

BISTECCA

LUNCH MENU

{ ANTIPASTI }

OSTRICHE	freshly-shucked kelly gigas irish oysters, prosecco mignonette · 7 each
POLIPO	fremantle octopus, chorizo, romesco sauce, confit tomato · 26
CARNE	wagyu steak tartare, anchovies, fried capers, quail egg yolk · 26
RISOTTO	broccoli rapini, red chili, pecorino, extra virgin olive · 28
BURRATA	300g, hand-formed young mozzarella, field greens · 40 {add pachino tomatoes 9 prosciutto ham 16 }
SALUMI	prosciutto, morcon ibérico, smoked coppa, jamon iberico, olives · 25 / 38 { add artisanal cheese 16 }

{ PASTA }

ORECCHIETTE	basil genovese pesto, broccolini, pine nuts · 24
RAVIOLI	slow roasted pumpkin, ricotta, hazelnut, sage, brown butter · 26
LINGUINE	squid ink pasta, spicy pork n'duja, calamari, parsley, lemon · 26

{ ALLA GRIGLIA }

F1 karoge washu bred wagyu beef & tajima cattle bloodline 420+ days grain-fed, marble score 6 (MB6) from australia

COSTATA 1.1kg signature bone-in ribeye {for sharing}	188
FIorentina 1.1kg signature T-bone {for sharing}	188
TENDERLOIN 200g signature "filet mignon"	65
BISTRO FILET 200g shoulder tender	48
HANGER STEAK 200g "butcher's steak"	54
STRIPLOIN 300g westholme grain-fed	115
RIB-EYE 450g o'connor premium angus pasture-fed	95
BLACK PEPPER STEAK 380g grass-fed cape grim striploin	78

{ MAINS }

IBERICO PORK CHOP sweet onion jam, black olive & anchovy puree	42
LAMB RACK parsnip puree, black olive and salsa verde	60

{ CONDIMENTI }

BORDOLESE · 6
SALSA BERNESE · 4
ROSEMARY MUSTARDA · 4
TRE FORMAGGI · 6

{ CONTORNI }

FRITTE	steak fries, sea salt, herbs · 13
PATATE	roasted garlic potato puree · 16
POMODORI	sicilian pachino tomatoes, basil · 14
ASPARAGI	char-grilled asparagus, salsa bernese · 16
FUNGHI	roasted wild mushroom, parsley, egg yolk · 22
INSALATA	leafy greens, white balsamic vinaigrette · 12
BROCCOLINI	broccoli, chili flakes, parmesan · 15

gluten free options available

prices subject to 10% service charge and prevailing government taxes

EXECUTIVE SET LUNCH

TWO COURSES ... 38

THREE COURSES ... 48

PRIMI

ZUPPA – carrot soup, whipped ricotta, toasted buckwheat, lime

INSALATA MISTA – chopped salad, cabbage, tomatoes, morcon sausage, figs, pecans, scamorza

CRUDO DI TONNO – yellow fin tuna tartare, black olive, red pepper puree, croutons

SECONDO

Available with a side of Steak Fries or Mesclun Greens

PAPPARDELLE – braised beef & tomato ragu, red wine, fiore sardo cheese

POLLO – half roasted spiced chicken, tomato puree, pepper & balsamic dressing

PESCE – new zealand snapper, baba ganoush, confit sicilian tomato, basil oil

MANZO – 150g tasmanian grass-fed beef striploin, roasted garlic potato puree

DOLCE

TIRAMISÙ – mascarpone, espresso, fresh berries, chocolate dust

PANNA COTTA – vanilla, berry compote, pistachio crumb

TWO SCOOPS GELATO – vanilla bean · honey figs & pistachio · chocolate noir · brown butter pecan · strawberry basil (sorbet)

All selections available a la carte