

## SNACKS

<b>OYSTERS</b> (min 3pcs) natural <i>gf</i> kilpatrick	4.5 5
<b>FRIES</b> garlic aioli & tomato sauce <i>v</i> loaded w/ bacon, cheese & gravy <i>v*</i>	10 16
<b>SALT + PEPPER CALAMARI</b> aioli & lime	16
<b>OSBORNE FRIED CHICKEN</b> spicy aioli	16
<b>DIP &amp; BREAD</b> house dip with bread & olives <i>v</i>	16
<b>TACOS</b> <i>gf*</i> with slaw, guacamole, salsa, cheese & choice of	7.5 each
<b>MUSHROOM &amp; CRISPY POTATO</b> <i>ve* v</i>	
<b>BBQ PULLED PORK &amp; CORN</b>	
<b>SOUTHERN FRIED CHICKEN &amp; CHILLI</b>	
<b>TEMPURA FISH &amp; JALAPENO SALSA</b>	
<b>GRILLED BEEF &amp; CHIMICHURRI</b>	
<b>POKE BOWL</b> <i>gf*</i> with slaw, avocado, edamame, cherry tomatoes, pickles & choice of	
<b>MISO TOFU &amp; EGGPLANT</b> <i>ve* v</i>	18
<b>TERIYAKI CHICKEN</b>	20
<b>SPICY SALMON</b>	22
<b>HAWAIIAN TUNA</b>	22

## PUB CLASSICS

<b>OSBORNE PARMA</b> crumbed chicken breast fillet, house sugo, shredded smoked english ham, mozzarella, served with fries and salad	26
<b>EGGPLANT PARMA</b> eggplant, house sugo, mozzarella, served with fries and salad <i>v</i>	24
<b>SCHNITZEL</b> crumbed chicken breast fillet, fior di latte, tare & apple slaw	24
<b>STEAK SANDWICH</b> grilled sliced flank steak, lettuce, tomato, onion, beetroot, bacon, and fries	25
<b>BEER BATTERED FISH</b> fries, house tartar and charred lemon <i>gf*</i>	26
<b>BURGERS</b> <b>cheeseburger</b> with tomato, pickles relish & fries	20
<b>tempura veg pattie</b> with mushrooms, lettuce, onion, cheese, spicy capsicum aioli, guacamole & fries	24
<b>southern fried chicken</b> , lettuce, tomato, slaw, cheese, fries & horse radish aioli	25
<b>osborne wagyu burger</b> , tomato, lettuce, onion, cheese, relish & fries	26

## MAIN MEALS

*Ask team member for our Daily Special*

<b>RISOTTO</b> chef risotto of the day <i>gf*</i>	28
<b>FETTUCCINI MARINARA</b> seasonal seafood, chilli, tomato sugo, shaved parmesan	28
<b>SPATCHCOCK</b> whole grilled spatchcock, apple slaw, house peri peri <i>gf*</i>	32
<b>GRILLED SEASONAL FOD</b> sauce vierge, roasted tomato & zucchini <i>gf*</i>	34

## FROM THE GRILL

<b>WAGYU FLANK</b> <i>gf*</i> roasted vine cherry tomatoes, crispy potato chips & salsa verde	34
<b>300GM PORTERHOUSE</b> <i>gf*</i> fries & salad	38
<b>250GM EYE FILLET</b> <i>gf*</i> mash & seasonal veg	54
<b>Steak sauce options</b> garlic & herb butter - dijon - pepper mushroom - red wine jus - chimichurri <b>additional sauce + 1</b>	



## PICK A SALAD

<b>CAESAR SALAD</b> cos, soft egg, bacon, croutons, anchovies, parmesan <i>gf*</i>	20
<b>ROASTED CAULIFLOWER</b> avocado, roasted carrot, chickpeas, dukkah, pomegranate, sesame mapple dressing <i>v gf* ve*</i> <b>add chicken/salmon + 6</b>	20
<b>SASHIMI SALAD</b> seasonal sashimi grade fish, salad mix, kelp noodles, seaweed, cucumber, wasabi, house spicy dressing <i>gf*</i>	22

## DESSERT

<b>OSBORNE BROWNIE</b> chocolate brownie, mixed berry coulis honey comb, cashew nut praline, salted caramel sauce & raspberry sorbet <i>gf*</i>	12
<b>RHUBARB</b> poached rhubarb, custard, macadamia crumble & apple sorbet	12

**OSBORNE**  
Rooftop and Bar

 @theosbornerooftop  @theosbornerooftop

*gf gluten free / gf\* gluten free on request v vegetarian / v\* vegetarian on request ve vegan / ve\* vegan on request*