

BISTECCA

LUNCH MENU

~ ANTIPASTI ~

- Fremantle Octopus Sobrasada Romesco, Cannellini Bean Purée, Gremolata · 33
Burrata Pugliese 300g, Hand-Formed Mozzarella from Puglia, Rocket Salad · 40 { Add Cherry Tomatoes · 9 Add Prosciutto di Parma · 16 }
Wagyu Steak Tartare Anchovies, Fried Capers, Quail Egg Yolk · 30
Eggplant Caprese Tomato Puree, Basil Pesto, Mozzarella Di Bufala · 34
Salumi Board Salame Felino, Coppa, Finocchiona, Prosciutto di Parma, Olives · 26/38 { Add Cheese Selection · 16 }
Ciabatta Bruschetta Stracchino Cheese, Fig Jam, Prosciutto di Parma, Truffle Honey · 26

~ PASTA ~ All Pastas Are Home-Made At Bistecca

- Spaghetti al Pomodoro Cherry Tomato, Stracciatella, Parmigiano Reggiano, Basil · 26
Agnolotti ai 'Quattro Formaggi' Fontina, Pecorino, Confit Cherry Tomato, Pine Nut, Oregano · 28
Pappardelle al Ragù Braised Barolo Beef Ragù, Parmigiano Reggiano, Black Winter Truffle · 48
Squid Ink Pasta Lobster & Prawn, Uni Butter, Confit Tomatoes, Fennel · 48
Risotto 'Alla Milanese' Saffron, Braised Ox Cheek, Beef Jus · 36

~ MANZO ~

Signature: F1 Kuroge Washu Bred Wagyu Beef & Tajima Cattle Bloodline,
420+ Days Grain-Fed, Beef Marble Score 6 (BMS6) from Australia

- COSTATA 900g, Signature Bone-In Ribeye · 188
1.1kg, Signature Bone-In Ribeye · 228
FIORENTINA 900g, Signature T-Bone · 198
1.1 kg, Signature T-Bone · 240

- Signature Tenderloin 200g "Filet Mignon" BMS6, Australia · 76
Angus Rib-Eye 400g, 200-Day Grain-Fed, BMS2/3, Australia · 99
Wagyu Striploin 220g Angus Cross-Breed, BMS5, Australia · 96
Grass-Fed Wagyu 300g Tajima-Hereford Sirloin, BMS3, Australia · 92

~ MAINS ~

- Iberico Pork Chop
Roasted Pear, Thyme, Cider, Pork Jus · 45
White Pyrenees Lamb Chop
Grilled Fennel, Black Olive Tapenade · 89

~ CONDIMENTI ~

All Steaks Are Served with Complimentary
Steak Sauce, Horseradish Mayo, Trio Mustard Blend & Italian Herb Salt

- Gorgonzola Cheese Sauce · 6
Bordelaise Sauce Chianti, Thyme, Shallots · 7
Bernaise Sauce Hollandaise, Tarragon · 5
Salsa Verde Basil, Mint, Anchovy · 6
Green Peppercorn Sauce "Au Poivre", Cognac · 7

~ CONTORNI ~

- Grilled Broccolini Parmesan · 17
Green Asparagus Salsa Bernese · 19
Puree di Patate Garlic Potato Puree · 17
Steak Fries Sea Salt, Oregano, Garlic Aioli · 14
Sautéed Maitake Mushroom Parsley, Egg Yolk · 24
Mac N' Cheese Scamorza, Taleggio, Bread Crumbs · 19
Roasted Cauliflower Pecorino Cheese, Crispy Ham · 17
Brussel Sprouts Treacle Cured Bacon, Mustard · 17
Wild Rocket Salad Balsamic, Truffle Vinaigrette, Parmesan · 16

EXECUTIVE SET LUNCH

TWO COURSES ... 52

THREE COURSES ... 62

Vegetarian Set Lunch Options Available Upon Request

PRIMI

MINISTRONE – Cherry Tomato Broth, Tuscan Kale, Orzo Pasta, Focaccia, Pamigiano Reggiano

INSALATA MISTA – Napa Cabbage, Tomatoes, Finocchiona, Figs, Pecans, Scamorza

CARPACCIO – Wagyu Tenderloin, Ortiz Anchovy, Grain Mustard, Arugula, Parmesan

SECONDI

Available with a side of Steak Fries or Wild Rocket Salad

RIGATONI ALLA CARBONARA – Guanciale Cured Pork, Parmigiano Reggiano, Egg yolk

POLLO – Chicken "Saltimbocca", Prosciutto, Pomme Puree, Roasted Green Olives, Sage Jus

TONNO – "Tuna Steak", Fregola Sarda Pasta, Tomato, Capers Black Olives

TENDERLOIN – 150g Pasture-Fed, Potato & Thyme Terrine, Steak Sauce

DOLCI

TIRAMISÙ – Espresso, Mascarpone, Dark Rum, Bitter Chocolate Dust

PANNA COTTA – Summer Berry Compote, Pistacchio Tuile

TWO SCOOPS GELATO – Vanilla Bean · Pistacchio · Chocolate Noir · Brown Butter Pecan · Lemon & Basil (Sorbet)