras</i>	<i>18</i>
<i>hervey bay king prawns</i>	<i>48</i>	<i>bone marrow</i>	<i>14</i>		

desserts

blueberry yoghurt tart and apple sorbet

or

cheese selection with sesame lavash

..... stone hearth oven flatbread

macadamia and basil pesto	14	iberico ham and balsamic cream	22
---------------------------	----	--------------------------------	----

..... starters

yellowtail kingfish ceviche, pineapple, coriander and cress	28
---	----

grilled abrolhos octopus, grapefruit and piquillo pepper salsa, pea tendrils	28
--	----

⊖ polenta crumbed foie gras, beetroot and rhubarb compote	32
---	----

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
---	----	---------------------------------------	----

“tajima” wagyu striploin ms6 250g	126	“grainage beef” porterhouse 800g	220
--------------------------------------	-----	-------------------------------------	-----

“tajima” wagyu tenderloin ms6 250g	152	“mayura station” full blood wagyu ribeye ms 9 200g	195
---------------------------------------	-----	---	-----

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
-----------------------------	----	-------------------------------	----

selection of sauces

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

..... side plates

broccolini walnut, anchovy vinaigrette	16	mac and cheese bacon bits	16
---	----	------------------------------	----

field mushrooms with bacon	16	potato gratin with black truffle	18
----------------------------	----	----------------------------------	----

..... 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
---	----	---	----

— osia —

Steak & Seafood Grill

午间套餐

三道菜 | 58 每人

饮品推荐

白葡萄酒 或 红葡萄酒 (12cl) 16

“gamet nv brut” 香槟 (12cl) 18

无酒精调饮 8

little creatures pale ale 啤酒 (33cl) 10

开胃菜

[添加] 3 颗 normandy st vaast 新鲜生蚝 +21

莼萝腌三文鱼

苹果芥末酱、黑麦酥

或

osia 生菜沙拉

帕玛森乳酪、番茄、酸橙酱

[添加] 汤品 +8

主餐

旗鱼柳

珍珠意面、炖菜、西班牙甜椒

或

西班牙黑猪猪颈肉

奶油小扁豆、羽衣甘蓝、红酒酱

或

[升级] 和牛嫩角尖牛扒150gm +25

珍珠意面、炖菜、西班牙甜椒、红酒酱

【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

甜点

蓝莓优格塔 和 苹果冰糕

或

乳酪 搭配 果酱和芝麻脆饼

set lunch is not available during eve of and on public holidays, special occasions and black-out dates
all prices are subject to prevailing service charge & government tax

石壁烤炉扁面包

坚果和罗勒 14 伊比利亚火腿、油醋酱 22

开胃前菜

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

煎鹅肝 - 甜菜和大黄酱 32

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

“tajima” 和牛西冷牛扒 ms6 250克 126 “grainge beef” 红屋牛扒 800克 220

“tajima” 和牛里脊牛扒 ms6 250克 152 “mayura station” 和牛肋眼牛扒 ms9 200克 195

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

酱汁

蘑菇黑胡椒酱、红酒酱、辣根酸奶油、香草黄油

小菜

西兰花 - 核桃、鳀鱼酱 16 焗烤芝士通心粉 - 培根 16

炒蘑菇 - 培根 16 焗烤黑松露土豆 18

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