

# EASTSIDE

## KITCHEN & BAR

### STARTERS

Grilled asparagus - 26  
burrata, eggs & chives vinaigrette

Chicken karaage - 18  
chili & yuzu mayo

Grilled Clarence river baby octopus - 26  
smoked almond romesco & potato chips

Char-grilled baby cos - 21  
yogurt-apple cider reduction & toasted pepitas

Kingfish sashimi - 23  
tiger's milk & jalapeno

Angus beef tartare - 26  
pickled shallots & cured egg yolk

6 Sydney rock oyster - 26  
ponzu jelly & tobiko

Iggy's sourdough bread - 6  
Rosemary-beef whipped butter

### MAIN COURSE

Handmade Gnocchi  
w/ fresh tomato - 23  
w/ beef ragu - 28

Southern Calamari - 32  
charred shallot, homemade yogurt & togarashi

Market Fish - 37  
olives, cranberry & orange butter sauce

Duck Leg Confit - 28  
beetroot, carrot & parsnip with balsamic

Kurobuta Pork Chop - 36  
seared endive, marinated plum & apple cider jus

36h Slow cooked Short Rib - 42  
rocket & mushroom salad

groups of 8 and more a 5% service charge will be applied

## **MEATS**

served with a choice of 1 side and 1 sauce

### **BLACK ANGUS**

Striploin 350g - Tasmania MB2 - 43

Cube Roll 350g - O'connor MB3 - 48

O/P Ribs by kg - Black Onyx MB5 - 138/kg

### **WAGYU**

served with a choice of 1 side and 1 sauce

Hanger Steak 200g - WX Rangers Valley MB5 - 38

Sirloin 250g - AACo MB7 - 48

Flap 200g - WX Rangers Valley MB8 - 45

Cube Roll 300g - Darling Downs MB8 - 88

## **SAUCES - \$3**

Red wine jus  
Mix pepper sauce  
Mushroom Sauce  
Béarnaise  
Truffle mayo  
Onion jam

## **SIDES**

Rocket salad with pickled mushroom - 8  
Mix garden leaf with pickled onions - 8  
Heirloom tomatoes salad - 8  
Hand cut steak fries - 8  
Green beans lemon garlic dressing - 8  
Grilled broccolini with anchovy butter - 8

groups of 8 and more a 5% service charge will be applied

## TASTING MENU - \$88

Char-grilled baby cos  
green pea hummus & toasted pepitas

...

Kingfish sashimi  
tiger's milk & jalapeno

...

Black Angus Cube Roll - O'connor MB3  
mix leaf & red wine jus

...

Wagyu Sirloin - AACo MB7  
hand cut steak fries & truffle mayo

...

Sorbet

...

Hazelnuts Parfait & chocolate ice cream  
or  
Our signature 'fire & ice' dessert presentation  
(+ 10pp, only whole table)

## PREMIUM TASTING MENU - \$156

"let's be sexy" cocktail on arrival

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Snack & Iggy's sourdough

...

Kingfish sashimi  
tiger's milk & jalapeno

...

Angus beef tartare  
pickled shallots & cured egg yolk

...

Market fish  
olives, cranberry & orange butter sauce

...

Kurobuta pork chop  
seared endive, marinated plum & apple cider jus

...

Sorbet

...

Hazelnuts Parfait & chocolate ice cream

groups of 8 and more a 5% service charge will be applied

# EASTSIDE

## KITCHEN & BAR

### SWEET

hazelnut parfait, chocolate ice cream 16  
strawberry salad

NY cheese cake, raspberry and chocolate 12

home-made ice cream selection 14

dessert presentation "fire & ice" 44

### COCKTAILS

chocolate martini 18  
vodka, frangelico, chocolate liqueur

salted caramel martini 18  
vodka, baileys, butterscotch, caramel

### AFTER DINNER DRINKS

maxell tawny port 8

late harvest riesling 11

morris muscat 10

maxwell honey mead 7