

# Grill Americano

FOCACCIA DI PATATE & BLACK OLIVE BUTTER . . . . .	15.5	PANE MISTO - FOCACCIA, GRISSINI, SOURDOUGH . . . . .	15.5
LOBSTER CROQUETTES (2) . . . . .	18.5	TUNA 'NDUJA & ANCHOVY CROSTINI . . . . .	16.5
CACIO E PEPE POLENTA, SPICY AIOLI . . . . .	18.5	ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO . . . . .	18.5
MARINATED OLIVES, REGGIANO PARMIGIANO . . . . .	16.5	PRAWN PANZEROTTO, OSCIETRA CAVIAR . . . . .	24.5
CAVIAR CANNOLO, BACCALA CREMA . . . . .	24.5	STUFFED SICILIAN GREEN OLIVES FRITTE . . . . .	16.5

## MOZZARELLA & SALUMI

FRESH 'PODERE DEI LEONI' MOZZARELLA DI BUFALA CAMPANA D.O.P ITALY  
OUR MOZZARELLA IS AIR-FREIGHTED WEEKLY, MADE BY ARTISANS AND SUPPLIED TO US EXCLUSIVELY

BURRATA VERDURE  
PEAS, SALSA VERDE 34.5

SALUMI MISTI - PIZZA FRITTA  
SAN DANIELE, WAGYU BRESAOLA, MORTADELLA, BUFALA  
MOZZARELLA, OLIVES 43.5

PROSCIUTTO SAN DANIELE  
BUFALA MOZZARELLA,  
GRISSINI 46.5

## INSALATA

SPANNER CRAB SALAD  
HAND-PICKED CRAB, AVOCADO  
BUTTER LETTUCE 47.5

CAESAR DI POLLO  
GRILLED CHICKEN  
ANCHOVY MUSTARD DRESSING 39.5

BUFALA ALLA CAPRESE  
BUFALA MOZZARELLA, CHERRY TOMATOES,  
BASIL, LIGURIAN OLIVES 39.5

## PRIMI PIATTI

HAND-CUT EYE-FILLET STEAK TARTARE , MUSTARD, POTATO CHIPS . . . . .	38.5
OCTOPUS CARPACCIO . . . . .	43.5
TUNA TARTARE, AVOCADO, CHILLI . . . . .	38.5
FRITTO MISTO, CALAMARI, SHRIMP, HOUSE TARTARE . . . . .	42.5
GRILLED CALAMARI, OLIVE TAPENADE, LIMONE . . . . .	42.5

## HANDMADE PASTA

RIGATONI, WAGYU BEEF & PORCINI RAGÙ . . . . .	45.5
LOBSTER AGNOLOTTI, SAUCE AMERICAINE . . . . .	44.5
BUFALA RICOTTA RAVIOLI, LEMON, BOTTARGA . . . . .	39.5
LINGUINE AGLIO E OLIO, SPANNER CRAB . . . . .	49.5
SICILIAN SEAFOOD RISOTTO, SAFFRON, CHILLI . . . . .	48.5

## SECONDI

GRILLED KING GEORGE WHITING, EXTRA VIRGIN OLIVE OIL . . . . .	71.5	VEAL SCALOPPINE AL LIMONE . . . . .	59.5
GOLD BAND SNAPPER, PUTTANESCA, OLIVES, CAPER, CHILLI, TOMATO . . . . .	57.5	GRILLED CHICKEN PAILLARD, SNOW PEA, RUCOLA, BUFFALO MOZZARELLA . . . . .	48.5
BBQ KING PRAWNS, TOMATO, CHILLI (4) . . . . .	74.5	BISTECCA DI CAVOLFIORE, CAULIFLOWER STEAK, WHITE BEAN, PARSLEY SALAD . . . . .	39.5

