

## TO START

Soundough miche bread, chicken butter	6
Sydney Rock Oysters, mignonette, lemon	39   72
“Flambadou” Oyster, nduja, guindillas, beef fat	9 ea
Raw scallop in shell, smoked crème fraîche, dashi	10ea
Yamba prawn, fermented chilli vinaigrette	14ea
Grilled peas & beans, zucchini, labneh, preserved lemon	24
Kingfish crudo, grapefruit, apple cucumber	25
Raw tuna, blistered tomatoes, basil, consommé	27
Beef tartare, green mustard, nasturtium	29
Southern calamari, roasted capsicum, guanciale	42
Grilled sugarloaf cabbage, green goddess	28

## SET MENUS

Ask your server for today's menu.

Express Lunch (available weekdays, 12pm - 3pm)	49 pp
Two Course Sharing	99 pp
Three Course Sharing	109 pp

Sharing menus are available for tables of 4+, required for groups of 8 or more.

# poetica

BAR & GRILL

## THE GRILL

Dry-aged Angus beef burger, fries	32
Half fireside chicken, wood-fired leek, tarragon, jus	46
John Dory, smoked bone beurre blanc	58
Bangalow sweet pork, braised apple purée, jus	58
<b>RIVERINE ANGUS, NSW - 100 DAY GRAIN-FED</b>	
Skirt, 250g, MB 2+,	39
Sirloin, 300g, MB 3+	65
Eye fillet, 250g, MB 3+	69
<b>STOCKYARD, QLD - GRAIN FED</b>	
Wagyu rib cap steak, 300g, MB 6-7	69
Sirloin bone-in, 600g, MB 3+ (dry-aged in-house for 2-4 weeks)	120
<b>BROOKLYN VALLEY, VIC - PASTURE-FED</b>	
Flat Iron, 300g, MB 3+	67
T-bone, 1kg, MB 3+ (dry-aged in-house for 2-4 weeks)	165
<b>KIDMAN WAGYU, QLD - 120+ DAY GRAIN-FED</b>	
Ribeye, 800g, MB 4+ (dry-aged in-house for 2-4 weeks)	190
<b>CHAUVEL WAGYU, QLD - CITRUS-FED</b>	
Scotch Fillet, 350g, MB 5+	99

The above individual cuts are fire-finished over wood or charcoal. Served with lemon, mustard, and your choice of sauce

### CHOICE OF SAUCE - \$4

Burnt butter hollandaise | Green peppercorn jus  
Mushroom sauce | Chimichurri

## SIDES

15 ea

House salad, pickled onions, herbs	French fries, grilled chicken salt
Cos lettuce, anchovy emulsion, parmesan	Fioretto, brown butter, capers
Roasted carrot, feta	Garlic potato hash brown

While we strive to meet dietary needs, we cannot guarantee a allergen-free kitchen & food.  
Groups of 8 or more will incur a 10% service charge (Monday-Saturday). Please note, a surcharge of 15% on public holidays.