

# BISTECCA

TUSCAN STEAKHOUSE

## ~ ANTIPASTI ~

- Wagyu Steak Tartare** Anchovies, Fried Caper, Quail Egg Yolk 30  
**Eggplant Caprese** Tomato Puree, Basil Pesto, Mozzarella di Bufala 34  
**Seared Hokkaido Scallops** Mint Salsa Verde, Tomato Jam, Artichoke 37  
**Italian Chopped Salad** Napa Cabbage, Finocchiona, Fig, Pecan, Scamorza 21  
**Fremantle Octopus** Sobrasada Romesco, Cannellini Bean Purée, Gremolata 33  
**Ciabatta Bruschetta** Stracchino Cheese, Fig Jam, Prosciutto di Parma, Truffle Honey 26  
**Carpaccio** Signature Beef Tenderloin, Ortiz Anchovy, Grain Mustard, Arugula, Parmesan 30  
**Romanesco 'Cauliflower Steak'** Red Pepper Romesco Sauce, Toasted Almond, Grilled Artichoke 28  
**Minestrone** Cherry Tomato Broth, Tuscan Kale, Orzo Pasta, Focaccia Crouton, Parmigiano Reggiano 19  
**Salumi Board** Coppa, Finocchiona, Salame Felino, Prosciutto di Parma, Olives 26 / 38  
\*Add Taleggio, Scamorza, Pecorino Cheese Selection 16  
**Burrata Pugliese** 300g, Hand-Formed Young Mozzarella from Puglia, Wild Rocket 40  
\*Add Cameron Highlands Cherry Tomatoes 9 \*Add Prosciutto di Parma 16

## ~ PASTA ~

*All Pastas Are House-Made At Bistecca*

- Pappardelle al Ragù** Braised Barolo Beef Ragu, Parmigiano Reggiano, Black Winter Truffle 48  
**Agnolotti ai Funghi** Porcini Mushrooms, Chestnut, Breadcrumbs, Black Winter Truffle 36  
**Spaghetti al Pomodoro** Cherry Tomato, Stracciatella, Parmigiano Reggiano, Basil 26  
**Squid Ink Pasta** Langoustine, Uni Butter, Confit Tomatoes, Fennel 48  
**Risotto 'Alla Milanese'** Saffron, Braised Ox Cheek, Beef Jus, Sourdough Croutons 36

## ~ ALLA GRIGLIA ~

*From The Wood-Fired Grill*

### SIGNATURE SHARING BEEF STEAKS

*Our Signature – F1 Kuroge Washu Bred Wagyu & Tajima Cattle Bloodline.  
420+ Days Grain-Fed, BMS 6/7, Thick-Cut in the Traditional Tuscan Manner.  
Expertly Raised in Australia for Exceptional Flavour and Marbling.*

*Bone-In Cuts Recommended at 350g Per Person — Ideal to Share:  
900g (2-3 guests) • 1.1kg (3-4 guests) • 1.3kg (4+ guests)*

<b>FIorentina</b> Signature T-Bone 900g – 198 • 1.1kg – 240 1.3kg – 286	<b>BONE-IN STRIPLOIN</b> 45 Days Dry-Aged Signature 600g – 168	<b>COSTATA</b> Signature Bone-In Ribeye 900g – 188 1.1kg – 228
	<b>TOMAHAWK</b> Signature BMS 8/9 36 per 100g	

### INDIVIDUAL BEEF CUTS

- Signature Tenderloin** 200g – 76  
"Filet Mignon" BMS6, Australia  
**Angus Rib-Eye** 400g – 99  
200-Days Grain-Fed, BMS4, Australia  
**Wagyu Striploin** 220g – 96  
Angus Cross-Breed, BMS5, New South Wales Australia  
**Grass-Fed Wagyu** 300g – 92  
Tajima-Hereford Sirloin, BMS3, Gippsland, Australia

### CONTORNI

*Side dishes shareable for the table*

- Wild Rocket Salad** Balsamic, Truffle Vinaigrette, Parmesan 16  
**Brussels Sprouts** Treacle Cured Bacon, Mustard 17  
**Roasted Cauliflower** Pecorino Cheese, Crispy Ham 17  
**Mac n' Cheese** Taleggio, Scamorza, Bread Crumbs 19  
**Sautéed Maitake Mushrooms** Parsley, Egg Yolk 24  
**Steak Fries** Sea Salt, Oregano, Garlic Aioli 14  
**Grilled Broccolini** Parmigiano Reggiano 17  
**Puree di Patate** Garlic Potato Puree 17  
**Green Asparagus** Béarnaise Sauce 19  
**Creamed Spinach** Crispy Shallots 16

### MAIN COURSES

- Chicken "Saltimbocca"** – 32  
Prosciutto, Pomme Puree, Roasted Green Olives, Sage Jus  
**Iberico Pork Chop** – 45  
Roasted Pear, Thyme, Cider Pork Jus  
**White Pyrenees Lamb Chop** – 89  
Grilled Fennel, Black Olive Tapenade  
**Yellowfin "Tuna Steak"** – 47  
Fregola Sarda Pasta, Tomato, Black Olive, Capers

### CONDIMENTI

*Steak Add-ons & Sauces*

- Green Peppercorn Sauce** 'Au Poivre', Cognac 7  
**'Bordelaise' Sauce** Chianti, Thyme, Shallot 7  
**Béarnaise Sauce** Hollandaise, Tarragon 5  
**Salsa Verde** Basil, Mint, Anchovy 6  
**Gorgonzola Cheese Sauce** 6

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