

Shared

Garlic Bread [▼] Add cheese & bacon +4	
Garlic Pizza Bread [▼] Confit garlic, mozzarella & fresh herbs	
Sun-Dried Tomato & Mozzarella Arancini [▼] Served with pesto & grana padano	
Dip & Olives ^{GFO, VE} Selection of house marinated olives, dukkah, hummus & pita	
Smoked Barramundi Carpaccio ^{GF} Served with fennel, apple slaw & agrodolce dressing	
Flash-Fried Baby Calamari ^{GF} Served with rocket, lemon & garlic aioli	
Southern-Fried Chicken ^{GF} Served with spicy plum sauce & pickles	
Local Handmade Dumplings ^{GFO, VEO, VO} Served with black vinegar, sesame & yuzu	
Duck Pancakes Korean duck leg, Chinese pancakes, gochujang hoisin, cucumber & shallots	
Fish Tacos Grilled reef fish, slaw, avocado & tartare	
Rustic Fries ^{GF, VE} Served with aioli Upgrade to truffle & parmesan fries +2	
Sweet Potato Wedges ^{GF, VE} Served with sweet chilli mayo	

Sides

Broccolini ^{GF, VE} Fried chilli, garlic & fresh lemon	9	
Slaw ^{GF, VE} House slaw with aioli	9	
Roast Potatoes ^{GF, VE} Roasted kipfler potatoes, confit garlic & rosemary	9	

Mains

11 Chicken Schnitzel Chicken schnitzel served with house salad, fries & gravy	
18 Beer Battered Fish & Chips Craft beer battered reef fish served with house salad, fries, tartare & fresh lemon	
17 Salt & Pepper Baby Calamari ^{GF} Flash-fried baby calamari served with house salad, fries, tartare & fresh lemon	
18 Chicken Parmigiana Chicken schnitzel topped with Napoli sauce, ham & mozzarella, served with house salad & fries	
25 Gnocchi Boseaiola ^{GF, VO} Speck, roasted mushrooms, garlic, cream, white wine & parmesan Add grilled chicken ^{GF} +7	
19 Prawn & Chorizo Aglio E Olio ^{GFO, V} Grilled prawns, chorizo, spaghetti, garlic, white wine, extra-virgin olive oil, lemon, chilli & parsley	
22 Infinity Blue Barramundi ^{GF} Crispy barramundi, brown butter mash, smashed peas & lemon caper butter	

Burgers *All served with fries & aioli*

12 Steak Sandwich Steak, bacon, sliced beetroot, caramelised onion, lettuce, tomato, aioli & BBQ sauce on a Turkish roll	
16 Osbourne Cheeseburger Shorthorn beef patty, cheese, lettuce, pickles, tomato relish & mustard on a milk bun	
0 Pork & Chorizo Burger Pork & chorizo patty, grilled onions, roasted piquillo peppers, manchego & herbed mayo on a milk bun	
Swiss Mushroom Burger ^{V, VEO} Roasted mushrooms & onions, Swiss cheese, tomato, lettuce & pink burger sauce on a milk bun	
Grilled Chicken & Bacon Burger Grilled chicken tenders, bacon, cheese, avocado, tomato, lettuce & aioli on a milk bun Upgrade to the Works - bacon, sliced beetroot, caramelised onion & tomato +6 Add bacon +4 Gluten free burger bun +5	

Grill

27 <i>Globally recognised, award-winning, grain-fed QLD beef. Developed for over 20 years, Pure Prime delivers tender, succulent & juicy beef with superb marbling.</i>	
29 250g Rump 150 day grain-fed rump served with house salad, fries & your choice of sauce	38
27 200g Eye Fillet AMH pasture-fed eye fillet served with house salad, fries & your choice of sauce	49
29 300g Rib Fillet 150 day grain-fed rib fillet served with house salad, fries & your choice of sauce	52
Seasonal greens & confit garlic potatoes ^{GF} +6 Sauces ^{GF} : green peppercorn, mushroom, diane, bearnaise, gravy Extra sauce +2	

Fresh

Honey-Charred Chicken Caesar Salad ^{GFO} Honey-charred chicken, glazed bacon, gem lettuce, garlic croutons, parmesan, white anchovies & dressing	29
Short Rib & Soba Noodles Korean beef short rib, soba noodles, dry slaw, fresh herbs & cashews	29
Prawn, Mango & Avocado Salad ^{GF} King prawns, fresh mango, avocado, mint, lime, chilli, bean sprouts & coconut dressing	32
Burrito Bowl ^{GF, V, VEO} Fried corn chips, brown rice, red kidney beans, pico verde, coriander, pickled slaw, avocado & sour cream	26

Add grilled chicken ^{GF} +7

GF* - Gluten Friendly **GFO*** - Gluten Friendly Option **V** - Vegetarian **VE** - Vegan **VO** - Vegetarian Option **VEO** - Vegan Option

**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.

Pizzas

Margherita V, VEO
Cherry tomatoes, fior di latte, tomato sugo, mozzarella & fresh basil

Hawaiian
Smoked ham, fresh pineapple, tomato sugo & mozzarella

Pepperoni
Double pepperoni, tomato sugo, mozzarella & chilli flakes

Meatlovers
Pepperoni, chicken, ham, beef, Osbourne BBQ sugo, mozzarella & shallots

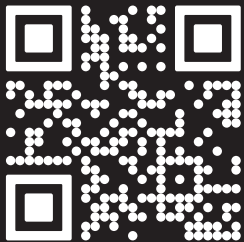
Truffle Mushroom V, VEO
Field mushrooms, fior di latte, padano, truffle & confit garlic

Chargrilled Pumpkin V, VEO
Chargrilled pumpkin, rocket, fior di latte, tomato sugo, chilli & fetta

Vege Lovers V, VEO
Pumpkin, Spanish onion, tomato, mushrooms, olives, tomato sugo & mozzarella

Pork & Chorizo
Pork & chorizo meatballs, potato, cherry tomatoes, fior di latte & chimichurri

Gluten-free pizza base +5



How'd we do?
Scan to leave us a review!

Wine Pairing

White Wine
Embrace the crisp elegance of white wine, an ideal partner for lighter dishes such as seafood, poultry & fresh salads.
Pairing: Bleasdale Adelaide Hills Pinot Gris & the Infinity Blue Barramundi

Red Wine
Indulge in the rich, robust flavours of red wine, a perfect companion to hearty dishes such as grilled meats, pasta & cheeses.
Pairing: Penfolds Koonunga Hill '76 Shiraz Cabernet & the 300g Rib Fillet

Rosé
Rosé is a delightful option between red & white wine and pairs wonderfully with fresh salads, grilled vegetables & light seafood.
Pairing: Torpez Petit Bravade Rosé & the Prawn, Mango & Avocado Salad

Sparkling Wine
From appetisers to main courses, the sparkling's bubbles & acidity cut through rich flavours, making it a delightful match for anything from fried appetisers to creamy pasta.
Pairing: Jansz Premium Cuvée & a few of our Shared Menu Items

Weekly Specials

Tuesday

\$17

All Burgers

11am - 9pm

Wednesday

\$17

Chicken Parmi

11am - 9pm

Thursday

\$17

Rump Steak

11am - 9pm

Sunday

\$17

All Pizzas

11am - 9pm

Check today's offers on the Specials Board

OSBOURNE
—HOTEL—

@OSBOURNEHOTEL

WWW.OSBOURNEHOTEL.COM.AU