

Starters

Focaccia di Recco <i>caper, chilli, gruyère</i>	17
Sydney Rock oysters <i>mignonette, lemon</i>	48/95
“Flambadou” oyster <i>nduja, guindillas</i>	10ea
Scallops <i>fermented jalapeno, celery</i>	22
Winter vegetables <i>herb crème fraîche</i>	24
Garden pea salad <i>ricotta, pickled lemon</i>	25
Yellow fin tuna <i>cucumber, ginger</i>	36
Raw beef <i>green mustard, crispy onions</i>	27
Smoked eel <i>golden beetroots, house bread</i>	30

Mains

The Charcoal Grill

<i>F R O M</i>	Charred brassicas <i>almonds, sour onion</i>	34
<i>T H E</i>	Roast chicken <i>polenta, romanesco</i>	H 32 / W 57
<i>J O S P E R</i>	Flathead <i>herb salad, lemon</i>	55
	250g Black Onyx hanger steak <i>grilled vegetable salad</i>	58

The Wood Grill

<i>F R O M</i>	Sugarloaf cabbage <i>pickled peppers, fried garlic</i>	36
<i>T H E</i>	Southern calamari <i>shiso, parsley</i>	58
<i>H E A R T H</i>	Whole rainbow trout <i>leek vinaigrette</i>	44
	Beef short rib <i>green beans, mustard glaze</i>	76

Swordfish
5+ days · horseradish
200g/400g 45/90

Roast Hampshire pork
18+ days MP

*D
R
Y*
Jack's Creek MB3 sirloin
on the bone
30+ days · 750g 190

Wagga Wagga MB2 T-bone
15+ days · 1kg 230

Ranger Valley MB3 tomahawk
20+ days · 1.5kg 294

Sides

Radicchio <i>crispy onions, gouda</i>	15
Crispy potatoes <i>spring onions</i>	16
Fries <i>herbs, vinegar</i>	15
Iceberg lettuce <i>smoked buttermilk</i>	19

poetica

A 10% service charge applies to groups of 8 or more.
A surcharge of 15% applies on public holidays.

Short for time? Ask about our Express Lunch menu.