













— o s i a —
Steak & Seafood Grill










dinner menu

晚餐菜单

















stone hearth oven flatbread

sundried tomato aged cheddar cheese	  	12
marmite garlic butter grana padano	  	12
macadamia basil pesto	   	16
plain flatbread	 	8
add-on jamón ibérico +12		

starters

pulled chicken breast salad walnut celery orange compound dressing		24
roasted watermelon burratina cheese pickled lillipilli toasted sourdough	  	24
australian tiger prawn cocktail cos lettuce avocado kyuri cucumber marie rose sauce	 	26
polenta crumbed duck liver mirin soya glaze asparagus butter poached daikon onion quandong marmalade	 	28
'2GR' wagyu beef carpaccio smoked hen's egg banana shallot parmesan frisée salad		29

mains

australian clams king prawn tagliatelle kalamata olive vine tomato parsley	 	42
australian scampi avruga caviar cheese soufflé crustacean foam	  	45
australian scallops ancient grain linguine pasta smoked pancetta spicy mentaiko cream	   	48
seared smoked duck breast duck liver carrot-orange purée cos lettuce spiced jus	 	52
o'conor grass-fed beef short rib celeriac root arancini cauliflower pine nut salsa parsley coulis	  	48
'glacier 51' toothfish pea tendril fregola vegetables stew chimichurri	 	65

lava stone-grilled hand selected steak

hancock "2GR" fullblood wagyu

fullblood wagyu hancock agriculture, founded more than a 100 years ago, is committed to its flagship premium "2GR" wagyu cattle. sourced from the sprawling mudgee & central west region of nsw, it offers extraordinary marbling and rich buttery flavors. marble score 9+. grain-fed for 400days

striploin 200g	128
ribeye 200g	142
tenderloin 150g	125

kidman premium grain-fed

kidman cattle are raised on our queensland and northern territory properties. at 18-24 months of age, the cattle are finished off in the northern new south wales feeding hub on a carefully formulated mixture of grains. all are EU accredited, free of hormones (HGP Free) and are Halal certified.

striploin 200g	72
ribeye 200g	78
tenderloin 250g	88

cape grim grass-fed

cape grim is on the north-western most tip of the tasmanian mainland and hosts the world's most pure air. this has resulted in increased demand for premium products that can be traced to their source, that are sustainable and that show integrity and consistency.

striploin 220g	52
ribeye 250g	65
tenderloin 220g	68

japanese wagyu

tochigi farm striploin A4 250g	178
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from the farm

corn-fed spatchcock chicken 600g	48
iberico pork rack 250g	66
australian barbeque baby pork ribs 450g	52
southern australian grass-fed lamb rack 250g	66

from the sea

local-farmed black grouper 300g	58
queensland swordfish steak 200g	62
salmon cutlet 300g	58
humpty doo whole baked barramundi in opeh leaf 800g	88

to share

premium charcuterie

air dried beef jamón ibérico coppa ham brie cheese rocket leaf vine tomato balsamic cream brioche	68
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osia grilled meat

2GR wagyu beef knuckle meatball barbeque baby pork ribs cape grim grass-fed beef striploin half spatchcock chicken	110
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osia grilled seafood

half rock lobster baked oysters seashell scallops fremantle octopus australian tiger prawns australian clams humpty doo barramundi fillet	328
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









cuts on the bone

stockyard grain-fed cattleman's ribeye ms4+ 1.2kg	316
stockyard grain-fed porterhouse ms4+ 1kg	278

selections of sauces

creamed mushroom	 	chive butter cream	 	béarnaise	
cognac black pepper	 	yuzu herb butter		barbeque	 
red wine jus		creamed horseradish		add-on sauce +3	

side dishes

rocket leaf parmesan cheese pine nuts balsamic burnt butter	  	18
green asparagus poached egg butter glazed	 	19
vegetable stew chorizo tomato coulis pine nuts	  	16
house fries chipotle mayonaise		18
mushrooms bacon parsley black garlic	 	18
baked idaho potato sour cream pancetta crisp scallion	 	14
potato cream gratin caramelized onion raclette cheese	 	18
japanese eggplant parmigiana basil mozzarella cheese	 	17

all meat & seafood selections are cooked to perfection on our stone hearth grill at 750 degree celsius.
prices are subject to 10% service charge and prevailing goods and services tax. please inform us should you have any special dietary requirements or allergies.



sustainably
farmed produce
可持续农场产出
食材



vegetarian
素食



dairy
含奶制品



shellfish
甲壳类



gluten
含麸质












nuts
含坚果












pork
含猪肉

石壁烤炉扁面包

















- 番茄干 | 陈年切达芝士   12
- 蒜香酵母黄油 | 格拉娜帕达诺芝士   12
- 夏威夷果仁罗勒青酱    16
- 原味扁面包   8

添加伊比利亚火腿 +12

开胃菜

- 手撕鸡胸肉沙拉 | 核桃 | 西芹 | 橘子酱  24
- 烤西瓜 | 布拉塔芝士 | 腌紫红浆果    24
- 烤酸种面包
- 鸡尾酒澳洲虎虾 | 生菜 | 鳄梨 | 黄瓜 | 玛丽玫瑰酱   26
- 香煎鸭肝 | 味醂酱油 | 芦笋 | 黄油浸白萝卜   28
- 洋葱檀香果酱
- '2GR' 博切生和牛片 | 烟熏蛋 | 红葱 | 帕马森  29
- 苦苣沙拉

