

— o s i a —
Steak & Seafood Grill

weekday lunch
午餐菜单

set lunch

three courses | 48 per person

beverage recommendations

white or red wine (12cl) 18

lunch champagne (12cl) 20

lunch mocktail 10

strongbow cider (33cl) 12

starters

warm asparagus salad

soft boiled egg, watercress, dark rye, pancetta sauce

or

soup of the day

or

salmon trout gravlax *supplement +6*

soft herbs, pickled shallot, pommery mustard dressing

main courses

grilled iberico pork collar

gruyere cheese potato, grilled courgette, apple vanilla chutney, red wine jus

or

wagyu beef bresaola

mushroom acquarello rice, hen's egg, parmesan

or

🌱 grilled tiger prawns *supplement +8*

angel hair pasta, kizami seaweed, crustacean foam

desserts

ivory chocolate cherry mousse

raspberry meringue, apple sorbet

or

cheese selection with sesame lavash

🌱 signature seafood platter for two

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boston lobster, king scallops, skull island king prawns, octopus,
black shell mussel, fish collar, vine tomato coriander salsa

add ons

king scallops

24

half lobster

48

skull island prawns

48






osia

Steak & Seafood Grill




stone hearth flatbreads

 toasted macadamia basil pesto	14	 blue swimmer crab mentaiko mayonnaise	24
 black garlic butter comté cheese	14	roasted bone marrow stilton, baguette	22





starters

 australian blue shell mussel soft herbs, bush tomato spicy sauce	36
 smoked salmon éclair salted egg custard, white vinegar powder	36
smoked duck breast apricot marmalade, pickled daikon, madeira jus	34
air dried beef salad baby beetroot, endive, ranch dressing	34
langoustine egg custard, saffron fennel broth, local farm cress	42
 fremantle octopus granny smith apple slaw, kyuri cucumber, jalapeno chili jam	34
beef broth angus tenderloin, bone marrow, soft herbs	27
 portobello mushroom asparagus, cheddar cheese, rocket leaf, balsamic brown butter	36
 tiger prawns angel hair pasta seaweed strip, sea crustacean cream (S or M)	68/108



grills

 pure black grass fed beef	 hancock "2 gr" wagyu beef	 black onyx grain fed beef
striploin 250g 68	flank steak 250g 82	hanging tender 200g 68
ribeye 250g 88	striploin 200g 140	striploin 200g 92
tenderloin 200g 80	ribeye 200g 140	ribeye 250g 115
	tenderloin 150g 120	tenderloin 200g 104







farm and seafood

 iberico pork rack chop 300g	70	 humpty doo barramundi fillet 300g	52
australian grain fed lamb chop 250g	95	 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

 potato fries truffle mayonnaise	16	 potato gratin raclette cheese	16
 roasted butternut pumpkin seed, feta cheese, white miso	16	charred broccolini egg crumb, burnt butter, parsley	16
 green asparagus balsamic cream, pine nuts	16	 sautéed mushroom bacon, parsley	16
 mac and cheese chive	16		

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

land down under <i>bourbon, coffee, milk, cream, gula melaka</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

午间套餐

三道菜 | 48 每人

饮品推荐

白葡萄酒 或 红葡萄酒 (12cl) 18

香槟 (12cl) 20

无酒精调饮 10

苹果酒 (33cl) 12

前菜

芦笋沙拉

半熟水煮蛋, 西洋菜, 黑麦薄脆, 意式腌肉酱

或

今日例汤

或

腌制鲑鱼 [升级] +6

腌红葱, 芥末酱

主餐

烤伊利比亚猪颈肉

库耶尔马铃薯奶酪, 西葫芦, 苹果香草酱, 红酒酱

或

风干和牛肉

蘑菇焗饭, 鸡蛋, 帕马森奶酪

或

烤虎纹虾 [升级] +8

天使意大利面, 海苔丝, 海鲜沫

甜点

巧克力樱桃摩斯

覆盆子蛋白糖霜, 苹果冰淇淋

或

乳酪 搭配 芝麻脆饼

招牌海鲜拼盘 (两人份)

198

龙虾、帝王扇贝、骷颅岛大虾、章鱼、青口、鱼下巴、藤番茄香菜莎莎酱

添加

帝王扇贝

24

龙虾 (半)

48

骷颅岛大虾

48

石壁烤炉扁面包

坚果和罗勒	14	锯缘青蟹、明太子蛋黄酱	24
黑大蒜牛油、comte芝士	14	烤骨髓、stilton芝士	22

开胃菜

澳洲蓝贻贝 香草、灌木番茄辣酱	36
烟熏鲑鱼意可蕾 咸蛋酱、白醋粉	36
烟熏鸭胸肉 杏果酱、腌白萝卜、马德拉酱	34
风干牛肉沙拉 甜菜根、菊苣、田园沙拉酱	34
挪威海蜚虾 蛋奶冻、番红花茴香汤	42
烤章鱼 格兰尼史密斯苹果沙拉、日式青瓜、墨西哥辣椒酱	34
牛肉汤 里脊肉、骨髓	27
波特菇 芦笋、切达干酪、芝麻叶、焦化牛油葡萄醋	36
虎纹对虾 天使意大利面、海带丝、海鲜白酱 (小或大)	68/108

烧烤

pure black 草饲牛	Hancock “2 gr” 和牛	black onyx 谷饲牛
西冷牛扒 250克 68	侧腹牛扒 250克 82	牛隔膜牛扒 200克 68
肋眼牛扒 250克 88	西冷牛扒 200克 140	西冷牛扒 200克 92
里脊牛扒 200克 80	肋眼牛扒 200克 140	肋眼牛扒 250克 115
	里脊牛扒 150克 120	里脊牛扒 200克 104

农养

伊比利亚带骨猪扒 300克 70	草饲羊架 250克 95
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海鲜

humpty doo 金目鲈鳕鱼柳 300克 52	龙虾 600克 96
黑石斑鱼柳 300克 65	

酱汁

蘑菇黑胡椒酱、红酒酱、蛋黄酱、辣根酸奶油、香草黄油

小菜

薯条 松露蛋黄酱 16	焗烤土豆泥 奶酪 16
胡桃南瓜 南瓜籽、白味增、菲达奶酪 16	小西兰花 鸡蛋、焦化牛油、欧芹 16
芦笋 浓缩葡萄醋、松子 16	炒蘑菇 培根、欧芹 16
焗烤芝士通心粉 细香葱 16	

甜点

招牌热巧克力汤 黑胡椒冰淇淋	25
榛果舒芙蕾 (25 分钟) 玫瑰冰淇淋、香草酱	20
金合欢籽帕芙洛娃 烤澳洲坚果、咸焦糖	20
香蕉塔 蛋白酥皮、杏仁奶油、朗姆酒和葡萄干冰淇淋	22
精选乳酪拼盘 果酱、芝麻脆饼	22
林明顿蛋糕 (4个) 精美礼盒装	18

餐后鸡尾酒

land down under <i>bourbon, coffee, milk, cream, gula melaka</i>	24
clarified milk punch piña colada <i>rum, falernum, coconut, lime, pineapple</i>	22

甜酒

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oliver's taranga, 20 yo "the banished" fortified grenache <i>mclaren vale, australia</i>	26