Grill Americano

OYSTERS & CAVIAR

N°1 OYSTERS 7.5EA (A, GF, DF, NF)
Sydney Rock, Hastings River, NSW

N°2 OYSTERS 8EA (A, GF, DF, NF)
Tasmanian Pacific, Pacific, Tas

N°3 SPECIALI 8.5EA (A, GF, DF, NF)
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 (NF, V) 16.5
MARINATED OLIVES, REGGIANO (GF, NF, V) 16.5
DUCK CROQUETTES, ZUCCHINI, AIOLI (2) (NF) 21.5
POTATO ROSTI, REGGIANO, WAGYU BRESAOLA (GF, NF) 16.5
PANE MISTO OF FOCACCIA, GRISSINI, SOURDOUGH (NF, V) 16.5
STUFFED SICILIAN GREEN OLIVES, FRITTE (NF) 16.5
ARANCINI BOLOGNESE, MOZZARELLA, REGGIANO (NF) 22.5
SMOKED TOMATO & ANCHOVY CROSTINO (A, DF, NF) 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 VERDURE (GF, NF, V)
PEAS, SALSA VERDE 34.5

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

PROSCIUTTO SAN DANIELE (NF)
BUFALA MOZZARELLA,
GRISSINI 46.5

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

CRUDO

TONNO TARTARE (A, GF, DF, NF)
HAND-CUT YELLOWFIN TUNA,
CHILLI, CAPERS 38.5

KING SALMON (I, GF, DF, NF)
FENNEL & CAPER SALAD,
LEMON OIL 36.5

CRUDO AMERICANO (M, DF)
HOKKAIDO SCALLOP, KINGFISH,
TOMATO, ALMOND 42.5

PRIMI PIATTI

HAND CUT EYE-FILLET STEAK TARTARE, MUSTARD, CROSTINI (DF, NF) 38.5
OCTOPUS CARPACCIO, CHILLI, LIMONE (A, GF, DF, NF) 43.5
CALAMARI FRITTI, HOUSE TARTARE (A, DF, NF) 42.5
VITELLO TONNATO, TUNA MAYONNAISE (A, GF, DF, NF) 36.5
SPANNER CRAB SALAD, HAND PICKED CRAB, AVOCADO, BUTTER LETTUCE (A, GF, DF, NF) 47.5
BBQ KING PRAWN, TOMATO, CHILLI (A, GF, DF, NF) 18.5

HANDMADE PASTA

LOBSTER TORTELLINI, SAUCE AMERICAINE (M, NF) 48.5
BUFFALO RICOTTA RAVIOLI, LIMONE, BOTTARGA (NF) 39.5
SICILIAN SEAFOOD RISOTTO, SAFFRON (M, GF, NF) 48.5
LINGUINE AGLIO E OLIO, SPANNER CRAB, CHILLI (A, DF, NF) 49.5
PAPPARDELLE, WAGYU BEEF & PORCINI RAGU (NF) 45.5
SHORT RIGATONI CON SALSA PICCANTE, SPICY PORK SAUSAGE (NF) 41.5

PESCE & SECONDI

GRILLED KING GEORGE WHITING, EXTRA VIRGIN OLIVE OIL (A, GF, DF, NF) 68.5
GOLD BAND SNAPPER, PUTTANESCA, TOMATO, OLIVES, CAPERS, CHILLI (A, GF, DF, NF) 58.5
GRILLED CHICKEN PAILLARD, SNOW PEA, RUCOLA, BUFFALO MOZZARELLA (GF, NF) 36.5
VEAL COTOLETTA ALLA MILANESE (NF) 68.5
EGGPLANT PARMIGIANA (NF, V) 39.5
VEAL SCALLOPINE LIMONE (NF) 58.0