## BISTECCA FROM THE GRILL

### SIGNATURE CUT

**BISTECCA PEPE VERDE**  
CHATEAUBRIAND 500G MB2+  
COGNAC & GREEN PEPPERCORN 185

**BISTECCA FUNGHI E CIPOLLE**  
HANGER STEAK 400G CHAUVEL CITRUS-FED  
MUSHROOM & SHALLOT 135

**BISTECCA PIZZAIOLA**  
TENDERLOIN 500G MB2+  
RICH TOMATO SUGO,  
CAPERS, OLIVES, OREGANO 165

### ON THE BONE

**BISTECCA ALLA FIORENTINA 1.2KG**  
RIVERINE PREMIUM MB2+ 220

**RIB-EYE 600G**  
PRIVATE SELECTION 135

**NEW YORK CUT STRIPLOIN 700G**  
DRY AGED CHAUVEL CITRUS-FED  
GRAPPA-INFUSED MB6-7 285

**RIB-EYE 1KG**  
KIDMAN PREMIUM MB4-5 245

### SINGLE CUT

<b>NEW YORK STRIP 300G</b> RIVERINE PREMIUM MB2+ . . . . .	68.5
<b>EYE FILLET 200G</b> CENTRE CUT PASTURELANDS GRASS-FED . . . . .	71.5
<b>SCOTCH FILLET 350G</b> PASTURELANDS GRASS-FED . . . . .	75.5
<b>TAGLIATA DI MANZO 200G</b> RIVERINE PREMIUM MB2+, ROCKET, PARMESAN . . . . .	64.5

### WAGYU

<b>EYE FILLET 200G</b> CHAUVEL CITRUS-FED PURE BRED MB9+ . . . . .	135.5
<b>BAVETTE 300G</b> 2GR FULL-BLOOD MB6-7 . . . . .	110.5
<b>ZABUTON 220G</b> 2GR FULL-BLOOD MB9+ . . . . .	115.5
<b>SIRLOIN 200G</b> CHAUVEL CITRUS-FED PURE BRED MB9+ . . . . .	145.5

## CONDIMENTI

RED WINE & SHALLOT / BEARNAISE / GREEN PEPPERCORN & COGNAC  
SELECTION OF MUSTARDS & HORSERADISH

## SPECIALI TO SHARE

**SCAMPI ALLA VENEZIANA**  
SCAMPI, WOOD OVEN-ROASTED ON SAFFRON PILAF  
220

**PASTA ALL'ARAGOSTA**  
SOUTHERN ROCK LOBSTER, TOMATO, CHILLI, HAND-CUT TAGLIOLINI  
HALF 185 / WHOLE 330

## CONTORNI

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC . . . . .	17.5	GREEN BEANS, PESTO GENOVESE . . . . .	16.5
HOUSE FRIES AMERICANO . . . . .	13.5	BRAISED PEAS, PANCETTA . . . . .	18.5
QUATTRO FORMAGGI, MAC & CHEESE . . . . .	26.5	INSALATA DI CAVOLO, SHAVED CABBAGE, PEA, REGGIANO . . . . .	23.5
CAULIFLOWER GRATIN, LIMONE, CHIVES . . . . .	22.5	ICEBERG WEDGE, GORGONZOLA DOLCE, SHALLOT . . . . .	22.5
SPINACI, CHILLI, OLIVE OIL, LIMONE . . . . .	16.5	INSALATA MISTA, ROCKET, CHERRY TOMATO, REGGIANO . . . . .	18.5

