

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
Sardines, tomato, parsley, kalamata olive	12
Beef tonnato (tuna sauce), capers salsa	16
Beetroot, caramelised onion feta, crispy kale	18
Pizza dough, cashew cream, smoked tomato	15
Bone marrow, prosciutto crust (<i>per piece</i>)	14
Ricotta gnocchi, walnut ragu, shimeji mushrooms, bocconcini	26
Rocket, parmesan, pine nuts	16
Radicchio, walnut, feta, woodfired grapes	17
Dutch carrot, sherry butter, almond sauce, pickle onion	18
Fregola sarda, confit fennel, preserved lemon, peas	18
White beans	14
Brussels sprouts, pecorino, sour cream	18
Green beans, macadamia dukkah, mint	18
Roast potato, pumpkin seeds pesto mayo, pecorino	18
Polenta, taleggio, truffle oil	16
Eggplant parmigiana	19

Bistecca alla Fiorentina

19 / per 100 grams

10% service charge on tables of 6 or more
10% surcharge on Sundays
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.