

## 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
Spring vegetables <i>herb crème fraîche</i>	24
Garden pea salad <i>ricotta, pickled lemon</i>	25
Albacore tuna <i>artichoke, bottarga</i>	30
Raw beef <i>fermented red cabbage, pink peppercorn</i>	28
Smoked eel <i>golden beetroots, house bread</i>	30

## Mains

F  
R  
O  
M

### The Charcoal Grill

Charred brassicas <i>almonds, sour onion</i>	34
Roast chicken <i>polenta, cipollini onion</i>	H 32 / W 57
Flathead <i>herb salad, lemon</i>	55
250g MB4 rump cap <i>grilled vegetable salad</i>	55

T  
H  
E

J  
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S  
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R

F  
R  
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M

### The Wood Grill

Sugarloaf cabbage <i>pickled peppers, fried garlic</i>	36
Southern calamari <i>shiso, parsley</i>	58
Whole grilled snapper <i>erbette spinach, fermented chilli</i>	48
Beef short rib <i>Roman beans, mustard glaze</i>	76

T  
H  
E

H  
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A  
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H

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

Roast Hampshire pork <i>18+ days</i>	MP
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D  
R  
Y

Jack's Creek MB3 sirloin on the bone <i>30+ days · 750g</i>	190
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A  
G  
E  
D

Wagga Wagga MB2 T-bone <i>15+ days · 1kg</i>	230
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Ranger Valley MB3 tomahawk <i>20+ days · 1.5kg</i>	294
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## 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

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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.