

# BISTECCA

TUSCAN STEAKHOUSE

## { ANTIPASTI }

OSTRICHE	freshly shucked french oysters, saint just- marennes oléron, prosecco mingionette · 7 each
SALUMI	prosciutto, morcon ibérico, smoked coppa, jamon ibérico, olives · 25 / 38 *add artisanal cheese · 16
ZUPPA	carrot soup, whipped ricotta, toasted buckwheat, lime · 18
POLIPO	freemantle octopus, chorizo, romesco sauce, confit tomato · 26
BRUSCHETTA	smoked eggplant, marinated red peppers, stracciatella, basil · 18
INSALATA MISTA	chopped salad, cabbage, morcon sausage, figs, pecans, scarmorza · 19
CARNE	wagyu steak tartare, anchovies, fried capers, quail egg yolk · 26
RISOTTO	broccoli rapini, red chili, pecorino, extra virgin olive oil · 28
CAPESANTE	pan-seared scallops, puttanesca sauce, rocket salad · 35
BURRATA	300g, hand-formed young mozzarella, field greens · 40 *add pachino tomatoes · 9    **add prosciutto ham · 16

## { PASTA }

PAPPARDELLE	beef & tomato ragu, red wine, fiore sardo · 28
ORECCHIETTE	basil genovese pesto, broccolini, pine nuts · 24
RAVIOLI	slow roasted pumpkin, ricotta, hazelnut, sage, brown butter · 26
LINGUINI	squid ink pasta, spicy pork n'duja, calamari, parsley, lemon · 26

## { ALLA GRIGLIA }

*From the wood-fired grill*

### SIGNATURE SHARING BEEF STEAKS

*F1 karoge washu bred wagyu & tajima cattle bloodline, thick cut in traditional tuscan manner  
420+ days grain-fed, marble score 6 (MB6) from australia*

FIorentina	1.1 kg, signature T-bone · 188
CoStata	1.1 kg, signature bone-in ribeye · 188

### INDIVIDUAL BEEF CUTS

TENDERLOIN	200g signature "filet mignon" 420+ MBS6, australia · 65
BONE-IN SIRLOIN	500g signature "bone-in new york" MBS6, australia · 90
RIB-EYE	480g o'connor premium angus pasture-fed, australia · 95
BISTRO FILET	200g westholme shoulder tender, MBS3/4 australia · 48
HANGER	200g stockyard farms "butcher's steak" MBS5, australia · 54
STRIP LOIN	300g westholme grain-fed, MBS3/5 australia · 115
BLACK PEPPER STEAK	380g grass-fed cape grim striploin, tasmania · 78

### MAINS

MAIALE	iberico pork rib-eye, sweet onion jam, black olive & anchovy puree, garlic shoots · 42
AGNELLO	lamb rack, parsnip puree, black olive and salsa verde · 60
PESCE	new zealand snapper, baba ganoush, confit sicilian tomato, basil oil · 45
POLLO	half roasted spiced chicken, tomato puree, pepper & balsamic dressing · 30

## { CONDIMENTI }

ROSEMARY MUSTARDA · 4	SALSA BERNESE · 4	BORDOLESE · 6	TRE FORMAGGI · 6
rosemary, cream, mustard	hollandaise, tarragon	red wine, shallots	mascarpone, gorgonzola, roquefort

## { CONTORNI }

INSALATA	leafy greens, white balsamic vinaigrette · 12	PEPERONI PADRÓN	roasted peppers, piquillos, balsamic · 16
FRITTE	steak fries, sea salt, herbs · 13	PUREE DI PATATE	garlic potato puree · 16
POMODORI	sicilian pachino tomatoes, basil · 14	BAGNA CAUDA	heirloom cauliflower, anchovy, chili flakes · 15
ASPARAGI	char-grilled asparagus, salsa bernese · 16	FUNGHI	roasted wild mushroom, parsley, egg yolk · 22
SPINACI	creamed spinach, crispy shallots · 15	BROCCOLINI	broccoli, chili flakes, parmesan · 15

*gluten free options available*

prices subject to 10% service charge and prevailing government tax