



### CICCHETTI & WOOD OVEN BREADS

FOCACCIA DI PATATE & BLACK OLIVE BUTTER . . . . .	16.5	PANE MISTO - FOCACCIA, GRISSINI, SOURDOUGH . . . . .	16.5
LOBSTER CROQUETTES (2) . . . . .	22.5	TUNA 'NDUJA & ANCHOVY CROSTINI (ea) . . . . .	16.5
CACIO E PEPE POLENTA, SPICY AIOLI . . . . .	18.5	ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO (4) . . . . .	22.5
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). . . . .	48.5
BUFALA RICOTTA RAVIOLI, LEMON, BOTTARGA . . . . .	39.5
LINGUINE AGLIO E OLIO, SPANNER CRAB . . . . .	49.5
SCAMPI ALLA VENEZIANA, SAFFRON PILAF . . . . .	66.5
SPAGHETTI VONGOLE . . . . .	55.5

### SECONDI

GRILLED KING GEORGE WHITING, EXTRA VIRGIN OLIVE OIL . . . . .	72.5	VEAL SCALOPPINE AL LIMONE . . . . .	62.5
JOHN DORY EN CROUTE, CHAMPAGNE CAVIAR SAUCE . . . . .	68.5	BISTECCA DI CAVOLFIORE, CAULIFLOWER STEAK, WHITE BEAN, PARSLEY SALAD. . . . .	39.5
BBQ KING PRAWNS, TOMATO, CHILLI (4) . . . . .	74.5	VEAL COTOLETTA ALLA MILANESE 350G . . . . .	78.5

### 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

<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

#### 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>SIRLOIN 200G</b> 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	GREEN BEANS, PESTO GENOVESE . . . . .	17.5
HOUSE FRIES AMERICANO. . . . .	15.5	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, 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) . . . . .	22.5
AMERICANO PIZZA FRITTA . . . . .	14.5
CACIO E PEPE POLENTA, SPICY AIOLI . . . . .	18.5
TUNA 'NDUJA & ANCHOVY CROSTINI (ea) . . . . .	15.5
ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO (4) .	22.5
SPANNER CRAB CROUSTADE, CAVIAR . . . . .	19.5
HOUSE FRIES, SEA SALT . . . . .	15.5



## OYSTER BAR SELECTION

**N°1 OYSTERS** 7.5ea  
ROCK Merimbula, NSW  
PACIFIC Coffin Bay, SA

**N°2 OYSTERS** 8ea  
MOONLIGHT KISS Batemans Bay, NSW  
ROCK Wapengo, NSW

**N°3 SPECIALI** 8.5ea  
CLAIR DE LUNE  
Batemans Bay, NSW

## OYSTER SPECIALI

**ROCK OYSTER** 12.5ea  
GINGER DRESSING,  
CAVIAR

**ROCK OYSTER** 12.5ea  
PROVOLONE, 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



# *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

