

Grill Americano

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 (ea)	16.5
WAGYU TRUFFLE POLPETTE, MOZZARELLA (2)	16.5	ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO (4)	18.5
CAVIAR CANNOLO, BACCALA CREMA (ea).	24.5	SPANNER CRAB CROUSTADE, CAVIAR (ea)	19.5

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 48.5

PROSCIUTTO SAN DANIELE
BUFALA MOZZARELLA,
GRISSINI 46.5

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

CRUDO

TUNA TARTARE
HAND-CUT YELLOWFIN TUNA
AVOCADO, CHILLI 38.5

KING SALMON
RUCOLA SALAD, LEMON OLIVE OIL,
CAPERS 36.5

CRUDO AMERICANO
HOKKAIDO SCALLOP, YELLOWFIN TUNA,
TOMATO CITRUS PONZU 46.5

PRIMI PIATTI

HAND-CUT EYE-FILLET STEAK TARTARE, MUSTARD, POTATO CHIPS	38.5
OCTOPUS CARPACCIO	43.5
FRITTO MISTO, CALAMARI, SHRIMP, HOUSE TARTARE	42.5
GRILLED CALAMARI, OLIVE TAPENADE, LIMONE	42.5
SPANNER CRAB SALAD, HAND PICKED CRAB, AVOCADO, BUTTER LETTUCE	47.5
GRILLED CHICKEN PAILLARD, SNOW PEA, RUCOLA, BUFFALO MOZZARELLA	36.5

HANDMADE PASTA

RIGATONI, WAGYU BEEF & PORCINI RAGÙ	45.5
LOBSTER AGNOLOTTI, SAUCE AMERICAINE (5).	44.5
BUFALA RICOTTA RAVIOLI, LEMON, BOTTARGA	39.5
LINGUINE AGLIO E OLIO, SPANNER CRAB	49.5
SCAMPI & CALAMARI ALLA VENEZIANA, SAFFRON PILAF	66.5
SPAGHETTI VONGOLE	55.0

SECONDI

GRILLED KING GEORGE WHITING, EXTRA VIRGIN OLIVE OIL	72.5
JOHN DORY EN CROUTE, CHAMPAGNE CAVIAR SAUCE	68.5
BBQ KING PRAWNS, TOMATO, CHILLI (4)	74.5

VEAL SCALOPPINE AL LIMONE	68.5
EGGPLANT PARMIGIANA	46.5
CHICKEN COTOLETTA, RUCOLA & PARMESAN SALAD.	52.5

SPECIALI TO SHARE

OSSO BUCO ALLA MILANESE
SLOW-COOKED VEAL, SAFFRON RISOTTO
68 / 135

SOUTHERN ROCK LOBSTER TAGLIOLINI
HAND CUT PASTA, TOMATOES & CHILLI
HALF 185 / WHOLE 360

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 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

WAGYU

EYE FILLET 200G CHAUVEL CITRUS-FED PURE BRED MB9+	135.5
BAVETTE 300G 2GR FULL-BLOOD MB6-7	110.5
SIRLOIN 200G CHAUVEL CITRUS-FED PURE BRED MB9+	145.5

CONDIMENTI

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

CONTORNI

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC	17.5
HOUSE FRIES AMERICANO.	13.5
QUATTRO FORMAGGI, MAC & CHEESE.	26.5
CAULIFLOWER GRATIN, LIMONE, CHIVES	22.5
SPINACI, CHILLI, OLIVE OIL, LIMONE.	16.5

GREEN BEANS, PESTO GENOVESE	16.5
BRAISED PEAS, PANCETTA.	18.5
INSALATA DI CAVOLO, SHAVED CABBAGE, PEA, REGGIANO	23.5
ICEBERG WEDGE, GORGONZOLA DOLCE, SHALLOT	22.5
INSALATA MISTA, RUCOLA, CHERRY TOMATO, REGGIANO	18.5

BAR MENU

12PM UNTIL LATE

LE CHEESEBURGER

'A LA MAISON BÂTARD'
SERVED WITH FRIES
26.5

PICCANTE FISH BURGER

SWORDFISH, TUNA, PANCETTA, CHEESE
SERVED WITH FRIES
28.5

SPANNER CRAB SALAD

HAND PICKED CRAB, AVOCADO, BUTTER LETTUCE
47.5

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
WAGYU TRUFFLE POLPETTE, MOZZARELLA (2)	16.5
TUNA 'NDUJA & ANCHOVY CROSTINI (ea)	16.5
ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO (4)	18.5
SPANNER CRAB CROUSTADE, CAVIAR	19.5
HOUSE FRIES, SEA SALT	13.5

SAMPLE MENU ONLY



OYSTER BAR SELECTION

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

OYSTER SPECIALI

AMERICANO 12.5ea
GINGER PONZU, CAVIAR

ROCKEFELLER 12.5ea
SPINACH, PROSCIUTTO,
PECORINO

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

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.

