

“osia celebrates the freshest ingredients from australia and pacific rim in a carefully curated selection of classic, communal dishes that are favourites of everyone, alongside flawlessly realised, original transpositions that open new windows to gastronomy”  
chef scott webster

— osia signature dish

— stone hearth oven flatbread 石壁烤炉扁面包

macadamia and basil 坚果和罗勒	\$14
kalamata olive and anchovy 希腊黑橄榄和鳀鱼	\$14
onion and sour cream, jamon iberico 洋葱酸奶酱和伊比利亚火腿	\$20
smoked salmon, mixed herbs crème fraîche 烟熏鲑鱼和法式香草酸奶油	\$20

**oysters 生蚝**

oysters of the day – please check the special board or your waiter	days price
生蚝 – 在特色菜看板或是询问您的服务人员	时价

**starters 前菜**

— polenta crumbed foie gras – poached daikon, spiced fruits chutney, mirin soya glaze 煎鹅肝 – 白萝卜、香料水果甜酸酱、米林酱油	\$32
hiramasa kingfish ceviche – crystal blue prawn, kyuri cucumber, gazpacho 酸橙汁腌博雅黄尾鱼 – 水晶蓝虾、黄瓜、番茄凉菜汤	\$32
charred grilled albrolos octopus – apple cucumber slaw, green chili jam, tendril cress 烤阿布洛霍斯群岛章鱼 – 苹果黄瓜凉拌丝、青辣椒甜辣酱、水芹	\$28
wagyu beef carpaccio – avruga caviar, tarragon mustard, dark rye crisp 和牛薄片 – 鱼子酱、龙须芥末、黑麦酥	\$38
mushroom dumplings – smoked pancetta, wilted spinach, poached egg, parmesan cream 蘑菇饺子 – 烟熏肉、菠菜、温泉蛋、帕玛森奶油	\$34

**soups 汤品**

norwegian prawn emulsion - fennel, citrus, dill 挪威甜虾浓汤 – 甜茴香、柑橘酱、莳萝	\$26
cream of cauliflower - cold smoked salmon, chives 花椰菜浓汤 – 烟熏三文鱼、细香葱	\$18

— osia signature main dishes 招牌菜

grilled pure black angus tenderloin - blueberry risotto, sautéed mushrooms, roasted parsnip 烤安格斯里脊肉 – 蓝莓炖饭、炒蘑菇、欧洲防风草	\$84
broiled “glacier 51” toothfish – goma, pea tendrils, ratte potato, miso espuma 烤 “glacier 51” 巴达哥尼亚牙鱼 – 胡麻酱、豌豆苗、土豆、味噌沫	\$62
seafood platter for two – half boston lobster, fish collar, king scallops, skull island prawns albrolos octopus, soft shell crab, tomato chili lime dip 海鲜拼盘 – 波士顿龙虾、鱼领、帝王扇贝、骷髅岛虾、阿布洛霍斯群岛章鱼、软壳蟹、番茄辣椒酱	\$148

**from the grill 烧烤**

**steaks 牛扒类**

dry aged new york strip steak 300g \$72  
干式熟成纽约客西冷牛排 300 克  
*connoisseur's cut of short loin with bone, dry aged for 30 days, tons of flavor and nice bite*

long fed angus beef ribeye 300g \$78  
安格斯肋眼牛排 300 克  
*the classic cut for a meat lover. ours is from stockyard beef, lovely but with character*

pasture fed beef tenderloin on bone 300g \$120  
"cape grim"草饲带骨里脊牛排 300 克  
*the next level of tenderloins hailing from cape grim, north west of tasmania*

matsusaka full blood wagyu ribeye 200g \$195  
"mayura station"松阪和牛肋眼牛排 200 克  
*the ultimate melt-in-your-mouth decadence (ms8+) from mayura station south australia*