SPECIALI TO SHARE

SCAMPI ALLA VENEZIANA (GF, NF)
SCAMPI, WOOD OVEN-ROASTED
ON SAFFRON PILAF 185

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

CHICKEN SALTIMBOCCA
PROSCIUTTO, SAGE
HALF 68 / WHOLE 115

BISTECCA FROM THE GRILL

SIGNATURE CUT

BISTECCA AL PEPE VERDE (GF, NF)
ANGUS CHATEAUBRIAND 500G MB2+
COGNAC & GREEN PEPPERCORN 175

BISTECCA FUNGHI E CIPOLLE (GF, NF)
HANGER STEAK, CHAUVEL CITRUS-FED 400G MB4+
MUSHROOM & SHALLOT 120

BISTECCA PIZZAIOLA (GF, DF, NF)
ANGUS TENDERLOIN 500G MB2+
RICH TOMATO SUGO, CAPERS,
OLIVES, OREGANO 175

ON THE BONE

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

RIB-EYE 1KG
(GF, DF, NF)
KIDMAN PREMIUM MB5+ 235

NEW YORK STRIP 500G (GF, DF, NF)
RIVERINE SELECT
MB2+ DRY-AGED GRAIN-FED 125

RIB-EYE 600G
(GF, DF, NF)
RIVERINE SELECT 135

SINGLE CUT

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

WAGYU

ZABUTON 250G 2GR MB 8-9+ (GF, DF, NF) 125.5
EYE FILLET 200G CHAUVEL PURE BREED, CITRUS-FED MB9+ (GF, DF, NF) 135.5
BAVETTE 300G PURE BLACK, BARLEY-FED MB9+ (GF, DF, NF) 110.5
SCOTCH FILLET 500G BLACK OPAL MB6-7+ (GF, DF, NF) 235.5

CONDIMENTI
RED WINE & SHALLOT (GF, DF, NF) / BÉARNAISE (GF, NF) / GREEN PEPPERCORN & COGNAC (GF, NF)
SELECTION OF MUSTARDS & HORSERADISH

CONTORNI

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC (GF, DF, NF, V, VG) 17.5
HOUSE FRIES AMERICANO (DF, NF, V, VG) 15.5
QUATTRO FORMAGGI MAC & CHEESE (NF, V) 24.5
CAULIFLOWER GRATIN, LIMONE (NF, V) 22.5
GREEN BEANS, GARLIC, CHILLI (GF, DF, NF, V, VG) 17.5
BROCCOLINI, REGGIANO, WALNUTS (GF) 21.5
INSALATA MISTA, CHERRY TOMATO, LIMONE (GF, DF, NF, V, VG) 18.5
INSALATA DI CAVOLO, PEA, SHAVED CABBAGE, PECORINO (GF, NF, V) 23.5
RADICCHIO, AGRODOLCE, PECORINO, HAZELNUT (GF, V) 18.5
SPINACH, CHILLI, OLIVE OIL, LIMONE (GF, DF, NF, V, VG) 16.5
ICEBERG WEDGE, GORGONZOLA DOLCE, SHALLOTS (GF, NF, V) 22.5
ROCKET, PEAR, REGGIANO, BALSAMIC (GF, NF, V) 18.5

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

SAMPLE MENU ONLY. 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

Grill Americano

CLASSICS

135pp

Wine Pairing 85pp

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

SALUMI MISTI

OCTOPUS CARPACCIO, CHILLI, LIMONE

DUCK CROQUETTE, ZUCCHINI, AIOLI

Sicilian Spritz, Limoncello, Olive Leaf Gin, Fennel, Prosecco, Sicilian Olive

RIGATONI RAGU, WAGYU MS9+ BEEF & PORCINI MUSHROOM

2023 Convino Chianti, Tuscany, Italy

BAVETTE 300G PURE BLACK, BARLEY-FED MB9+

UPGRADE TO BLACK OPAL WAGYU SCOTCH MB6-7+ 45PP

PATATE AL FORNO, OVEN-ROASTED POTATOES, ROSEMARY, GARLIC

ROCKET, PEAR, REGGIANO, BALSAMIC

2021 Clemente Guasti Langhe Nebbiolo, Piedmont, Italy

TIRAMISÙ AMERICANO

2019 Freeman 'Dolcino' Hilltops, NSW

SAMPLE MENU

Grill Americano

CHEF'S SELECTION

175pp

Wine Pairing 105pp

SMOKED TOMATO & ANCHOVY CROSTINO

POTATO ROSTI, REGGIANO, WAGYU BRESAOLA

Bellini, White Peach, Elderflower, Prosecco

FOCACCIA DI PATATE, BLACK OLIVE BUTTER

PROSCIUTTO SAN DANIELE CON BUFFALO

CRUDO AMERICANO, HOKKAIDO SCALLOP, KINGFISH, TOMATO, ALMOND

NV Chandon 'Lucas Edition' Blanc de Blancs

ADD ON BBQ KING PRAWN, TOMATO, CHILLI $18.5PP

LINGUINE AGLIO E OLIO, SPANNER CRAB, CHILLI

2025 Whispering Angel Rosé, Provence, France

ANGUS CHATEAUBRIAND, MUSHROOM & SHALLOT

BROCCOLINI, REGGIANO, WALNUTS

HOUSE FRIES AMERICANO

2017 Schild Estate 'Ben Schild Reserve' Shiraz, Barossa Valley, SA

TIRAMISÙ AMERICANO

NV Pfeiffer Muscat, Rutherglen, Vic

SAMPLE MENU