

# 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
Smoked beetroot, goat’s cheese, mandarin	26
Kingfish crudo, grapefruit, apple cucumber	27
Raw tuna, blistered tomatoes, basil, consommé	29
Beef tartare, smoked eel, wasabi	35
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.

# poetica

BAR & GRILL

## THE GRILL

Dry-aged Angus beef burger, fries	32
Half fireside chicken, wood-fired leek, tarragon, jus	48
John Dory, smoked bone beurre blanc	69
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.