**sea 海产类**

new zealand king salmon 300g \$50  
纽西兰帝王三文鱼鱼柳 300 克

local barramundi fillet 300g \$42  
尖吻鲈鱼柳 300 克

skull island tiger king prawns 350g \$70  
骷颅岛老虎虾 350 克

boston lobster 500g \$92  
波士顿龙虾 500 克

**farm 肉类**

spring chicken spatchcock 700g \$40  
蝶形烤童子鸡 700g

iberico pork rack chop 300g \$65  
西班牙黑猪甜猪扒 300 克

pasture fed new zealand lamb rack 300g \$72  
纽西兰草饲羊扒 300 克

**signature tomahawk to share**

**招牌战斧牛排分享盘**

"stockyard beef" tomahawk ms4+ 1.5kg \$280  
"stockyard"战斧牛排 ms 4+ 1.5 公斤  
*the thick angus rib eye on bone from stockyard beef is luxurious and juicy, a great option to savor with friends and family. please allow 45min+ preparation*

**choose your sauce 酱汁**

classic red wine sauce 红酒酱  
horseradish sour cream 辣根酸奶油  
herb butter 香草黄油  
mushroom and black pepper sauce 蘑菇黑胡椒酱

additional portion of sauce 添加额外的酱料 \$3

**add ons 添加配菜**

foie gras pan seared 煎鹅肝 \$18  
king scallop grilled 烤帝王扇贝 \$24  
skull island king prawns grilled 烤帝王虾 \$35  
half boston lobster grilled 烤波士顿龙虾 (半) \$46  
bone marrow grilled 烤牛骨髓 \$14

**side plates 小菜**

mesclun salad – cherry tomato, citrus \$14  
生菜沙拉 – 樱桃小番茄、柑橘酱

charred asparagus – organic egg, \$16  
brown butter, pinenut  
炭烤芦笋 – 温泉蛋、焦化奶油、松子

russet potato purée – parmesan water \$12  
爱达荷州土豆泥 – 帕玛森奶酪

roasted fingerling potato – chorizo, \$16  
caramelized onion, duck fat, parsley  
烤土豆 – 西班牙香肠、焦化洋葱、鸭油、香菜

sautéed baby spinach – garlic \$14  
炒嫩菠菜 – 大蒜

broccolini – walnut, anchovy vinaigrette \$16  
西兰花 – 核桃、鳀鱼酱

sautéed field mushrooms – cured bacon, \$16  
parsley  
炒蘑菇 – 培根、欧芹

**desserts 甜点 / cheese 乳酪**

⊖ hot chocolate soup black pepper ice cream, sesame crisp 热巧克力汤 黑胡椒冰淇淋、芝麻酥	\$25
granny smith apple filo tart manuka honey, macadamia ice cream 苹果酥皮塔 麦卢卡蜂蜜、坚果冰淇淋	\$23
aerated wattleseed pavlova mango compote, passion fruit 金合欢籽奶油蛋白饼 芒果蜜饯、百香果	\$18
pineapple carpaccio coconut pudding, coriander and lemon grass 沁凉薄切黄梨片 椰子布丁、香菜和柠檬草	\$20
selection of artisanal cheeses lavash, pear, fruit paste 精选乳酪拼盘 脆薄饼、梨、果泥	\$20
⊖ lamingtons (2 pieces) ruby chocolate and raspberry plantation dark chocolate and almond crunch 林明顿蛋糕 法式红宝石巧克力和覆盆子、黑巧克力和杏仁脆片	\$8
⊖ gift box lamingtons (4 pieces) a beautiful gift box of our signature lamingtons available for take away 精美林明顿蛋糕礼盒	\$18

**after dinner cocktails 餐后鸡尾酒**

lychee martini <i>vodka, lychee, lime juice, dry vermouth</i>	\$23
grasshopper <i>peppermint, cacao, cream, chocolate</i>	\$20
clarified milk punch piña colada <i>rum, falernum, coconut, lime, pineapple</i>	\$22
<b>sweet wines 甜酒</b>	<b>75ml</b>
de bortoli, noble one botrytis sémillon new south wales, australia	\$22
oliver's taranga, "the banished" 20yo fortified grenache, mclaren vale, australia	\$26