

BISTECCA

RESTAURANT – BAR – WINE ROOM

Tuscany is the home of bistecca alla Fiorentina, globally called a T-bone steak and considered one of the finest cuts of beef available.

Traditionally the steak is sourced from the local cattle called Chianina, cut three fingers thick and cooked over a charcoal fire.

Our beef is sourced from Riverina, a region spanning across southern New South Wales from the foothills of the Snowy Mountains to the flat, dry plains of the inland.

We cook our steak to the weight you choose, over a combination of ironbark and charcoal, served medium-rare.

Olives	10
Pecorino, truffle honey	12
Cured meat, giardiniera	12
Pan-seared scallop, peas, browned butter (<i>per piece</i>)	14
Beetroot cured mackerel, cultured cream, sorrel	18
Pizza dough, cashew cream, black garlic	17
Bone marrow, prosciutto crust (<i>per piece</i>)	14
Rotolo, cavolo nero, ricotta, smoked eggplant and pepper sauce	28
Rocket, parmesan, pine nuts	16
Radicchio, burnt orange, green olive, feta	17
Woodfire roasted pepper, zucchini, capers	16
Dutch carrot, sherry butter, almond sauce, pickle onion	18
White beans	14
Brussels sprouts, pecorino, sour cream	18
Broccolini, green olive tapenade, pepitas	18
Roast potato, herb yoghurt, rosemary salt	18
Polenta, taleggio, truffle oil	16
Delica pumpkin, sunflower seeds crema, XO	18

Bistecca alla Fiorentina

21 / per 100 grams

10% service charge on tables of 6 or more
10% surcharge on Sundays
15% surcharge on public holidays
Credit card payments incur a 2% surcharge

We would like to acknowledge the Gadigal of the Eora Nation, the traditional custodians of this land, and pay our respects to Elders past, present and emerging.