

# poetica

BAR & GRILL

## TO START

|   |         |
|---|---------|
| Soundough miche bread, chicken butter                   | 6.5     |
| Sydney Rock Oysters, mignonette, lemon                  | 39   72 |
| “Flambadou” Oyster, nduja, guindillas, beef fat         | 9 ea    |
| Raw scallop in shell, smoked crème fraîche, dashi       | 12 ea   |
| Yamba prawn, fermented chilli vinaigrette               | 14 ea   |
| Grilled peas & beans, zucchini, labneh, preserved lemon | 24      |
| Kingfish crudo, grapefruit, apple cucumber              | 25      |
| Raw tuna, blistered tomatoes, basil, consommé           | 29      |
| Beef tartare, green mustard, nasturtium                 | 33      |
| Southern calamari, roasted capsicum, guanciale          | 44      |
| Grilled sugarloaf cabbage, green goddess                | 29      |

## SET MENUS

Ask your server for today's menu.

|   |        |
|---|--------|
| Market Lunch (available weekdays, 12pm - 3pm) | 55 pp  |
| Two Course Sharing                            | 105 pp |
| Three Course Sharing                          | 120 pp |

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

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## THE GRILL

|  |     |
|--|-----|
| Dry-aged Angus beef burger, fries                              | 32  |
| Half fireside chicken, wood-fired leek, tarragon, jus          | 48  |
| John Dory, smoked bone beurre blanc                            | 58  |
| Bangalow sweet pork, braised apple purée, jus                  | 58  |
| <b>RIVERINE ANGUS, NSW - 100 DAY GRAIN-FED</b>                 |     |
| Skirt, 250g, MB 2+,  | 42  |
| Sirloin, 300g, MB 3+   | 68  |
| Eye fillet, 250g, MB 3+  | 69  |
| <b>STOCKYARD, QLD - GRAIN FED</b>                              |     |
| Wagyu rib cap steak, 300g, MB 6-7                              | 69  |
| Sirloin bone-in, 600g, MB 3+ (dry-aged in-house for 2-4 weeks) | 130 |
| <b>BROOKLYN VALLEY, VIC - PASTURE-FED</b>                      |     |
| Flat Iron, 300g, MB 3+   | 67  |
| T-bone, 1kg, MB 3+ (dry-aged in-house for 2-4 weeks)           | 185 |
| <b>KIDMAN WAGYU, QLD - 120+ DAY GRAIN-FED</b>                  |     |
| Ribeye, 800g, MB 4+ (dry-aged in-house for 2-4 weeks)          | 190 |
| <b>CHAUVEL WAGYU, QLD - CITRUS-FED</b>                         |     |
| Scotch Fillet, 350g, MB 5+                                     | 99  |

The above individual cuts are fire-finished over wood or charcoal. Served with lemon, mustard, and your choice of sauce

### CHOICE OF SAUCE - \$4

Burnt butter hollandaise | Green peppercorn jus  
Mushroom sauce | Chimichurri

## SIDES

15 ea

|   |                                    |
|---|------------------------------------|
| House salad, pickled onions, herbs      | French fries, grilled chicken salt |
| Cos lettuce, anchovy emulsion, parmesan | Fioretto, brown butter, capers     |
| Roasted carrot, feta                    | Garlic potato hash brown           |

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.