

— o s i a —
Steak & Seafood Grill

weekday lunch
menu

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

 **rosette pork salami**

roasted mediterranean vegetables, macadamia pesto, sourdough crisp

or


soup of the day

or

baked seashell scallops *supplement +6*

atlantic salmon roe, baby spinach, bacon cheese sauce

main courses

 **grilled grouper fillet**

cannellini bean purée, roasted fennel, saffron dill foam

or

smoked duck breast

orange brine, puy lentil stew, braised endive, spiced jus

or

angus beef stroganoff *supplement +8*

tagliatelle pasta, parsley, sour cream

desserts

lemon tart with vanilla ice cream

meringue, macadamia crunch

or

cheese selection with sesame lavash

 **signature seafood platter for two**

198

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






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stone hearth flatbreads

 toasted macadamia basil pesto	14	 blue swimmer crab mentaiko mayonnaise	24
 black garlic butter comté cheese	14	roasted bone marrow stilton, sourdough	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		 hancock "2 gr"		 black onyx	
grass fed beef		wagyu beef		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	16	 potato gratin	16
truffle mayonnaise		raclette cheese	
 roasted butternut	16	charred broccolini	16
pumpkin seed, feta cheese, white miso		egg crumb, burnt butter, parsley	
 green asparagus	16	 sautéed mushroom	16
balsamic cream, pine nuts		bacon, parsley	
 mac and cheese	16		
chive			

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