

SMALL PLATES

fries v, gf	13
lemon pepper, truffle aioli & tomato sauce	
wedges v, gf	17
sweet chilli & sour cream	
potato cakes (4) v, vgo	13
chicken salt & vinegar with horseradish aioli	
cauliflower popcorn v	15
battered cauliflower with spicy truffle aioli	
fried brie bites (6) v	16
crumbed brie, raspberry chilli jam with truffle aioli	
arancini (3) vo	16
truffled mushroom, cheese, béchamel & chorizo crumb	
smoked salmon gf, (A)	18
hash browns, capers, cream cheese & pickled onion	
lemon pepper squid (I)	17
lemon & tartare	
fried chicken	17
fried chicken bites with sticky hot sauce	
wings gf	17
house buffalo with blue cheese dip	
kofta (3)	18
marinated lamb mince, hummus, pickled red onion with pita	
pulled pork sliders (2)	18
with korean bbq sauce & asian slaw	
tacos	11 ea
served with slaw, guacamole, cheese & choice of filling:	
mushroom & salsa verde v, gfo	
pulled pork korean bbq & sweet corn salsa gfo	
fried chicken pico de gallo & coriander gfo	
tempura fish & jalapeño relish gfo, (A)	
birria beef & onion salsa gfo	
nachos v, gfo	22
cheese, sour cream, guacamole & pico de gallo	
add pulled pork +6 birria beef +6	
osborne platter (to share with 2-4 people)	50
choice of any 3 small plates served with wedges	

BURGERS

served with fries

double bacon cheeseburger	26
beef patties, bacon, lettuce, cheese, pickles, onion, tomato relish & burger sauce	
fried chicken burger	25
marinated crispy thigh fillets, lettuce, tomato, cheese & spicy truffle aioli	
steak sandwich	27
rump, tomato relish, lettuce, onion, beetroot with toasted multigrain sourdough	
add egg +3 onion ring +3 bacon +4 gf bun +5	

SALADS

roasted vegetable vgo, gfo	24
chickpea, crispy kale, pomegranate, feta, crushed walnuts with sesame dijon maple dressing	
vietnamese slaw vgo, gfo	21
shredded cabbage, wombok, carrot, asian herbs, fried shallots with pomelo, nam jim dressing	
add crispy tofu +5 grilled chicken +6 prawn +9	

SIDES

cheesy garlic bread v	10
mixed leaf salad v, gf	12
seasonal greens v, gf	12
charred kipfler potatoes v, gf	12
garlic butter mashed potato v, gf	12

SCAN THE QR CODE TO CHECK OUT OUR DESSERTS AND SPECIALS
OR JUST ASK OUR LOVELY STAFF!

OSBORNE
Rooftop and Bar

MAINS

pappardelle	28
braised beef ragu, roasted cherry tomatoes, mushrooms, pecorino & tomato sugo	
baked eggplant v, vgo, gfo	27
smoked eggplant, semi-dried tomatoes, béchamel, mushrooms, mozzarella, napoli, tomato concasse & pecorino	
calamari & chips (I)	28
crispy fried squid, tartare with fries & house salad	
fish & chips (A)	28
beer battered baby barra, lemon smashed peas, tartare sauce with fries	
eggplant parma v, vgo	27
crumbed eggplant, napoli, mushroom, tomato, mozzarella with fries & house salad	
classic chicken parma	29
napoli, ham, cheese with fries & house salad	
chicken schnitzel	27
panko crumbed chicken breast, garlic butter & lemon with fries & house salad	
beef cheeks gf	27
braised beef cheeks, creamy mash, carrots with red wine jus	

GRILL FLINDERS + CO.

fish of the day gf, (M)	MP
grilled with charred kipfler potatoes, confit garlic & cream sauce	
porterhouse gf	50
300g MB4+ grass-fed 'Cape Grim' with fries & house salad	
cut of the week gf	MP
chef's weekly selection from Flinders & Co with fries & house salad	

for your steaks, choose from: chimichurri, mustard, garlic butter, pepper, mushroom or red wine jus

upgrade fries & salad with roasted veg & mashed potato +5

v - vegetarian | vg - vegan | gf - gluten free
vo - vegetarian on request | vgo - vegan on request
gfo - gluten free on request

Seafood:

(A) - Australian | (I) - Imported | (M) - Mixed Origin



OSBORNE
Rooftop and Bar