

poetica

BAR & GRILL

SNACKS

Local marinated olives	8
House-made cast iron bread, butter, sea salt	8
Ricotta doughnut, jamón	9
"Flambadou" oyster, nduja, guindillas, beef fat	10
Skull Island prawn, fermented chilli vinaigrette	14
Beef tartare, bone marrow, beef fat lavosh	10

COLD BAR

Sydney Rock Oysters, mignonette, lemon	36 70
Roasted scallop in shell, chilli, lemon	21
Yellowfin tuna crudo, ember tomato	23
Dry-aged cobia, aji amarillo, pickled kumquat	21

VEGETABLES

Ash roasted beetroot, black garlic, butternut	18
Endive salad, curd, pecan, squash	19
Burnt pumpkin, saffron yoghurt, fried curry leaf	19
Charred vine capsicums, burrata, fig vino cotto	22

GRILL

RIVERINE ANGUS, NSW - GRAIN FED 100 DAYS

Skirt, 250g, MB 2+	38
Eye fillet, 200g, MB 2+	59
Sirloin, bone-in, 400g, MB 3+	89

BROOKLYN VALLEY, VIC - GRASS FED

Sirloin, 300g, MB 3+	65
T-bone, 600g, MB 3+	120

Individual fine-finished cuts, over wood or charcoal, served simply with lemon and house-made mustard.

SAUCES

Select one from the below

Burnt butter hollandaise

Green peppercorn jus

Smoked bone marrow butter

Chimichurri

KIDMAN WAGYU, QLD - GRAIN FED 200 DAYS

Flat iron, 300g, MB 2+	74
Ribeye, 1kg, MB 4+	220

WESTHOLME WAGYU, QLD - GRAIN FED 400 DAYS

Rump cap, 300g, MB 3+	78
Scotch fillet, 400g, MB 3+	140

MAINS

Dry-aged Angus beef burger, fries	28
Grilled sugarloaf cabbage, green goddess	28
Sand whiting, herb puree, salsa cruda	37
Southern calamari, coconut, citrus	38
Spatchcock, chestnut, dukkah, chicken reduction	42
Mangra Lamb Barnsley Chop, mushrooms, veal jus	54

SEAFOOD PLATTER

185

Sydney Rock Oysters

Raw scallop

Yellowfin Tuna

Scampi Tartare

Dry-aged cobia

Skull Island prawns

SIDES

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House leaves, toasted seeds

Cos lettuce, anchovy emulsion, parmesan

Brussels sprouts, lemon, hazelnuts

Roasted carrot, truffle honey, sesame

Paris mash, chives

French fries, vinegar salt

Mac and cheese

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