

AUSTRALIAN BEER & CIDER

CASCADE LIGHT, TAS 375ML (Light Beer) 2.6%	8.5
GREAT NORTHERN, QLD 375ML (Mid-Strength) 3.5%	9.5
TOOHEYS EXTRA DRY, NSW 330ML (Lager) 4.4%	9.5
VICTORIA BITTER, VIC 375ML (Lager) 4.9%	9.5
HAHN SUPER DRY, NSW 330ML (Low Carb Lager) 4.6%	9.5
CROWN LAGER, VIC 375ML (Lager) 4.9%	9.5
MURRAY'S ANGRY MAN, NSW 330ML (Pale Ale) 4.8%	11.0
MURRAY'S WHALE ALE, NSW 330ML (Ale) 4.5%	11.0
WHITE RABBIT DARK ALE, VIC 330ML (Dark Ale) 4/9%	11.0
REKORDERLIG CIDER, SWITZ 330ML (Strawberry Lime Cider) 4.0%	11.5
REKORDERLIG CIDER, SWITZ 330ML (Blush Rosé Cider) 4.0%	11.5
PRESSMANS APPLE CIDER, NSW 330ML (Apple Cider) 4.5%	11.5
SOMERSBY PEAR CIDER, 330ML (Pear Cider) 4.5%	11.5
BILPIN NON-ALCOHOLIC CIDER, NSW 330ML (Non-Alcoholic Cider)	7.0

IMPORTED BEER

BLUE MOON, BELGIUM 330ML (White Ale) 5.4%	11.5
CORONA, MEXICO 355ML (Summer Ale) 4.6%	10.5
HEINEKEN, NETHERLANDS 330ML (Lager) 5.0%	10.5
HEINEKEN ZERO, NETHERLANDS 330ML (Non-Alcoholic Lager) 0.05%	8.0
PERONI, ITALY 330ML (Lager) 5.1%	11.0

COCKTAILS

Berry Mint Fizz 18.0	Elderflower Fizz 18.0
Raspberry Vodka, Watermelon Liquor, Mint, Lime	Elderflower Liquor, Gin, Lime, Cucumber, Ginger, Rosemary Syrup
T-Delight 18.0	Mojito 18.0
Lychee, Passionfruit, Lime, Sugar	Classic/Blueberry/Passionfruit
East 8 18.0	Margarita 18.0
Vodka, Aperol, Passionfruit, Lime	Tequila, Cointreau, Fresh Lime
Rose Spritz 18.0	NY Sour 18.0
Vodka, Prosecco, Lychee, Rose Syrup	Whiskey, Lemon, Red Wine *contains egg
Jungle Bird 18.0	Old Fashioned 18.0
Spiced Rum, Campari, Pineapple, Lime	Whiskey, Sugar, Bitters
Martini 18.0	Negroni 18.0
Espresso/Gin/Vodka	Gin, Vermouth, Campari
Ossopolitan 18.0	Pina Colada 18.0
Vodka, Mango, Cranberry, Lime	Malibu, Pineapple, Coconut Cream
Salted Caramel Martini 18.0	Watermelon Caprioska 18.0
Caramel, Crème de Cacao, Vodka, White Chocolate Liquor, Cream	Watermelon, Vodka, Lime
Kiwi Lime Julep 18.0	Sangria 500 ML - 24 1L - 44
Vodka, Mint, Kiwi, Lime, Crème de Menthe	White - Elderflower Liqueur, Sauvignon Blanc, Seasonal Fruit
	Red - Brandy, Orange Juice, Pinot Noir, Seasonal Fruit

MOCKTAILS

Virgin Cosmo	Osso Punch	Passion Pear Smoothie
Mango, Cranberry, Lemonade	Strawberry, Lime, Pineapple, Lemonade	Passionfruit, Pear, Lemonade

