

COMPA

COMPA is built on a simple,
often forgotten pairing:
good food and good company.

Sicilian green olives, mandarin, thyme	10
Stone baked bread, rosemary, sea salt	12
Sydney Rock oysters, merlot mignonette	7 ea
Abrolhos Island scallop, herb butter	14 ea
Fried zucchini flowers, tre formaggi, lemon	14 ea
Grilled King prawns, confit garlic, Calabrian chilli (2)	32
Burrata, eggplant agrodolce	30
Yellowfin tuna, charred cherry tomato, peppers, nasturtium	32
Moran Family Farm salami, zuni pickles, grissini	19
Beef carpaccio, anchovy, caperberry	32
Moran Family Farm nduja, cannellini bean scarpetta, oregano	18
Whole Snowy River trout, preserved lemon & caper burnt butter	46
Roasted spatchcock, tarragon salsa	44
Gnocchi con funghi, parmesan	34
Prawn casarecce, chilli, garlic, lemon & pangrattato	38
sides	
Chips, rosemary salt	14
Broccolini, chilli, smoked almonds	16
Heirloom tomato, Alto Merlot vinegar	16
Steamed collard greens, preserved lemon & black pepper	16
Roast baby potatoes, garlic butter	16
“Cacio e Pepe” Mac n Cheese	16
Baby cos, bonito & rosemary dressing	16
Rocket, DOP balsamic, parmesan	16
Spiced slow roasted carrots, burnt butter	15
Stone roast portobello mushrooms, taleggio & thyme	17

steaks

All served with rocket, lemon

Choice of sauce: red wine jus, peppercorn,
anchovy butter, salsa verde

Additional sauces 5

on the bone

Sirloin (approx. 500g) 18 per 100g

Pasture fed
Riverina NSW

Ribeye (approx. 800g) 20 per 100g

MBS 2+ Pasture fed
Riverine NSW

Bistecca Fiorentina 25 per 100g

1.2kg MBS 3+ Pasture fed
Brooklyn Valley VIC

off the bone

Eye fillet 200g 58

Grain fed
Riverina VIC

Angus scotch fillet 300g 62

MBS 2+ Pasture fed
Pinnacle SA

Wagyu rump cap 250g 64

MBS 5+ Grain fed
Westholme QLD

Scotch fillet 350g 95

MBS 4+ Grain fed
Little Joe NSW

We cater for most dietary requirements.
Please inform your waiter of any dietaries.
10% service charge is incurred for groups of 8 or more.
1.5% surcharge applies for all card payments.
10% surcharge applies on Sunday.