

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, 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 Beef Ragu, Parmigiano Reggiano, Basil 31
Roasted Potato Gnocchi Gorgonzola Cream, Butternut Squash, Pumpkin Seed Vinaigrette 26
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)*

FIorentina

Signature T-Bone
900g – 198 • 1.1kg – 240
1.3kg – 286

BONE-IN STRIPLOIN

60 Days Dry-Aged
Signature
600g – 168

COSTATA

Signature Bone-In Ribeye
900g – 188
1.1kg – 228

TOMAHAWK

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 Smoked Bacon, Whole Grain 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*