DESSERTS

Eton Mess 15	15
Fresh Fruits, Meringue, Cream	
Coconut & Kaffir Lime Brûlée 17	17
Sable, Coconut Gelato	
Chocolate Brownie Sundae (v) 17	17
Warm Walnut Chocolate Brownie, Vanilla Bean Gelato, Choc Fudge, Wafer, Chocolate Fondant	
Lemongrass Pannacotta 17	17
Mango, Mint, Praline	
Trio Gelato 12	12
Chefs Daily Selection	

DESSERT COCKTAILS

Espresso Martini	All 18
Vodka, Kahlua, White Creme De Cacao, Espresso	
Apple Crumble	
Apple Schnapps, Fireball, Vodka	
Liqueur Affogato	
Vanilla Bean Gellato, Double Shot Espresso (Your Choice of Liquor)	
Cajarillo	
Long Black Espresso, Pisco, Liquor 43	

DESSERT WINE

Wills Domain 'Cane Cut' Semillon 12.5 54	12.5 54
Margaret River	

PORTS & FORTIFIED

Galway Pipe 9	9
Langhorne Creek, SA	
Penfolds Tawny 8	8
Nuriootpa, SA	
Grandfather Tawny Port 16	16
Nuriootpa, SA	

HAND CRAFTED COFFEE

The Usual Suspects 5	5
Espresso / Cappuccino / Decaf Latte / Hot Chocolate Flat White / Chai Latte	
Affogato 10	10

LIQUEUR COFFEE

You Choose The Liqueur - We Will Do The Rest	14
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TEA

Earl Grey 5	5
A Ceylon Tea Flavoured With Leaves From The Bergamot Plant With A Distinct Aroma	
English Breakfast 5	5
Blend of Ceylon and Indian Teas	
Green Sencha 5	5
Classic Steamed Green Tea	
Chamomile Herbal 5	5
100% Chamomile Flowers	
Peppermint Herbal 5	5
100% Peppermint Leaves	

OSSO PENRITH
Panthers Penrith Rugby League Club
123 Mulgoa Road, Penrith NSW, 2750
Tel: 02 4720 5588

OSSO ROUSE HILL
Rouse Hill Town Centre
10-14 Market Lane, Rouse Hill NSW 2155
Tel: 02 8809 4035

OSSO CAMPBELLTOWN
Macarthur Square
Kellicar Road, Campbelltown NSW 2560



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#raisingthesteaksatosso



OSSO
Steak & Rib

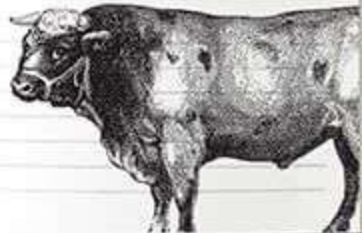
EST 2009

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behind the steak

WAGYU (WA - JAPAN, GYU - CATTLE):

UP UNTIL RECENTLY, THE WAGYU CATTLE INDUSTRY IN AUSTRALIA CONSISTED OF 11 & 12 CATTLE PRODUCTION FOR THE JAPANESE AND ASIAN MARKETS. AN 11'S A FIRST CROSS BETWEEN A WAGYU SIRE AND A SECOND BREED OF CATTLE, OFTEN ANGUS, THOUGH HOLSTEIN AND MURRAY GREY ARE PROVING POPULAR. AN 12 IS THE PROGENY OF A FURTHER CROSS OF A WAGYU SIRE OVER A 11 FEMALE. IN MORE RECENT TIMES, THE DOMESTIC WAGYU INDUSTRY HAS BEGUN TO RELEASE HIGHLY SOUGHT-AFTER FULL BLOOD WAGYU CARRYING EXCEPTIONAL MARBLING AND FLAVOUR TO RIVAL THE FINEST WAGYU AVAILABLE IN JAPAN. ALL THE WAGYU SERVED AT OSSO IS FULL BLOOD WAGYU.



