

EASTSIDE

BAR & GRILL

STARTERS

Grilled Mix Olives - 8

Iggy's sourdough bread

Beef butter - 6

Cured pork - 13

Iberico de bellota - 23

6 Sydney rock oyster - 26

"Eastside" vinaigrette & tobiko roe

Heirloom tomatoes salad - 19

anchovy essence, garlic & basil

Chicken or Fish karaage - 18

chili & yuzu mayo & basil

Grilled clarence river baby octopus - 26

smoked almond romesco & potato chips

Kingfish sashimi - 23

tiger's milk & jalapeno

Beef or King prawns tartare - 26

pickled shallots & cured egg yolk

MAIN COURSE

Char-grilled baby cos - 28
yogurt-apple cider reduction & toasted pitas

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 - 32
beetroot, carrot & parsnip with balsamic

Kurobuta pork belly - 36
seared endive, marinated plum & apple cider jus

groups of 8 and more a 10% service charge will be applied

MEATS

served with a choice of 1 side and 1 sauce

BLACK ANGUS

Striploin 300g - 36° South MB2 - 39

Scotch Fillet 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

SIDES - \$8

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

SAUCES - \$3

Red wine jus
Mix pepper sauce
Mushroom Sauce
Béarnaise
Truffle mayo

TASTING MENU - \$105

Snack & Iggy's sourdough

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Sydney rock oyster
"Eastside" vinaigrette & tobiko roe

...

Kingfish sashimi
tiger's milk & jalapeno

...

Striploin - 36° south MB2
Hand cut steak fries & truffle mayo

...

Sorbet

...

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

EASTSIDE

BAR & GRILL

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 sight	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