

## TO START

Soundough miche bread, chicken butter	6
Sydney Rock Oysters, mignonette, lemon	36   70
“Flambadou” Oyster, nduja, guindillas, beef fat	9 ea
Yamba prawn, fermented chilli vinaigrette	14 ea
Grilled peas & beans, zucchini, labneh, preserved lemon	24
Wedge salad, crisp bacon, sour cream & chive	24
Scarlet prawn crudo, cherry gazpacho	26
Raw tuna, buttermilk, cucumber & dill	28
Beef tartare, green mustard, crispy onion	29
Grilled sugarloaf cabbage, green goddess	28
Southern calamari, yuzu, ginger, lime	39

## SET MENUS

Ask your server for today's menu.

Express Lunch (available weekdays, 12pm - 3pm)	49 pp
Two Course Sharing	90 pp
Three Course Sharing	110 pp

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

# poetica

BAR & GRILL

## THE GRILL

Dry-aged Angus beef burger, fries	29
Half fireside chicken, blistered Corbaci peppers, pimentón, lemon	46
Market fish of the day	MP
Bangalow sweet pork, braised apple purée, mustard, fruit jus	58

### RIVERINE ANGUS, NSW - 100 DAY GRAIN-FED

Skirt, 250g, <b>MB 2+</b> ,	39
Sirloin, 300g, <b>MB 3+</b>	65
Eye fillet, 250g, <b>MB 3+</b>	69

### STOCKYARD, QLD - GRAIN FED

Sirloin bone-in, 600g, <b>MB 3+</b> (dry-aged in-house for 2-4 weeks)	120
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### BROOKLYN VALLEY, VIC - PASTURE FED

Flat Iron, 300g, <b>MB 3+</b>	67
T-bone, 1kg, <b>MB 3+</b> (dry-aged in-house for 2-4 weeks)	165

### KIDMAN WAGYU, QLD - 120+ DAY GRAIN-FED

Ribeye, 800g, <b>MB 4+</b> (dry-aged in-house for 2-4 weeks)	190
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### CHAUVEL WAGYU, QLD - CITRUS-FED

Scotch Fillet, 350g, <b>MB 5+</b>	99
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The above individual cuts are fine-finished over wood or charcoal. Served with lemon, mustard, and your choice of sauce

#### CHOICE OF SAUCE

Burnt butter hollandaise | Green peppercorn jus  
Smoked bone marrow butter | Chimichurri

## SIDES

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

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.