DRY AGED BEEF

A TIME HONORED TRADITION AND STILL A FIRM FAVORITE AMONGST MANY IN THE FOOD INDUSTRY, DRY AGING BEEF GIVES A DIFFERENT RESULT TO WET AGING (KETO-VAC). DRY AGING AND GRASS FED STEERS ARE SYNONYMOUS WITH THE TRADITIONAL MEAT INDUSTRY. IN THE YEARS BEFORE GRASS FEEDING BECAME THE NORM, GRASS FED STEERS WERE PRIZED FOR THE DEPTH OF FLAVOUR AND TEXTURE THEY OFFERED, ALTHOUGH MEAT WHEN FRESH WAS OFTEN TOUGH. BEEF THAT IS HUNG NATURALLY ON THE BONE IN A COOL ENVIRONMENT BEGINS TO INTERACT WITH THE NATURAL ENZYMES THAT AID BREAKDOWN OF THE BONES IN ALL ANIMALS. THESE ENZYMES BREAK DOWN COLLAGEN AND OTHER PROTEINS, AGAIN DONE WITHOUT EXPOSURE TO OXYGEN.

TO DRY AGE BEEF SUCCESSFULLY, WE MUST LEAVE THE CONSIDERABLE INTERNAL FAT ON SKIN ON THE CUTS WE AGE, AND THEN TRIM THIS ALL AWAY WHEN WE ARE READY TO SEND TO OUR CUSTOMERS - A TIME CONSUMING TASK. PERHAPS THE STRONGEST DIFFERENCE IN MEAT VERSUS DRY AGED IS TEXTURE - DRY AGED BEEF STILL RETAINS FIRMNESS AND A LEVEL OF MOISTURE THAT IS BALANCED BY A SOFTENING OF THE FIBERS THAT CONTRIBUTE TOUGHNESS, WHILE STILL IMPARTING A CHARACTER OF BLENDED GRASS AND BEEF FLAVOUR.

behind the rib

"SOUS VIDE" IS FRENCH FOR "UNDER VACUUM" AND DESCRIBES A METHOD OF COOKING IN VACUUM SEALED PLASTIC BOUTHERES AT LOW TEMPERATURES FOR A PROLONGED PERIOD. VACUUM PACKAGING PREVENTS EVAPORATIVE LOSSES OF FLAVOUR, VOLATILES AND MOISTURE DURING COOKING AND INHERITS FLAVOURS FROM OXIDATION. THIS AS A RESULT GUARANTEES THE RIB TO BE THE BEST IT CAN POSSIBLY BE.



the ossó story...

"Sourced from the finest Australian paddocks and farms, we bring to the table the best and freshest ingredients with innovative style, passion and flavour. Our commitment to our guests is "we won't settle for anything else".

Clayton Jude, Ossó Est 2004

What is Marbling?

Marbling is intramuscular fat within a cut of beef as well as an industry standard score measuring the density of this fat. A marble score can range from 1 through to 12, being the highest level. The best part of marbling is the flavour, aroma, and velvety texture that it imparts into the beef as it melts during cooking.

Behind the Wine.

At Ossó, we believe there is no better location to sit back and enjoy a glass of fine wine. Our goal is to create a truly satisfying and interesting experience enabling you to try wines you may not have had the opportunity to discover.

Our wine list comprises a broad range of flavours and styles from some of Australia's most acclaimed wine growing regions. Our highly rated wines have been selected from 4- and 5-star boutique family wineries throughout the country. You may not recognise many of these wines unless you have traveled to all corners of this great land of ours. Let us take you on a journey to some of this country's exceptional wine growing regions and wineries. While still imparting a characteristic rich grass and beefy flavour.

Behind the Design.

To offer a unique experience, the dining room décor is based on a butcher shop, reflecting the authority on meat. The industrial mix of hard surfaces, ranging from white tiles, flooring and treatment of the ceiling to the butchers' aprons worn by our teams and the primal display hanging, the rooms represent the important components of any quality butcher shop.



