

Starters

Garlic bread ^V

Add cheese & bacon +4

Wild mushroom arancini ^V

Served with honey truffle aioli & Grana Padano

Pork belly bao

Cucumber, pickled onion, peanuts & kimchi aioli

Texan karaage chicken ^{GF}

Served with sriracha plum sauce and sweet & spicy pickles

Flash-fried salt & pepper calamari ^{GF}

Served with kimchi aioli

Fish tacos

Grilled fish, flour tortilla, tartare ranch, rocket & red cabbage

Duck pancakes

Spiced duck leg, Chinese pancakes, green shallots, cucumber & hoisin

Rustic fries ^{GF, V}

Served with aioli

Sweet potato wedges ^{GF, V}

Served with sour cream & lime sweet chilli

Fresh

Herb roasted chicken salad

Lemon & herb marinated chicken, crispy garlic flatbread, parsley, mint, red onion, cherry tomatoes, pomegranate & macadamia nuts with labna tahini dressing & za'atar

Korean duck leg salad ^{GF}

Korean chilli sous-vide duck leg, green apple, cucumber, peanuts, sesame seeds, sesame dressing & shallots

Poke bowl ^{GF}

Sushi rice, furikake, nori, cucumber, pickled veg, raw slaw, ponzu & sesame dressing with your choice of protein - crispy pork belly, karaage chicken, sashimi tuna

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Classics

Gluten-free burger bun available +3

10

Chicken schnitzel

Free-range chicken schnitzel served with house slaw, gravy & rustic fries

17

Beer battered fish & chips

Craft beer battered cod, served with house pickle mix, yoghurt tartare, fresh lemon, malt vinegar & rustic fries

18

Salt & pepper calamari ^{GF}

Flash-fried calamari served with house salad, tartare, fresh lemon & rustic fries

17

Chicken parmigiana

Free-range chicken schnitzel topped with Napoli sauce, ham & mozzarella, served with slaw & rustic fries

19

Steak sandwich

Steak, beetroot relish, caramelised onion, bacon, lettuce, tomato & aioli on a Turkish bun served with rustic fries & aioli

22

Osbourne cheeseburger

Shorthorn beef patty, lettuce, tomato relish, mustard, cheese & pickles on a brioche bun served with rustic fries & aioli
Upgrade to the works +5 - Beetroot, caramelized onion, tomato, bacon

10

Buffalo chicken burger

Southern-fried chicken, lettuce, pickles, housemade buffalo sauce & ranch on a brioche bun served with rustic fries & aioli
Add bacon +3

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25

Dessert

Ice-cream sandwich

Double choc chip cookies, honeycomb, vanilla ice-cream & chocolate sauce

27

Sticky date pudding

Served with salted butterscotch sauce & date infused vanilla ice-cream

26



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V - Vegetarian **GF*** - Gluten Friendly

**May contain traces of gluten.*

We do our best to accommodate any allergies or dietary requirements, so please just let us know when you order.

Please note, a 15% surcharge will apply on public holidays.

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26

Grill

Globally recognised, award-winning, grain-fed QLD beef. Developed for over 20 years, Pure Prime delivers tender, succulent & juicy beef with superb marbling.

28

250g rump

Pure prime mb3+ rump

26

200g eye fillet

Pure prime mb3+ eye fillet

27

300g rib eye fillet

Pure prime mb3+ rib eye fillet

27

350g pork cutlet

Served with seeded mustard, caramelised apple balsamic, house salad & rustic fries

All steaks are **GF** and served with house salad & rustic fries or seasonal greens & duck fat potatoes, plus your choice of sauce.
Sauces **GF**: green peppercorn, mushroom, diane, bearnaise, gravy

25

Pizzas *Gluten-free base available +3*

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Margherita ^V

Cherry tomatoes, mozzarella & basil on a Napoli base

24

Hawaiian

Local smoked ham, fresh pineapple & mozzarella on a Napoli base

24

Pepperoni

Pepperoni, honey pickled jalepeños & mozzarella on a Napoli base

26

Meatlovers

Pork, pepperoni, chicken, ham, Osbourne bbq sauce, shallots & mozzarella on a Napoli base

24

Truffle mushroom ^V

Field mushrooms, feta, truffle, rosemary & mozzarella on a garlic base

25

Roast pumpkin ^V

Roast pumpkin, caramelised onion, goat cheese, rocket & mozzarella on a garlic base

25

Spanish supreme

Salami, truffle mushrooms, olives, rocket & mozzarella on a garlic base

25

Chicken & brie

Smoked chicken, brie, cherry tomatoes & spring onion

Plant-based menu

Rustic fries ^{GF}

Served with aioli

Sweet potato wedges ^{GF}

Served with sweet chilli mayo

Garlic flatbread

Served with Mt Zero olives & dukkah hummus

Fried mushrooms

Southern-fried shimeji mushrooms served with chipotle aioli & radish slaw

Sesame falafel

Served with beetroot relish & dukkah

Mushroom bao

Southern-fried shimeji mushroom, chipotle aioli, pickled cucumber & radish

Poke bowl

Falafel, sushi rice, nori, cucumber, pickled veg, raw slaw, ponzu & sesame dressing

Za'atar roast pumpkin salad

Roast pumpkin, crispy garlic flatbread, parsley, mint, red onion, cherry tomatoes, pomegranate, macadamia nuts with tahini dressing & za'atar

Os field burger ^{GF}

Carrot, date & thyme patty with pineapple, beetroot, lettuce, tomato & aioli on a potato bun served with rustic fries

Garlic pizza bread

Confit garlic & mozzarella on a garlic base

Zucchini & chilli pizza

Zucchini, cherry tomatoes, confit garlic, chilli & mozzarella on a garlic base

Potato & stracciatella pizza

Roasted potato, stracciatella, truffle & rosemary on a Napoli base

Pepperoni pizza

No oink pepperoni & mozzarella on a Napoli base

Margherita pizza

Cherry tomatoes, basil & mozzarella on a Napoli base

Gluten-free pizza bases & burger buns available +3

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Sparkling

Jansz Premium Cuvée, TAS

Counterpoint Brut NV, SA

Dunes & Greene Prosecco, SA

Dal Zotto Pucino Prosecco, VIC

Champagne

G.H.Mumm Grand Cordon, FRA

White

Mojo Moscato, SA

Pewsey Vale Eden Valley Riesling, SA

Bleasdale Adelaide Hills Pinot Gris, SA

Terre Forti Pinot Grigio, ITA

Alkoomi Grazing Collection Sauvignon Blanc, WA

Twin Islands Sauvignon Blanc, NZ

Motley Cru Chardonnay, VIC

Penfolds Bin 311 Chardonnay 2017, MR

Rosé

Days & Daze Sunchaser Rosé, SA

Petits Détours Rosé, FRA

Red

Black Cottage Pinot Noir, SA

Running with the Bulls Tempranillo, SA

Willow Bridge Estate Dragonfly Cabernet Merlot, WA

Penfolds Koonunga Hill '76 Shiraz Cabernet, SA

Bleasdale Mulberry Tree Cabernet Sauvignon, SA

Cloud Street Shiraz, VIC

Langmeil The Long Mile Shiraz, SA

DRINKS

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