

EASTSIDE

BAR & GRILL

GRILLED MIXED OLIVES

grilled & infused 8

IGGY'S SOURDOUGH BREAD

beef butter 8

guanciale 13

'nduja 15



6 SYDNEY ROCK OYSTERS

pickled onions, vinaigrette & tobiko roe 30

KINGFISH SASHIMI

whey, tigermilk & yuzu 23

O'CONNOR BEEF TARTARE

cured egg yolk and chives

on grilled sourdough 26

CHAR-GRILLED BABY COS

yogurt-apple cider reduction

& toasted pepitas 23

BABY OCTOPUS

romesco & nori crackers 26

FRIED CHICKEN

chili & mayo 18

ROASTED CAULIFLOWER

pecorino & hazelnut 30

HANDMADE GNOCCHI

w/ fresh tomato 23

w/ beef ragu 28

SOUTHERN CALAMARI

charred shallot, homemade yogurt

& togarashi 33

MARKET FISH

olives, cranberry & butter sauce 38

DUCK LEG

beetroot & carrot with balsamic 36

PORK BELLY

endive, pickled red cabbage & pork jus 36

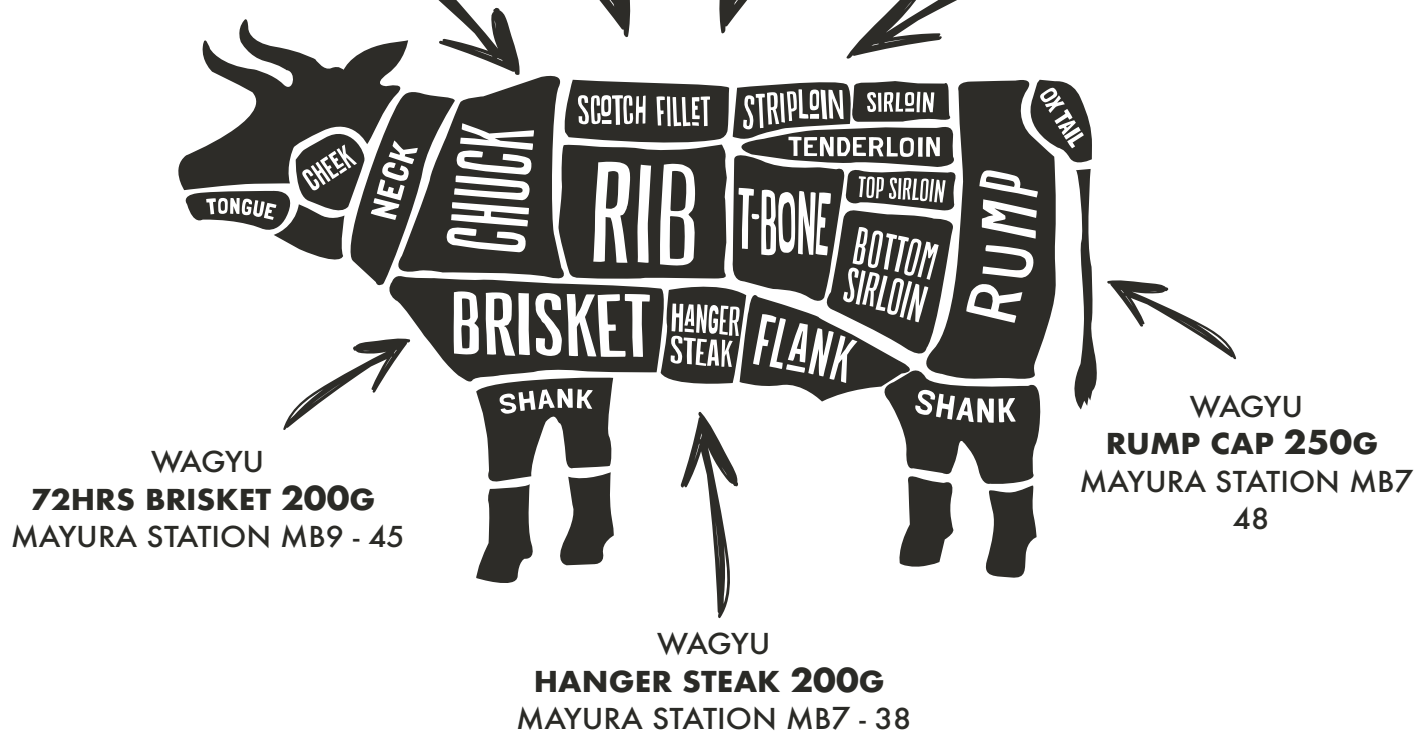


ANGUS
O/P RIBS BY KG
 BLACK ONYX MB5 - 158/KG
 DRY AGED IN-HOUSE

WAGYU