DELI

Garlic Rosemary Three Cheese Pizzaiola (v) Salt Flakes, Lemon	17
Margarita Pizzaiola (v) Mozzarella, Tomato, Basil, Extra Virgin Oil	15
Tomato, Olive, Fetta Bruschetta (v) Tomato, Basil, Fetta, Olives	14
House Made Focaccia Extra Virgin Olive Oil, Balsamic	6
Warm Olives (v) Chilli, Rosemary, Orange	9
Crumbed Sicilian Stuffed Fetta Olives (v) Lemon, Tendril	12
Duck Liver Pate Orange, Fig, Cornichons, Crispbread	17

OYSTERS & SCALLOPS

Oysters			
- Shallot, Red Wine Vinegar (gf/df)	1/2 22	Doz	44
- Mango Salsa	1/2 26	Doz	48
- Mornay Sauce, Mozzarella	1/2 26	Doz	48
- Kilpatrick, Wood Smoked Bacon, Worcestershire Sauce (df)	1/2 26	Doz	48
Hervey Bay Scallops			
- Mornay Sauce, Mozzarella	1/2 26	Doz	48

SMALL PLATES

Buffalo Wings Drums & Wings, Blue Cheese Sauce	21
Chargrilled Fremantle Octopus Smoked Paprika Oil, Green Olives, Fetta, Potato, Charred Sourdough	26
Hawkesbury River Calamari Lightly Floured & Flash Fried, Lime Aioli, Lemon	23
South Australian Mussels Tomato, Garlic, Chilli, White Wine, Charred Sourdough (gf available upon request)	23/29
King Prawns Confit Garlic, Chorizo, Grape Tomato, Basil, Focaccia (gf available upon request)	24/36
Arancini Balls (4) Mozzarella, Shiitake, Spinach, Tomato, Basil	18
Grilled Haloumi Babaganoush, Tahini, Cabbage, Cucumber, Onion Seed	21
Zucchini Flowers (v) Lemon Ricotta, Tomato Basil Puree	19
Bone Marrow Lyonnais Onions, Crispbread	19

(gf) Gluten Free (v) Vegetarian (vg) Vegan (df) Dairy Free

MAINS

Seafood Cassoulette (gf available) Scallops, Squid, Mussels, Prawns, Fish, Tomato, Garlic, Chilli, Charred Bread	48
Chargrilled Marinated Thirlmere Chicken Pea Puree, Buttered Leek, Crushed Potato, Grilled Squash, Watercress	36
Grilled Tasmanian Salmon (Cooked Medium) Tomato, Chorizo, Asparagus, Potato Fondant, Garlic Lemon Sauce	36
Lamb Rack (Cooked to Medium) Eggplant Puree, Tomato, Salt Bush, Twice Cooked Potato, Red Wine Jus	43
Yamba Prawn Salad Mango, Coriander, Papaya, Young Coconut, Peanut Brittle, Lime	38

PASTA & RISOTTO

Spaghetti Carbonara Pancetta, Egg Yolk, Black Pepper, Pecorino	29
Spaghetti Prawn Aglio Olio Prawns, Garlic, Chilli, Grape Tomato	36
Linguine Marinara Scallop, Squid, Mussel, Prawns, Fish, Tomato, Garlic, Chilli	38
Seafood Risotto (gf) Fish Fillet, Scallop, Squid, Mussel, Prawn, Tomato, Rocket, Garlic, Chilli	38
Mushroom Risotto (v) Mixed Mushrooms, Black Truffle, Parsnip, Peas, Garlic Crisps, Parmesan	29

RIBS

All Ribs served with your choice of Steak Fries, Sweet Potato Fries or Jacket Potato with Sour Cream.

Beef Short Rib (Wagga Wagga, NSW)	1/2 44	F 58
Pork Rib (Lockyer Valley, QLD)	1/2 44	F 58

SHARE BOARD

Butchers Board (Served with Steak Fries & Salad) 118
Pork & Beef Short Rib, Kransky, Crumbed Cutlets, Black Angus New York Strip, Pasture Fed Eye Fillet, Chicken Wings, Chicken Supreme, Tomato, Mushroom

Chef's Selection Tasting Board 600g M/P
Dijon Cream, Pimentos, Truss Tomato, Jus

*M/P - Market Price

COMBOS

Served with your choice of Steak Fries, Sweet Potato Fries or Jacket Potato with Sour Cream.

