

poetica

BAR & GRILL

TO START

Loulou sourdough miche, chicken butter	7
Olives	9
Wagyu bresaola with house pickles	15
Sydney Rock Oysters, mignonette, lemon (A)	39 72
"Flambadou"	
Oyster, 'nduja, guindillas, beef fat (A)	10 ea
Abrolhos scallop, XO brown butter (A)	12 ea
Yamba prawn, prawn butter, lemon verbena (A)	15 ea
Smoked beetroot, goat's cheese, mandarin	27
Kingfish crudo, smoked crème fraîche, dashi, yuzu (A)	30
Seafood cocktail, saffron cream (A)	39
Beef tartare, smoked eel, horseradish (A)	35
Southern calamari, mint, fresh peas, guanciale (A)	44
Woodfired mussels, asparagus, dill (A)	29

MAINS

Grilled sugarloaf cabbage, green goddess	29
Dry-aged Angus beef burger, fries	32
Half fireside chicken, aioli, lemon	48
John Dory, smoked beurre monte (I)	69
Ocean trout, zucchini, lemon (A)	59
Woodfired lamb shoulder, spring greens, goats cheese, mint	55

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.

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 SIGNATURE CUTS

RIVERINE ANGUS, NSW - 100 DAY GRAIN-FED

Sirloin, 300g, **MB 3+** 69

Eye fillet, 250g, **MB 3+** 72

STOCKYARD, QLD - GRAIN FED

Denver steak, **MB 2-3** 46

Sirloin bone-in, 600g, **MB 3+** (dry-aged in-house for 2-4 weeks) 135

BROOKLYN VALLEY, VIC - PASTURE-FED

Flat Iron, 300g, **MB 3+** 68

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

Our signature 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 | Salsa verde

SIDES

15 ea

House salad, pickled onions, herbs
Cos lettuce, anchovy emulsion, parmesan
Pumpkin, goat's cheese, pepitas

French fries, grilled chicken salt
Fioretto, brown butter, capers
Garlic potato hash brown