



WHITE ASPARAGUS Season is here

From Bassano, Italy D.O.P

Our team will be be delighted to
present our menu at your request.

By the Glass

NON-ALCOHOL BEER ...\$8++

Clausthaler ORIGINAL Creamy,
Well-Balance Beer

Clausthaler DRY-HOPPED
Full-bodied, Malty Amber Beer



SPARKLING WINE ... \$12++

Zardetto Prosecco, N.V, Veneto



WHITE WINE ... \$12++

Kris Pinot Grigio, Veneto, 2023



RED WINE ...\$16++

Illuminati Riparosso Montepulciano
D'abruzzo, Abruzzo, 2022



ITALIAN BEER ...\$10++

Menabrea Lager Draft



Fruit Flavored Sparkling Water

100% Natural ...\$3.80++

Blood Orange & Black Raspberry

Lemon & Lemon Zest

LUNCH da OSO

3 Course Lunch \$38++

STARTER

SALMON FRESH FROM TASMANIA Marinated with Herb Dill,
Cherry Tomatoes and Its Own Sabayon

Or

FOIE GRAS In Mousse Served with Comfit Sweet Capsicum
and Aged Balsamico

Or

BURRATA CHEESE Served Cold
With Cooked Vegetables Tartar "Scapece" Style

Or

THICK CREAMY WHITE ASPARAGUS SOUP,
With Avruga Caviar

main

ANGEL HAIR PASTA "FROM GRAGNANO" With
Slow-Cooked Cod Fish Ragout with Iranian Saffron Cooked
As A "Bolognese"

Or

LASAGNA PASTA Layered with Beef Ragout
and Milk 'Besciamella'

Or

PRAWNS COOKED WITH EGGPLANT "PARMIGIANA"
With "Nduja" Pork-Calabrian Chilli-Paprika Salame

Or

Spring Chicken Leg Deboned Breaded and cooked
"Milanese" Style, Mashed Potatoes

Or

(add \$15++) **200 GR TASMANIAN GRASS-FED BEEF SIRLOIN**
Simply Grilled with Asparagus

DESSERT

DAILY CHEESE Served with Whole Fig In Red Wine
And Bruschetta (Please Ask Our Team)

Or

SEMIFREDDO VANILLA "PARFAIT"
With Salted Caramel Sauce and Crumbled Biscuits

Or

DARK CHOCOLATE CHIP CAKE,
Hazelnut 'Gianduja' Crème

All prices are subject to 10% service charge & the prevailing taxes.