## BAR MENU

12PM UNTIL LATE

### **BISTECCA AL MINUTO**

SERVED WITH FRIES  
44.5

### **LE CHEESEBURGER**

'A LA MAISON BÂTARD'  
SERVED WITH FRIES  
26.5

### **PICCANTE FISH BURGER**

SWORDFISH, TUNA, PANCETTA, CHEESE  
SERVED WITH FRIES  
28.5

### **CAESAR DI POLLO**

GRILLED CHICKEN, COS, CROUTON, PARMIGIANO REGGIANO  
39.5

### **SALUMI MISTI**

PIZZA FRITTA, SAN DANIELE, WAGYU BRESAOLA,  
MORTADELLA, BUFALA MOZZARELLA, OLIVES  
43.5

## CICCHETTI & ANTIPASTI

LOBSTER CROQUETTES, AIOLI (2) . . . . .	18.5
AMERICANO PIZZA FRITTA . . . . .	14.5
MARINATED OLIVES, PARMIGIANO REGGIANO . . . . .	16.5
CACIO E PEPE POLENTA, SPICY AIOLI . . . . .	18.5
TUNA 'NDUJA & ANCHOVY CROSTINI. . . . .	16.5
ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO . . .	18.5
STUFFED SICILIAN OLIVES, FRITTE. . . . .	16.5
HOUSE FRIES, SEA SALT . . . . .	13.5



## OYSTER & CRUSTACEA BAR

### **N°1 OYSTERS 7.5ea**

ROCK Pambula, NSW  
ROCK Kalang River, NSW

### **N°2 OYSTERS 8ea**

MOONLIGHT KISS Batemans Bay, NSW  
PACIFIC Swanport, TAS

### **N°3 Speciali 8.5ea**

ROCK 5 Year Old Tathra, NSW  
CLAIR DE LUNE Batemans Bay, NSW

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### **KING PRAWN COCKTAIL**

AVOCADO, LETTUCE  
MARIE ROSE SAUCE 55

#### **GRILLED**

#### **ROCK LOBSTER**

LIMONE, HERBS, EVOO  
HALF 165 / WHOLE 320

#### **CHILLED**

#### **ROCK LOBSTER**

COCKTAIL SAUCE  
HALF 165 / WHOLE 320

## **CAVIAR**

**SIBERIAN** 145 (50g) 290 (125g)

**OSCIETRA ROYALE** 180 (50g) 380 (125g)

**OSCIETRA IMPERIAL** 330 (50g) 680 (125g)

**GRANDE AMERICANO CAVIAR SELECT** 1350 (500g)

Served with Signature Accompaniments  
Potato Crisps & Crème Fraîche



# Grill Americano

## **TIRAMISÙ AMERICANO**

SERVED TABLESIDE

28.5

## **AMERICANO VANIGLIA MERINGATA CLASSICA**

VANILLA MERINGUE CAKE

23.5

## **PROFITEROLE CON NOCCIOLE**

CHOCOLATE HAZELNUT PROFITEROLES,  
WARM CHOCOLATE SAUCE

20.5

## **GELATO DI FRUTTA**

FIOR DI LATTE GELATO  
STRAWBERRIES & RASPBERRIES

24.5

## **TORTA DI MELE**

WARM APPLE PIE, CLOTTED CREAM

22.5

## **STRAWBERRY FRUITS ZABAGLIONE**

WITH SUMMER FRUITS

22.5

## **SELEZIONE DI BISCOTTI**

SMALL 9.5

LARGE 16.5

## **DAILY GELATO**

SINGLE 9.5

DOUBLE 16.5

# *Grill Americano*

## **CLASSICS**

135PP

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

SALUMI MISTI

ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO

RIGATONI RAGU, WAGYU MS9+ BEEF & PORCINI MUSHROOM

BAVETTE PURE BLACK, BARLEY-FED MB9+

ICEBERG SALAD, GORGONZOLA DOLCE, SHALLOTS

HOUSE FRIES AMERICANO

TIRAMISÙ AMERICANO



# *Grill Americano*

## **CHEF'S SELECTION**

175PP

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO

TUNA 'NDUJA & ANCHOVY CROSTINI

PROSCIUTTO SAN DANIELE

CRAB RIGATONI

MEZZE RIGATONI, AGLIO E OLIO, SPANNER CRAB

SIRLOIN TO SHARE WITH CHOICE OF SAUCE

ICEBERG SALAD, GORGONZOLA DOLCE, SHALLOTS

HOUSE FRIES AMERICANO

TIRAMISÙ AMERICANO

