

BISTECCA

TUSCAN STEAKHOUSE

{ ANTIPASTI }

SALUMI	prosciutto, salchichon ibérico, smoked coppa, jamon iberico, olives · 25 / 38 *add artisanal cheese · 16
OSTRICHE	freshly-shucked kelly gigas irish oysters, prosecco mignonette · 7 each
BRUSCHETTA	crushed chickpeas, ortiz anchovy, tomato, parsley, lemon · 18
POLIPO	slow-cooked octopus, chorizo, romesco sauce, preserved lemon, confit tomato · 26
ZUPPA	cream of mushroom soup, shitake & shimeji · 18
CAPELANTE	pan-seared scallops, puttanesca sauce, rocket salad · 35
RUCOLA	arugula, orange, jamon iberico, stracciatella, preserved lemon vinaigrette · 26
CARNE	wagyu steak tartare, anchovies, fried capers, quail egg yolk · 26
BURRATA	300g, hand-formed young mozzarella, field greens · 40 *add pachino tomatoes · 9

{ PASTA }

BUCATINI	prawns, spicy tomato passata arrabiata · 32
AGNOLOTTI	sweet pea, ricotta, pistachio, pickled onion, mint · 26
TAGLIOLINI	squid ink pasta, crab, capsicum, compound butter, lemon · 26
PAPPARDELLE	braised oxtail ragu, red wine, cherry tomato, parmigiano · 28
RISOTTO	wild garlic, asparagus, mascarpone, sourdough crumbs · 28

{ ALLA GRIGLIA }

From the wood-fired grill

SIGNATURE SHARING STEAKS

*F1 Karoge washu bred wagyu & tajima bloodline, thick cut in traditional tuscan manner
420+ days grain-fed, marble score 6 from australia*

COSTATA	1.1 kg, bone-in ribeye · 188
FIorentina	1.1 kg, T-bone · 188

INDIVIDUAL CUTS

TENDERLOIN	200g, 420+days grain-fed, MB6, australia · 65
BONE-IN SIRLOIN	500g, 420+days grain-fed, MB6, australia · 90
WAGYU STRIPLOIN	150g, 900-days grain-fed, miyazaki wagyu, A4, japan · 90
RIB-EYE {grass}	300g, grass-fed, o'connor's premium angus, south gippsland, australia · 78
RIB-EYE {grain}	300g, 200-day grain-fed usda prime angus, illinois, u.s.a · 78
STRIPLOIN {grain}	300g, 400-days grain-fed wagyu MB6+, australia · 90

MAINS

MAIALE	bone-in iberico pork chop, lentils, mortadella, fried parsley, spain · 42
AGNELLO	lamb rack, parsnip puree, black olive and salsa verde, australia · 60
PESCE	new zealand snapper, baba ganoush, confit sicilian tomato, basil oil · 45
POLLO	brick-pressed free-range chicken, onion and potatoes puree, chicken jus · 38

{ CONDIMENTI \$6 }

rosemary mustarda rosemary, cream, mustard	salsa bernese hollandaise, tarragon	bordolese red wine, shallots	tre formaggi mascarpone, gorgonzola, roquefort
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{ CONTORNI }

Insalata	leafy greens, white balsamic vinaigrette · 12	spinaci	creamed spinach, crispy shallots · 15
funghi	wild field mushrooms, thyme butter · 13	fritte	steak fries, sea salt, herbs · 13
pomodori	sicilian pachino tomatoes, basil · 14	broccolini	broccoli, chili flakes, parmesan · 15
asparagi	char-grilled asparagus, salsa bernese · 16	pasta al forno	baked maccharoni, five-cheese blend · 16
bagna cauda	heirloom cauliflower, anchovy, chili flakes · 15	puree di patate	russet mash potato, cream, herbs · 14

gluten free options available

prices subject to 10% service charge and prevailing government taxes