

OSSO FUNCTIONS



OSSO



www.osso.com.au

gate to plate



At OSSO, we cater to large groups by offering a selection of set menus to suit any taste or budget.

To ensure you and your guests are best looked after and served within reasonable times, we highly recommend a set menu selection for groups of 14 or more. Given the large number of guests served in the restaurant on Friday and Saturday nights, a set menu selection is essential for any booking of 15 people or more.

DIETARY REQUIREMENTS

We are able to accommodate any number of dietary requirements. Just be sure to contact and notify the restaurant manager as soon as possible.

MENU CHANGES

The Head Chef is happy to modify any set menu to individual specifications. Notify the restaurant manager of any changes prior to booking. These changes will then be subject to a review and pricing adjustment of the menu to accommodate your changes.

SET MENUS





STARTER

Served Tapas/Centre Table

Garlic Rosemary Three Cheese Pizzaiola (v)

MAINS

Served Alternately

300G Scotch Fillet (MARBLE SCORE 2)

Grain Fed, Oakey Angus Reserve, Mackay, Queensland

Jacket Potato with sour cream

Tasmanian Salmon

Tomato, Chorizo, Asparagus, Potato Fondant, Garlic Lemon

Sauce

SIDE

For the table

Asparagus

Almond, Brown Butter (gf)

DESSERT

Chocolate Fondant Cake

Coulis, Raspberry Sorbet

\$42.50

PER GUEST

STARTER

Served Tapas/Centre Table

Vine-Ripened Tomato and Basil Bruschetta Pizzaiola,

Balsamic, Parmagiano (v)

Antipasto Board

Prosciutto, Truffle Salami, Pate, Chargrilled vegetables,

Bocconcini, Olives

MAINS

Served Alternately

300G Scotch Fillet (MARBLE SCORE 2)

Grain Fed, Oakey Angus Reserve, Mackay, Queensland

Jacket Potato with sour cream

Chicken Breast Supreme

Prosciutto Wrapped, Parsnip Batons, Kale, Mushroom,

Parship Puree, Jus

SIDES

For the table

Asparagus

Almond, Brown Butter (gf)

Dutch Carrots

Maple Glazed, Sesame Seeds

DESSERT

Chocolate Fondant Cake

Coulis, Raspberry Sorbet

\$50.00

PER GUEST



STARTER

Served Tapas/Centre Table

Vine-Ripened Tomato and Basil Bruschetta Pizzaiola,
Balsamic, Parmagiano (v)

Baby Calamari, Lightly Floured and Flash Fried (gf)

Antipasto Board

Prosciutto, Truffle Salami, Pate, Chargrilled vegetables,
Bocconcini, Olives

\$60.00

PER GUEST

MAINS

Select Two Mains to be Served Alternately

300G Scotch Fillet (MARBLE SCORE 2)

Grain Fed, Oakey Angus Reserve, Mackay, Queensland

Jacket Potato with sour cream

220G Eye Fillet (MARBLE SCORE 2)

South Eastern CoastLine

Tasmanian Salmon

Tomato, Chorizo, Asparagus, Potato Fondant, Garlic Lemon
Sauce

Chicken Breast Supreme

Prosciutto Wrapped, Parsnip Batons, Kale, Mushroom,
Parship Puree, Jus

SIDES

For the table

Asparagus

Almond, Brown Butter (gf)