O/P RIBS BY KG
 MAYURA STATION MB7 - 218/KG
 DRY AGED IN-HOUSE

ANGUS
SCOTCH FILLET 350G
 O' CONNOR MB3 - 48

ANGUS
STRIPLOIN 300G
 O'CONNOR MB2 - 36

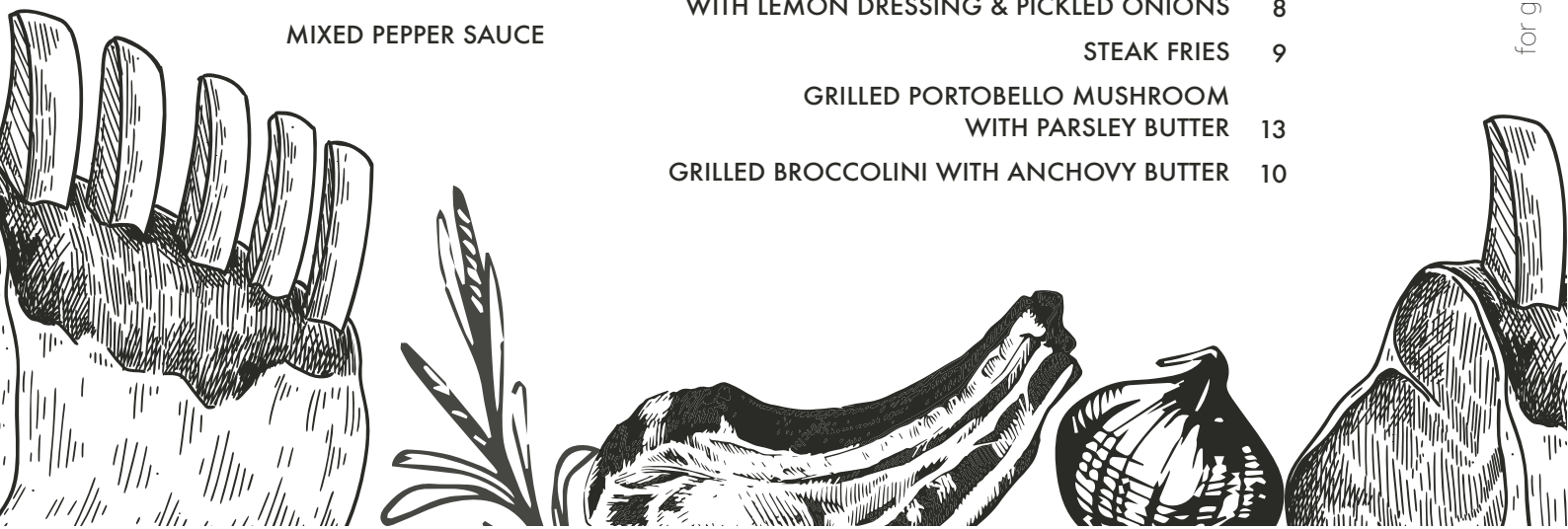


SAUCES 2.80

CHIMICHURRI
 BÉARNAISE
 TRUFFLE MAYO
 RED WINE JUS
 MUSHROOM SAUCE
 MIXED PEPPER SAUCE

SIDES

MIXED LEAF SALAD 8
 ROCKET SALAD WITH PICKLED MUSHROOM 9
 MIXED TOMATOES
 WITH ANCHOVY ESSENCE, GARLIC & BASIL 8
 GREEN BEANS SALAD
 WITH LEMON DRESSING & PICKLED ONIONS 8
 STEAK FRIES 9
 GRILLED PORTOBELLO MUSHROOM
 WITH PARSLEY BUTTER 13
 GRILLED BROCCOLINI WITH ANCHOVY BUTTER 10



TASTING MENU

SYDNEY ROCK OYSTER

—••••—

KINGFISH SASHIMI

—••••—

SOUTHERN CALAMARI

—••••—

STRIPLOIN 300G - O'CONNOR MB2

Hand cut steak fries - Truffle mayo

—••••—

SORBET

—••••—

CHOCOLATE BROWNIE

with salted caramel popcorn & toasted vanilla ice cream

— \$98 —

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