Chicken & Prawns	41
Chicken & Pork Ribs	44
Steak & Prawns (300g NY Strip)	48
Steak & Pork Ribs (300g NY Strip)	49

STEAK

STEAKS All Steaks served with your choice of Steak Fries, Sweet Potato Fries or Jacket Potato with Sour Cream.

VERIFIED BLACK ANGUS (MS2)	
300g Rump Steak Café de Paris, Crisp Onions	36
300g New York Strip Café de Paris, Crisp Onions	41
300g Scotch Fillet Chimichurri	49
500g Lazy Aged Sirloin Café de Paris, Crisp Onions	58
500g OP Rib Eye (On the Bone) Dijon cream, Pimentos	61

PASTURE FED, HORMONE FREE (MS2)

220g Eye Fillet Dijon Cream, Pimentos, Pea Sprouts	46
220g Filet Mignon Bacon, Garlic Thyme Butter, Crisp Onions, Pea Sprouts	49
220gm Carpet Bag Dijon Cream, Pimentos, Shiso	51
Wagyu Cheese Burger	Single 24
Bacon, Cheddar, Chutney, Mixed Leaf, Chipotle Aioli, Mustard, Fries	Double 29

CHEF'S SELECTION

Wagyu Selection, Robbins Island 250g Dijon Cream, Pimentos, Truss Tomato, Jus	M/P
Dry Aged Selection, Jacks Creek, Black Angus 500g Dijon Cream, Pimentos, Truss Tomato, Jus	M/P

*M/P - Market Price

SAUCES & BUTTER

ALL SAUCES AND BUTTERS	5
Red Wine Jus (gf) / Mushroom Ragoût Sauce (gf) / Creamy Diane (gf) / Blue Cheese Butter (gf) / Garlic Thyme Butter (gf) / Cafe De Paris Butter (gf) / Brandied Pink Peppercorn (gf) / Béarnaise (gf) / Bone Marrow, Bordelaise	9

COOKING TEMPS

BLUE Sealed on the outside whilst steak is at room temp
RARE Cooked for approx two minutes on each side
MEDIUM/RARE Maintains a medium red strip in the centre
MEDIUM Predominantly grey with pink centre
MEDIUM/WELL Grey from edge to edge with slight pink
WELL DONE Firm with little juice, grey throughout

SIDE SALAD

S 9 L 16

Mixed Leaves (gf)
Olives, Grape Tomato, Fetta, Onion

Beetroot
Rocket, Goats Cheese, Orange, Pistachio

Caesar
Baby Cos, Crispy Pancetta, Anchovy, Egg, Crackle Crumb + Chicken (12)

SIDES

All 12

Mixed Seasonal Veg
Dutch Carrots, Peas, Cauliflower Blossom, Asparagus

Buffalo Corn Ribs
Spiced Battered Corn, Blue Cheese Sauce, Lime

Asparagus, Peas
Minted Salsa Verde

Fioretto
Toasted Almonds, Parsley, Extra Virgin Olive Oil

Dutch Carrots(v/gf)
Maple, Thyme Butter

Mushrooms
Pan-fried, Garlic, Brown Butter

Mac and Cheese
Chorizo Gratin

Battered Onion Rings
Chipotle Dipping Sauce

Creamy Mash Potato (v/gf)

Steak Fries
Aioli

Sweet Potato Fries
Aioli

KIDS MENU

All 16

All kids' meals include a soft drink and ice cream.
****Under 12 Yrs Old Only****

Junior Steak	Fish & Chips
Beef Burger	Junior Breast Schnitzel
Junior Pork Ribs	Junior Calamari
Spaghetti Bolognese	

Please Notify Your Waiter Of Any Dietary Requirements. Allergies Or Intolerances. Public Holiday Surcharge applies of \$5.00 per person