Dutch Carrots

Honey Glazed, Sesame Seeds

DESSERT

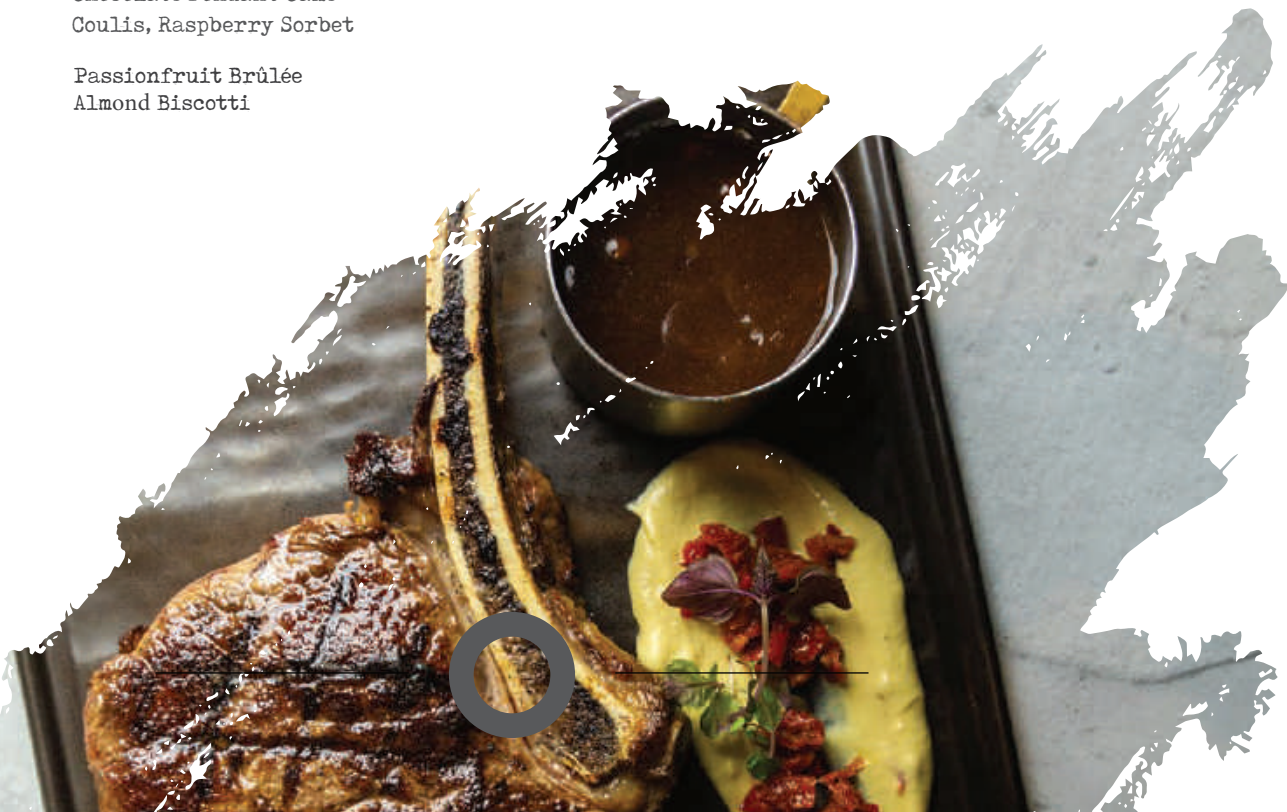
Served Alternately

Chocolate Fondant Cake

Coulis, Raspberry Sorbet

Passionfruit Brûlée

Almond Biscotti



ENTREE

Garlic Pizzaiola

\$55.00

2 COURSE

MAIN

Butchers Boards

Pork & Lamb Ribs, Sausages, New York Steak, Pork
Belly, Tomato, Mushroom

\$65.00

3 COURSE

DESSERT

Chocolate Fondant Cake

Coulis, Raspberry Sorbet



RESTRICTED MENU



\$19.50PP PLUS MAINS

REFER TO A LA CARTE MENU FOR PRICING

ENTREE

Served Tapas/Centre Table

Garlic Rosemary Three Cheese Pizzaiola (v)

Antipasto Board

Prosciutto, Salami, Pate, Chargrilled vegetables, Bocconcini, Olives
Bocconcini, Zucchini

MAIN OPTIONS *Sample menu

Grain Fed 300g Scotch Fillet (Marble Score 2)

Pork ribs

1/2 Rack

Full Rack

220g Filet Mignon, Garlic Thyme Butter, Mustard, Parsley Powder

Slow Cooked Lamb Pappardelle, Peas, Mint, Marinated Fetta

Chicken & Mushroom Risotto, Mixed Mushrooms, Black Truffle,
Parsnip Garlic Crisps, Parmesan (gf)

Grilled Tasmanian Salmon

Tomato, Chorizo, Asparagus, Potato Fondant, Garlic Lemon Sauce

Chicken Breast Supreme

Prosciutto Wrapped, Parsnip Batons, Kale, Mushroom, Parsnip Puree,
Jus

SIDES

For the table

Asparagus

Almond, Brown Butter Sauce (gf)

Dutch Carrots

Maple Glazed, Sesame Seeds

DESSERT

Chocolate Fondant Cake

Coulis, Raspberry Sorbet



CONTACT US

To ensure your desired date and time are available.
For Friday and Saturday evenings, we have two seating
times for functions - 6pm and 8.15pm.

SET MENU SELECTION AND NO. OF GUESTS

Any changes to the set menus are welcome but must be made in
advance and may incur surcharges.

LET US KNOW IF YOU ARE BRINGING A CAKE

A \$2.50 cake-age fee will apply for the cutting and plating

DRINKS

Let us know whether you would like your guests to order individually from
the bar or you would like table service for drinks on the evening.

We also have drinks packages available.

OSSO FUNCTION BOOKING & MENU FORM

Date Faxed:

Please fax or email the completed form with ALL required fields (*) completed.

FAX: (02) 4720 5576 EMAIL: info@osso.com.au

BOOKING DETAILS

Name of Booking:

Date of Booking: Day of Booking:

Contact No:

No. of Guests: Adults Prams
 Children Highchairs

Venue: ☐ Penrith ☐ Rouse Hill

CREDIT CARD DETAILS

Name of Card:

Card Number:

Expiry Date: (mm/yy) CCV:

Cardholder
Signature

Limit on amount
to be charged: \$

Please be advised a 2% surcharge for all AMEX transactions.

AUTHORISATION OF BILL PAYMENT: In an effort to protect the security of your credit card, we require a photocopy of both sides of your credit card and your driver's licence or signed identification when returning your request form.

MENU SELECTION Select the menu options below (✓)

<input type="checkbox"/> \$42.50/person	<input type="checkbox"/> \$50.00/person	<input type="checkbox"/> \$60.00/person
<input type="checkbox"/> Restricted Menu	<input type="checkbox"/> \$55.00 2 course	<input type="checkbox"/> \$65.00 3 course

We look forward to welcoming you and your guests to Osso. Please do not hesitate to contact the restaurant if you require any further information.