

Grill Americano

OYSTERS & CAVIAR

N°1 OYSTERS 7.5EA
Sydney Rock, Hastings River, NSW

N°2 OYSTERS 8EA
Tasmanian Pacific, Pacific, Tas

N°3 SPECIALI 8.5EA
Moonlight Kiss, Batemans Bay, NSW

SIBERIAN CAVIAR
50g 145

OSCIETRA ROYALE CAVIAR
50g 180
SIGNATURE ACCOMPANIMENTS
Blinis & Crème Fraîche

CICCHETTI & WOOD OVEN BREADS

FOCACCIA DI PATATE, BLACK OLIVE BUTTER	14.5	PANE MISTO OF FOCACCIA, GRISSINI, SOURDOUGH	14.5
MARINATED OLIVES, REGGIANO	16.5	WOOD-ROASTED TOMATO, BASIL PESTO	14.5
DUCK CROQUETTES, AIOLI (2)	18.5	STUFFED SICILIAN GREEN OLIVES, FRITTE	16.5
CACIO E PEPE POLENTA, SPICY AIOLI	12.5	ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO	19.5
CAVIAR CANNOLO, BACCALA CREMA	22.5	TUNA 'NDUJA & ANCHOVY CROSTINI	16.5

MOZZARELLA & SALUMI

SHOWCASING 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,
BEETROOT, BALSAMIC AGRODOLCE 39.5

SALUMI MISTI
SAN DANIELE, BRESAOLA, MORTADELLA
BUFALA MOZZARELLA, OLIVES, GRISSINI 42.5

SAN DANIELE,
BUFALA MOZZARELLA, GRISSINI 46.5

INSALATA

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

BUFALA ALLA CAPRESE
BUFALA MOZZARELLA, CHERRY TOMATOES,
BASIL, LIGURIAN OLIVES 34.5

WAGYU BRESAOLA,
INSALATA DI PARMIGIANO
E RUCOLA 39.5

PRIMI PIATTI

CARPACCIO AMERICANO, TUNA MAYONNAISE.	36.5
SCALLOP CRUDO, CAPERS, ALMOND, CITRUS	42.5
OCTOPUS CARPACCIO	43.5
BBQ KING PRAWNS, TOMATO, CHILLI (3)	48.5
TUNA TARTARE, CAPERS, CHILLI, POTATO CRISPS	35.5
CALAMARI FRITTI, HOUSE TARTARE	39.5

HANDMADE PASTA

LOBSTER AGNOLOTTI, SAUCE AMERICAINA	44.5
PUMPKIN RAVIOLI, AMARETTO, SAFFRON	39.5
SICILIAN SEAFOOD RISOTTO, SAFFRON, CHILLI	48.5
LINGUINE AGLIO E OLIO, SPANNER CRAB.	49.5
PAPPARDELLE, WAGYU BEEF & PORCINI RAGU.	45.5
SHORT RIGATONI CON SALSA PICCANTE, SPICY PORK SAUSAGE	41.5

PESCE & SECONDI

GRILLED KING GEORGE WHITING, EXTRA VIRGIN OLIVE OIL	68.5	VEAL COTOLETTA ALLA MILANESE.	68.5
GOLD BAND SNAPPER, PUTTANESCA, TOMATO, OLIVES, CAPERS, CHILLI.	58.5	GRILLED CHICKEN PAILLARD, SNOW PEA, RUCOLA, BUFFALO MOZZARELLA	47.5
JOHN DORY, PIPPIES, LEMON, VERMOUTH	56.5	VEAL SCALLOPINE LIMONE	56.5

BISTECCA FROM THE GRILL

SIGNATURE CUT

BISTECCA AL PEPE VERDE
ANGUS CHATEAUBRIAND 500G MB2+
COGNAC & GREEN PEPPERCORN 165

FUNGI E CIPOLLE
HANGER STEAK, CHAUVEL CITRUS-FED 400G MB4+
MUSHROOM & SHALLOT 120

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

ON THE BONE

BISTECCA ALLA FIORENTINA 1.2KG
RIVERINE PREMIUM MB2+ 195

NEW YORK STRIP 500G
RIVERINE SELECT
MB2+ DRY-AGED GRAIN-FED 125

RIB-EYE 600G
RIVERINE SELECT 135

SINGLE CUT

NEW YORK STRIP 300G BASS STRAIT, GRASS-FED MB4+	68.5
EYE FILLET 200G CENTRE CUT, PASTURELANDS, GRASS-FED	71.5
SCOTCH FILLET 350G RIVERINE PREMIUM MB2+	75.5
TOURNEDOS ROSSINI EYE FILLET 200G, FOIE GRAS, MADEIRA JUS	95.5

WAGYU

SIRLOIN 200G CHAUVEL CITRUS-FED PURE BRED MB7+	145.5
EYE FILLET 200G CHAUVEL PURE BREED, CITRUS-FED MB9+	135.5
BAVETTE 300G PURE BLACK, BARLEY-FED MB9+	110.5
RIB-EYE 1KG KIDMAN PREMIUM MB5+	225.5

CONDIMENTI

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

SPECIALI TO SHARE

SCAMPI ALLA VENEZIANA
SCAMPI, WOOD OVEN-ROASTED
ON SAFFRON PILAF 185

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

CONTORNI

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC	16.5	INSALATA DI CAVOLO, PEA, SHAVED CABBAGE, PECORINO	23.5
HOUSE FRIES AMERICANO.	12.5	RADICCHIO, VINCOTTO, PECORINO	18.5
QUATTRO FORMAGGI MAC & CHEESE	24.5	SPINACI, CHILLI, OLIVE OIL, LIMONE.	16.5
CAULIFLOWER GRATIN, LIMONE	22.5	ICEBERG WEDGE, GORGONZOLA DOLCE, SHALLOTS	22.5
GREEN BEANS, GARLIC, CHILLI	16.5	INSALATA MISTA, ROCKET, CHERRY TOMATO, PARMESAN	18.5

Grill Americano

CLASSICS

135PP

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

SALUMI MISTI

ARANCINI BOLOGNESE, PUMPKIN PURÉE

OCTOPUS CARPACCIO

RIGATONI RAGU, WAGYU MS9+ BEEF & PORCINI MUSHROOM

BAVETTE 300G PURE BLACK, BARLEY-FED MB9+

ICEBERG SALAD, GORGONZOLA DOLCE, SHALLOTS

HOUSE FRIES AMERICANO

TIRAMISÙ AMERICANO

SAMPLE MENU ONLY.



Grill Americano

CHEF'S SELECTION

175PP

CAVIAR CANNOLO, BACCALA CREMA

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

PROSCIUTTO SAN DANIELE CON BUFFALO

BBQ KING PRAWN, TOMATO, CHILLI

LINGUINE AGLIO E OLIO, SPANNER CRAB, CHILLI

BISTECCA AL PEPE VERDE, CHATEAUBRIAND MB2+
COGNAC & PEPPERCORN

BAVETTE 300G PURE BLACK, BARLEY-FED MB9+

CAULIFLOWER GRATIN, LEMON, CHIVES

HOUSE FRIES AMERICANO

TIRAMISÙ AMERICANO

SAMPLE MENU ONLY.