主菜

- 澳洲蛤蜊 | 大虾 | 宽意大利面 | 卡拉马塔橄榄   42
- 藤番茄 | 欧芹
- 深海鳌虾 | 亚鲁加鱼籽酱 | 芝士舒芙蕾 | 海鲜沫    45
- 澳洲扇贝 | 谷物扁意大利面 | 烟熏脆培根     48
- 辣明太子酱
- 熏鸭胸肉 | 鸭肝 | 萝卜橘子酱 | 生菜   52
- 香料肉汁
- 草饲牛肋排 | 芹菜根炖饭丸子    48
- 花椰菜松子莎莎酱 | 欧芹泥
- "glacier 51" 南极犬牙鱼 | 豆苗 | 珍珠面 | 炖菜   65
- 阿根廷酱

熔岩石烤手选牛排 hancock "2GR" 纯血统和牛

fullblood wagyu hancock agriculture, founded more than a 100 years ago, is committed to its flagship premium "2GR" wagyu cattle. sourced from the sprawling mudgee & central west region of nsw, it offers extraordinary marbling and rich buttery flavors. marble score 9+. grain-fed for 400days

- 西冷牛排 200g 128
- 肋眼牛排 200g 142
- 里脊牛排 150g 125

澳洲 kidman 谷饲

kidman cattle are raised on our queensland and northern territory properties. at 18-24 months of age, the cattle are finished off in the northern new south wales feeding hub on a carefully formulated mixture of grains. all are EU accredited, free of hormones (HGP Free) and are Halal certified.

- 西冷牛排 200g 72
- 肋眼牛排 200g 78
- 里脊牛排 250g 88

澳洲 cape grim 草饲




cape grim is on the north-western most tip of the tasmanian mainland and hosts the world's most pure air. this has resulted in increased demand for premium products that can be traced to their source, that are sustainable and that show integrity and consistency.

- 西冷牛排 220g 52
- 肋眼牛排 250g 65
- 里脊牛排 220g 68

日本和牛

- 枋木西冷牛排 A4 250g 178

农养




- 玉米喂养童子鸡 600g 48
- 伊比利亚带骨猪排 250g 66
- 澳洲烤猪肋排 450g    52
- 南澳草饲羊排 250g 66

烤海鲜




- 本土饲养黑石斑 300g  58
- 昆士兰剑鱼柳 200g 62
- 鲑鱼柳 300g 58
- 香烤乌巴叶原条humpty doo鲈鱼800g  88

共享



冷切火腿拼盘

- 风干牛肉 | 伊比利亚火腿 | 意式火腿 | 布里芝士    68
- 芝麻叶 | 藤番茄 | 黑醋酱 | 布里欧土司面包

澳西亚烤肉

- 2GR和牛腿肉丸子 | 烤猪肋排    110
- cape grim 草饲西冷牛排 | 玉米喂养童子鸡













澳西亚烤海鲜

- 半只岩龙虾 | 焗烤生蚝 | 带壳扇贝 | 章鱼   328
- 澳洲虎虾 | 澳洲蛤蜊 | 鲈鱼柳

















带骨牛排

- stockyard 谷饲肋眼牛排 ms4+ 1.2kg 316
- stockyard 谷饲大丁骨牛排 ms4+ 1kg 278

酱汁

- 蘑菇酱   韭菜奶油酱   蛋黄酱 
- 干邑黑胡椒酱   柚子香料黄油  烧烤酱  
- 红酒汁  奶油辣根酱  添加酱汁 +3

配菜

- 芝麻叶 | 帕马森芝士 | 松子 | 黑醋黄油    18
- 芦笋 | 水波蛋 | 焦化黄油   19
- 炖菜 | 西班牙香肠 | 番茄泥 | 松子   16
- 薯条 | 墨西哥蛋黄酱  18
- 蘑菇 | 培根 | 欧芹 | 黑大蒜   18
- 马铃薯 | 酸奶油 | 烟熏脆培根 | 韭葱   14
- 马铃薯泥 | 焦糖洋葱 | 瑞士芝士   18
- 日本茄子 | 帕尔马芝士 | 罗勒 | 黑大蒜   17

食材均在750度的网格烤炉下烘烤。

价格需加收服务费和政府消费税。如果您有任何特殊的饮食要求或食物过敏，请通知我们的服务人员。



sustainably farmed produce
可持续农场出产食材



vegetarian
素食



dairy
含奶制品



shellfish
甲壳类



gluten
含麸质



nuts
含坚果



pork
含猪肉

desserts menu

甜品菜单

signature hot chocolate soup
sesame crisp | kampo pepper ice cream



25

pistachio souffle *waiting time 25 min*
burnt honey whisky ice cream



33

almond chocolate sphere
brownie | chocolate ganache | hazelnut ice cream



23

yuzu curd & lemon shortbread
berries compote | elderflower ice cream



20

selection of artisanal cheeses
fruit chutney | sesame lavash



32

signature lamingtons
chocolate hazelnut | raspberry rose | coconut crumb



18

招牌热巧克力汤
芝麻脆片 | 黑胡椒冰淇淋



25

开心果舒芙蕾 *等待时间25分钟*
焦糖蜂蜜威士忌冰淇淋



33

杏仁巧克力球
布朗尼 | 巧克力甘纳许 | 榛果冰淇淋



23

柚子凝乳佐柠檬黄油饼干
莓果酱 | 接骨木花冰淇淋



20

精选乳酪拼盘
果酱 | 芝麻脆饼



32

招牌林明顿蛋糕
巧克力榛果 | 玫瑰覆盆梅 | 椰丝



18

sweet wines 甜酒

chateau riewsec, les carmes de riewsec
bordeaux, france (75ml)

19

kopke 20 years old tawny port
douro valley, portugal (75ml)

18