

## EAT

### SPUNTINI

<b>Oysters</b> GF, DF Pacific Oysters, Champagne Mignonette	\$6 Ea
<b>Baked Oysters</b> Chorizo, Onion Custard	\$7 Ea
<b>Focaccia</b> DFO, V Smoked Green Olive Cultured Butter	\$6 PP
<b>Beef Carpaccio</b> GF, DF Puffed Potato, Romesco, Goldern Raisins	\$18
<b>Salumi Board</b> GFO, DFO Prosciutto di Parma, Bresaola Focaccia, Olives, Peppers	\$13pp
<b>Marinated Olives</b> GF, DF, V Cipollini, Rosemary, Orange	\$12
<b>Triple Cream Brie</b> GFO Toasted Bread, Quince Paste, Muscatels	\$16
<b>Fries</b> GFO, DFO, V Smoked Sea Salt, Aioli	\$14

### PIZZA

[Gluten Free & Dairy Free Pizza Base Available] \$3

<b>Osso's Garlic Pizza Bread</b> Garlic, Mozzarella, Fresh Herbs	\$23
<b>Margherita</b> Buffalo Mozzarella, Tomato, Basil Add Prosciutto	\$28 \$6
<b>Salami</b> Italian Salami, Nduja, Fontina, Tomato, Broad Leaf Rocket	\$32
<b>Pancetta</b> Potato, Pancetta, Rosemary, Chilli Oil	\$33

### ANTIPASTO

<b>Free Range Pork</b> GF, DF Cauliflower, Zucchini, Pineapple Glaze	\$24
<b>Charred Bell Peppers</b> GF, DFO Fior di Latte, Pickled Garlic, Pepitas	\$17
<b>Byron Bay Burata</b> GFO Bresaola, Black Olive & Truffle Dressing, Crostini	\$28
<b>Kingfish Crudo</b> GF, DF Avocado, Cucumber, Honeydew Melon, Horseradish	\$27
<b>Broccolini</b> GF, DFO Labneh, Pistachio, Marjoram	\$16
<b>Kipfler Potatoes</b> GFO, DFO Cacio e Pepe, Speck, Parmigiano Breadcrumbs	\$16
<b>Mixed Green Leaves</b> GF, DF Honey Mustard Vinagrette	\$14

### PASTA

[Gluten Free & Dairy Free Pasta Available] \$3

<b>Spaghetti</b> Eggplant, Wood Fired Capsicums, Ossau Iraty	\$35
<b>Beef Ragu</b> Calamarata Gremolata, Pecorino	\$37
<b>Tortellini</b> Pumpkin, Miso & Ricotta, Brown Butter, Sweetcorn, Sage	\$36
<b>Australian Bay Lobster</b> Pappardelle, Confit Tomatoes, Citrus, Fermented Chilli	\$43
<b>Potato Gnocchi</b> Qld Prawns, Arrabbiata Sauce, Sicilian Olives	\$39

### CHARCOAL GRILL

*For the lovers of smoke, char and flavour intensity.*

Available 11:30am - 2:30pm & 5:00pm - 8:30pm

<b>Local Fish</b> GFO, DFO Fregola, Black Lipped Mussels, Lemon Emulsion	\$42	<b>Black Onyx Beef</b> GF, DFO Petit Beef Tender, Rocket, Grana Padano, Blueberry Jus	\$44
<b>Pollo alla Diavolla</b> GF, DF Fragrant Pilaf, Tuscan Cabbage, Brown Gravy	\$38	<b>Market Special</b>	\$POA

## EAT MORE

### CHEFS LUNCH 59pp

Available 11:30am - 2:30pm

#### SPUNTINI *To Share*

**Focaccia** DFO, V  
Smoked Green Olive Cultured Butter

#### ANTIPASTO *To Share*

**Free Range Pork** GF, DF  
Eggplant, Zucchini, Pinapple Glaze

**Charred Bell Peppers** GF, DFO  
Fior di Latte, Pickled Garlic, Pepitas

#### SECONDI *Choose One Each*

**Black Onyx Beef** GF, DFO  
Petit Beef Tender, Rocket, Grana Padano, Blueberry Jus

**Spaghetti** GFO, DFO  
Eggplant Wood Fired Capsicums, Ossau Iratyil

**Local Fish** GFO, DFO  
Fregola, Black Lipped Mussels, Lemon Emulsion

**Prosciutto Pizza** GFO, DFO  
Tomato, Buffalo Mozzarella, Broadleaf Rocket

#### CONTORNO *To Share*

**Mixed Green Leaves** GF, DF  
Honey -Mustard Vinaigrette

### CHEFS FEAST 89pp

Available 11:30am - 2:30pm & 5:00pm - 8:30pm

#### SPUNTINI *To Share*

**Osso's Garlic Pizza Bread** GFO, DFO  
Mozzarella, Fresh Herbs

#### ANTIPASTO *To Share*

**Kingfish Crudo** GF, DF  
Avocado, Cucumber, Honeydew Melon Horseradish

**Byron Bay Burrata** GF  
Bresaola, Black Olive & Truffle Dressing, Crostini

#### SECONDI *Choose One Each*

**Pollo alla Diavolla** GF, DF  
Fragrant Pilaf, Tuscan Cabbage, Brown Gravy

**Tortellini**  
Pumpkin, Miso & Ricotta, Brown Butter, Sweetcorn, Sage

**Black Onyx Beef** GF, DFO  
Petit Beef Tender, Rocket, Grana Padano, Blueberry Jus

**Local Fish** GFO, DFO  
Fregola, Black Lipped Mussels, Lemon Emulsion

#### CONTORNO *To Share*

**Charred Broccolini** GF, DF  
Labneh Pistachio, Marjoram

#### DOLCI *To Share*

**Chocolate Nemesis** GF  
Cardamom Cream, Blackberry

## BAMBINI

\$15

[Gluten Free & Dairy Free Pasta & Gluten Free Base Available] \$3

#### Spaghetti Bolognese

Beef, Tomato, Cheese

#### Potato Gnocchi

Butter Sauce, Cheese

#### Margherita Pizza

Buffalo Mozzarella, Sugo,  
Basil

#### Grilled Fish

Grilled Fish, Fries & Tomato  
Sauce

*Keep the little ones happy with a complimentary gelato or sorbet scoop  
with each meal!*

## DOLCI

#### Lemon Crostata

Vanilla Mascarpone, Thyme Syrup

#### Chocolate Nemesis GF

Cardamom Cream, Blackberry

#### Affagato GF

Fresh Fonzie Abbott Espresso,  
Frangellico, Vanilla Bean Gelato

\$14

\$15

\$18

## GELATO \$8

Salted Caramel GF

Vanilla/Fudge Brownie

Pistachio GF

## SORBET \$8

Strawberry

Mango

Blueberry