

poetica

BAR & GRILL

STARTERS

Soundough miche bread, chicken butter	6
Sydney Rock Oysters, mignonette, lemon	36 70
“Flambadou” Oyster, nduja, guindillas, beef fat	10 ea
Yamba prawn, fermented chilli vinaigrette	14 ea
Grilled peas & beans, zucchini, labneh, preserved lemon	24
Wedge salad, crisp bacon, sour cream & chive	23
Raw scallop, yuzu khoshu, celery	25
Dry-aged hiramasa kingfish, aji amarillo, pickled kumquat	26
Beef tartare, green mustard, crispy onion	28

MAINS

Dry-aged Angus beef burger, fries	28
Grilled sugarloaf cabbage, green goddess	28
Market fish of the day	MP
Southern calamari, yuzu, ginger, lime	38
Wood-fired half chicken, confit garlic, chicken jus	45
Bangalow sweet ponk, braised apple purée, mustard, fruit jus	55

SIDES

	15 ea	
House salad, pickled onions, toasted seeds		Broccolini, smoked romesco, parmesan
Cos lettuce, anchovy emulsion, parmesan		Cocktail potatoes, crème fraiche, chives
Roasted carrot, feta, dukkah		French fries, vinegar salt

CHEF'S SET MENUS

Ask your server for today's menu.

Express Lunch (available weekdays, 12pm - 3pm)	49 pp
Two Course Sharing	90 pp

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

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.

THE GRILL

We source beef from producers across NSW, Victoria, and Queensland - people who know their land and their cattle. Grain-fed Angus, pasture-raised beef, Wagyu on specialised programs. Different approaches, different flavours.

The below individual cuts fire-finished over wood or charcoal. Served with lemon, mustard, and

RIVERINE ANGUS, NSW - GRAIN-FED

From the fertile Riverine plains of New South Wales, these Premium Angus cattle spend their days grazing open pastures before a 100-day grain finishing that develops deep marbling and flavour. The region's temperate climate and rich grasslands produce beef with exceptional tenderness and a clean, robust taste that needs little more than fire and salt.

Skirt, 250g, MB 2+	39
Sirloin, 300g, MB 3+	65
Eye fillet, 250g, MB 3+	69
Sirloin bone-in, 600g, MB 3+ (dry-aged in-house for 2-4 weeks)	110

BROOKLYN VALLEY, VIC - PASTURE FED

Pure grassfed Black Angus from the cool, green hills of Gippsland in southern Victoria. These cattle roam free on lush pastures year-round, never seeing grain, hormones or antibiotics. The stress-free life and mineral-rich grasses produce beef with a distinct, clean flavour and natural marbling (MB 3+) that speaks to the land they're raised on.

Flat Iron, 300g, MB 3+	67
T-bone, 1kg, MB 3+ (dry-aged in-house for 2-4 weeks)	160

KIDMAN WAGYU, QLD - GRAIN-FED

Wagyu cattle raised across vast Queensland and Northern Territory stations, then brought to northern New South Wales at 18-24 months for a minimum 120-day grain finish. The careful handling and stress-free environment produces Wagyu with exceptional marbling and the rich, buttery flavour the breed is known for. A balance of rangeland hardiness and grain-fed refinement.

Scotch Fillet, 350g, MB 5+	89
Ribeye, 800g, MB 4+ (dry-aged in-house for 2-4 weeks)	190

CHOICE OF SAUCE

BURNT BUTTER HOLLANDAISE | GREEN PEPPERCORN JUS
SMOKED BONE MARROW BUTTER | CHIMICHURRI