

# poetica

BAR & GRILL

## SNACKS

Local marinated olives	10
House-made cast iron bread, butter, sea salt	11
Roasted scallop in shell, chilli, lemon	8
“Flambadou” oyster, nduja, guindillas, beef fat	10
Tomato tartare, smoked tomato aioli, toasted brioche	11
Skull Island prawn, fermented chilli vinaigrette	14
Beef tartare, bone marrow, beef fat lavosh	14

## COLD BAR

Sydney Rock Oysters, mignonette, lemon	36   70
Spanner crab salad, pickled apple, crab emulsion	27
Yellowfin tuna tartare, ember tomato, finger lime	24
Dry-aged hiramasa kingfish, aji amarillo, pickled kumquat	22
Seafood platter Sydney Rock oysters, scallop, Yellowfin tuna, dry-aged kingfish, Skull Island prawns	185

## VEGETABLES

Ash roasted beetroot, black garlic, butternut	18
Wedge salad, crisp bacon, sour cream & chive	19
Wood-fired artichokes, stracciatella, rhubarb & pickled lemon	21
Charred avocado, salpicon, funikake & burnt leek oil	22

### RIVERINE ANGUS, NSW - GRAIN FED 280 DAYS

Skirt, 250g, MB 2+	39
Sirloin, 300g, MB 3+	65
Eye fillet, 250g, MB 3+	69
Sirloin bone-in, 600g, MB 3+	95

### BROOKLYN VALLEY, VIC - PASTURE FED

Flat Iron, 300g, MB 3+	67
T-bone, 1kg, MB 3+	160

## 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

### KIDMAN WAGYU, QLD - PASTURE FED 200 DAYS

Scotch Fillet MB5+, 400g, MB 5+	89
Ribeye, 800g, MB 4+	190

### 2GR FULL BLOOD WAGYU - HERITAGE BREED

Bavette outside skirt, 250g, MB 5+	79
Hanging tender, 350g, MB 9+	89

## MAINS

Dry-aged Angus beef burger, fries	28
Grilled sugarloaf cabbage, green goddess	28
Market fish	MP
Wood-fired octopus, crisp potato, romesco	48
Southern calamari, yuzu, ginger, lime	38
Fireplace ½ chicken, confit garlic, chicken jus (limited supply)	49
Bangalow sweet pork, braised apple purée, mustard fruit jus	55

## SIDES

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House leaves, toasted seeds
Cos lettuce, anchovy emulsion, parmesan
Brussels sprouts, lemon, hazelnuts
Roasted broccolini, smoked romesco, parmesan
Roasted carrot, truffle honey, sesame
Paris mash, chives
French fries, vinegar salt

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## LUNCH SPECIALS

### THE GRILL LUNCH - 39PP

Flame-grilled sirloin steak, fries  
Glass of house wine (white / red / rosé)

### MARKET LUNCH - 49PP

**Main (choose one)**  
Market fish accompanied by today's fresh condiments  
Butcher's cut  
Vegetarian

**Sides (for the table)**  
House lettuce and fries

**Beverage (choose one)**  
House wine (white / red / rosé), Furphy tap beer, soft drink or house-made soda

## CHEF'S SHARED MENU

Available for tables of 2+, required for parties of 8+

### TWO COURSE GROUP MENU - 90PP

#### FIRST COURSE

House-made cast iron bread, butter,  
sea salt

Beef tartare, bone marrow, beef fat lavosh

Dry-aged kingfish, aji amarillo, pickled  
kumquat

Ash roasted beetroot, black garlic,  
butternut

+ "Flambadou" oyster, nduja, guindillas,  
beef fat (+ 10ea)

#### SECOND COURSE

Rliverine Angus dry age bone-in sirloin ,  
MB 3+,

Market fish

Grilled sugarloaf cabbage, green goddess

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House leaves, toasted seeds  
French fries, vinegar salt

### ADD DESSERT + 20PP

Chocolate layer cake, vanilla cream