

poetica

BAR & GRILL

SNACKS

Local marinated olives	10
House-made cast iron bread, butter, sea salt	11
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	14

COLD BAR

Sydney Rock Oysters, mignonette, lemon	36 70
Roasted scallop in shell, chilli, lemon	21
Yellowfin tuna tartare, ember tomato	24
Dry-aged cobia, aji amarillo, pickled kumquat	22

VEGETABLES

Ash roasted beetroot, black garlic, butternut	18
Laminated wedge salad, sour cream and chives, blue cheese, bacon	22
Burnt pumpkin, saffron yoghurt, fried curry leaf	19
Charred vine capsicums, burrata, fig vino cotto	22

GRILL

Individual fire-finished cuts, over wood or charcoal, served simply with lemon and mustard. Served with your choice of sauce.

SAUCES

Burnt butter hollandaise
Green peppercorn jus
Smoked bone marrow butter
Chimichurri

RIVERINE ANGUS, NSW - GRAIN FED 100 DAYS

Skirt, 250g, MB 2+	39
Sirloin, 300g, MB 3+	65
Eye fillet, 250g, MB 3+	75

BROOKLYN VALLEY, VIC - GRASS FED

Sirloin bone in, 400g, MB 3+	87
T-bone, 600g, MB 3+	120

KIDMAN WAGYU, QLD - GRAIN FED 200 DAYS

Flat iron, 300g, MB 2+	75
Ribeye, 1kg, MB 4+	220

WESTHOLME WAGYU, QLD - GRAIN FED 400 DAYS

Rump cap, 300g, MB 3+	79
Scotch fillet, 400g, MB 3+	140

MAINS

Dry-aged Angus beef burger, fries	28
Grilled sugarloaf cabbage, green goddess	28
Local flathead, herb puree, salsa cruda	45
Southern calamari, coconut, citrus	38
Spatchcock, chestnut, dukkah, chicken reduction	42
Bangalow pork chop, pickled grapes, watercress	58

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