



CICCHETTI & WOOD OVEN BREADS

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

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

WAGYU

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

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

DAILY GELATO

SINGLE 9.5

DOUBLE 16.5

SAMPLE MENU ONLY.

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

SAMPLE MENU ONLY.



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

SAMPLE MENU ONLY.

