

Shared

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

Sides

<b>Broccolini</b> <sup>GF, VE</sup> Fried chilli, garlic & fresh lemon	9	
<b>Slaw</b> <sup>GF, VE</sup> House slaw with aioli	9	
<b>Roast Potatoes</b> <sup>GF, VE</sup> Roasted kipfler potatoes, confit garlic & rosemary	9	

Mains

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

Burgers *All served with fries & aioli*

<b>12</b> <b>Steak Sandwich</b> Steak, bacon, sliced beetroot, caramelised onion, lettuce, tomato, aioli & BBQ sauce on a Turkish roll	
<b>16</b> <b>Osbourne Cheeseburger</b> Shorthorn beef patty, cheese, lettuce, pickles, tomato relish & mustard on a milk bun	
<b>0</b> <b>Pork &amp; Chorizo Burger</b> 🥜 Pork & chorizo patty, grilled onions, roasted piquillo peppers, manchego & herbed mayo on a milk bun	
<b>Swiss Mushroom Burger</b> <sup>V, VEO</sup> Roasted mushrooms & onions, Swiss cheese, tomato, lettuce & pink burger sauce on a milk bun	
<b>Grilled Chicken &amp; Bacon Burger</b> 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

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

Fresh

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

Add grilled chicken <sup>GF</sup> +7

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

\*May contain traces of gluten.    🥜 May contain traces of nuts.

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

24

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26

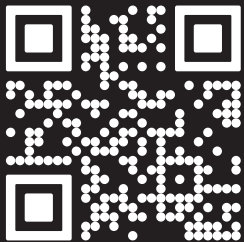
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How'd we do?  
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Wine Pairing

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

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