Grill Americano

CICCHETTI & WOOD OVEN BREADS

FOCACCIA DI PATATE & BLACK OLIVE BUTTER (DF, NF, V, VG) 16.5

LOBSTER CROQUETTES (2) (I, NF) 22.5
CACIO E PEPE POLENTA, SPICY AIOLI (GF, NF, V) 18.5
CAVIAR CANNOLO, BACCALA CREMA (ea) (M, GF, NF) 24.5

PANE MISTO - FOCACCIA, GRISSINI, SOURDOUGH (DF, NF, V) 16.5

TUNA 'NDUJA & ANCHOVY CROSTINI (ea) (M, GF, DF, NF) 16.5
ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO (4) (NF) 22.5
SPANNER CRAB CROUSTADE, CAVIAR (ea) (A, NF) 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 (GF, NF, V)
PEAS, SALSA VERDE 34.5

SALUMI MISTI - PIZZA FRITTA (GF, NF)
SAN DANIELE, WAGYU BRESAOLA,
MORTADELLA, BUFALA MOZZARELLA,
OLIVES 48.5

PROSCIUTTO SAN DANIELE (GF, NF)
BUFALA MOZZARELLA,
GRISSINI 46.5

BUFALA ALLA CAPRESE (GF, NF, V)
BUFALA MOZZARELLA, CHERRY TOMATOES,
BASIL, LIGURIAN OLIVES 39.5

CRUDO

TUNA TARTARE (A, GF, NF)
HAND-CUT YELLOWFIN TUNA
AVOCADO, CHILLI 38.5

KING SALMON (I, GF, NF)
RUCOLA SALAD, LEMON OLIVE OIL,
CAPERS 36.5

CRUDO AMERICANO (A, GF, NF)
HOKKAIDO SCALLOP, YELLOWFIN TUNA,
TOMATO CITRUS PONZU 46.5

PRIMI PIATTI

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

HANDMADE PASTA

RIGATONI, WAGYU BEEF & PORCINI RAGÙ (GF, NF) 45.5
LOBSTER AGNOLOTTI, SAUCE AMERICAINE (5) (M, NF) 48.5
BUFALA RICOTTA RAVIOLI, LEMON, BOTTARGA (A, NF) 39.5
LINGUINE AGLIO E OLIO, SPANNER CRAB (A, GF, NF) 49.5
SCAMPI ALLA VENEZIANA, SAFFRON PILAF (M, GF, NF) 66.5
CHESTNUT MUSHROOM RISOTTO (GF) 42.5

SECONDI

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

VEAL SCALOPPINE AL LIMONE (NF) 62.5
BISTECCA DI CAVOLFIORE, CAULIFLOWER STEAK, WHITE BEAN, PARSLEY SALAD (GF, DF, NF, V, VG) 39.5
VEAL COTOLETTA ALLA MILANESE 350G (NF) 78.5

SPECIALI TO SHARE

OSSO BUCO ALLA MILANESE (GF, NF)
SLOW-COOKED VEAL, SAFFRON RISOTTO
68 / 135

SOUTHERN ROCK LOBSTER TAGLIOLINI (A, GF, NF)
HAND CUT PASTA, TOMATOES, CHILLI
HALF 185 / WHOLE 360

BISTECCA FROM THE GRILL

SIGNATURE CUT

BISTECCA PEPE VERDE (GF, DF, NF)
CHATEAUBRIAND 500G MB2+
COGNAC & GREEN PEPPERCORN 185

BISTECCA FUNGHI E CIPOLLE (GF, NF)
HANGER STEAK 400G CHAUVEL CITRUS-FED
MUSHROOM & SHALLOT 135

BISTECCA PIZZAIOLA (GF, DF, NF)
TENDERLOIN 500G MB2+
RICH TOMATO SUGO,
CAPERS, OLIVES, OREGANO 165

ON THE BONE

BISTECCA ALLA FIORENTINA 1.2KG (GF, DF, NF)
RIVERINE PREMIUM MB2+ 220

RIB-EYE 600G (GF, DF, NF)
PRIVATE SELECTION 135

NEW YORK CUT STRIPLOIN 700G (GF, DF, NF)
DRY AGED CHAUVEL CITRUS-FED MB6-7 285

RIB-EYE 1KG (GF, DF, NF)
KIDMAN PREMIUM MB4-5 245

SINGLE CUT

NEW YORK STRIP 300G RIVERINE PREMIUM MB2+ (GF, DF, NF) 68.5
EYE FILLET 200G CENTRE CUT PASTURELANDS GRASS-FED (GF, DF, NF) 71.5
SCOTCH FILLET 350G PASTURELANDS GRASS-FED (GF, DF, NF) 75.5

WAGYU

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

CONDIMENTI

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

CONTORNI

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC (GF, DF, NF, V) 17.5
HOUSE FRIES AMERICANO (GF, DF, NF, V) 15.5
QUATTRO FORMAGGI, MAC & CHEESE (NF, V) 26.5
CAULIFLOWER GRATIN, LIMONE, CHIVES (NF, V) 22.5
SPINACI, CHILLI, OLIVE OIL, LIMONE (GF, DF, NF, V, VG) 16.5

GREEN BEANS, PESTO GENOVESE (GF, NF, V) 17.5
BRAISED PEAS, PANCETTA (GF, DF, NF) 18.5
INSALATA DI CAVOLO, SHAVED CABBAGE, PEA, REGGIANO (GF, NF, V) 23.5
ICEBERG WEDGE, GORGONZOLA DOLCE, SHALLOT (GF, NF, V) 22.5
INSALATA MISTA, RUCOLA, CHERRY TOMATO, REGGIANO (GF, NF, V) 18.5

SAMPLE MENU

SEAFOOD ORIGIN (A) Australian (M) Mixed (I) Imported DIETARY INFORMATION (GF) Gluten Free (DF) Dairy Free (NF) Nut Free (V) Vegetarian (VG) Vegan

Dishes and ingredients are subject to change. Please inform our team of any dietary requirements or food allergies before ordering. While every care is taken, we cannot guarantee the absence of allergens due to shared preparation areas and suppliers

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 Shoalhaven, NSW

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

N°3 SPECIALI 8.5ea
PACIFIC Royal Miyagi
Boomer Bay, Tasmania

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

MELBOURNE CUP | 3 NOVEMBER

Celebrate the Sydney way with five-courses, a glass of Champagne and gifts to be won.

$250PP

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