

poetica

BAR & GRILL

TO START

Soundough miche bread, chicken butter	6.5
Sydney Rock Oysters, mignonette, lemon (A)	39 72
“Flambadou” Oyster, nduja, guindillas, beef fat (A)	9 ea
Raw scallop in shell, smoked crème fraîche, dashi (V)	12 ea
Yamba prawn, fermented chilli vinaigrette (A)	14 ea
Smoked beetroot, goat’s cheese, mandarin	26
Kingfish crudo, grapefruit, apple cucumber (A)	27
Raw tuna, blistered tomatoes, basil, consommé (A)	29
Beef tartare, smoked eel, wasabi (A)	35
Southern calamari, roasted capsicum, guanciale (A)	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 ⁽⁴⁾	69
Bangalow sweet pork, braised apple purée, jus	58
RIVERINE ANGUS, NSW - 100 DAY GRAIN-FED	
Skirt, 250g, MB 2+,	42
Sirloin, 300g, MB 3+	68
Eye fillet, 250g, MB 3+	69
STOCKYARD, QLD - GRAIN FED	
Wagyu rib cap steak, 300g, MB 6-7	69
Sirloin bone-in, 600g, MB 3+ (dry-aged in-house for 2-4 weeks)	130
BROOKLYN VALLEY, VIC - PASTURE-FED	
Flat Iron, 300g, MB 3+	67
T-bone, 1kg, MB 3+ (dry-aged in-house for 2-4 weeks)	185
KIDMAN WAGYU, QLD - 120+ DAY GRAIN-FED	
Ribeye, 800g, MB 4+ (dry-aged in-house for 2-4 weeks)	190
CHAUVEL WAGYU, QLD - CITRUS-FED	
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.