

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
Summer vegetables <i>yuzu koshu</i>	24
Garden pea salad <i>ricotta, pickled lemon</i>	25
Atlantic Salmon <i>tomato, avacado, bequinho pepper</i>	30
Raw beef <i>fermented red cabbage, pink peppercorn</i>	28

Mains

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The Charcoal Grill

Charred brassicas <i>almonds, sour onion</i>	34
Roast chicken <i>rainbow chard, lovage, corn</i>	H 32 / W 57
250g Black Onyx hanger steak <i>grilled vegetable salad</i>	58

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The Wood Grill

Sugarloaf cabbage <i>pickled peppers, fried garlic</i>	36
Southern calamari <i>shiso, parsley</i>	58
Grilled Snapper <i>erbette spinach, fermented chilli</i>	48
Lamb shoulder <i>green beans, summer peppers</i>	62

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

Hampshire pork loin
18+ days cumquat, chestnut
mushroom 75

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Jack's Creek MB3 sirloin
on the bone
50+ days · 750g 190

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

Ranger Valley MB3 tomahawk
20+ days · 1.5kg 294

Sides

Summer leaves <i>crispy onions, tasted seeds</i>	15
Crispy potatoes <i>salsa verde</i>	16
Fries <i>herbs, vinegar</i>	15

poetica

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