

EASTSIDE

BAR & GRILL

ENTRÉES

SYDNEY ROCK OYSTERS

pickled onions, vinaigrette
& tobiko roe 7 ea

GRILLED MIXED OLIVES

rosemary & garlic infused 12

FOCACCIA BREAD

w/ beef butter 11
guanciale +4
anchovies +5

SCALLOP SASHIMI

whey, tigermilk & yuzu 28

O'CONNOR BEEF TARTARE

cured egg yolk & chives 28

PIPPIS CLAMS

guanciale & white wine sauce 24

GRILLED OCTOPUS

romesco & nori crackers 28

GRILLED PRAWNS

w/ seaweed butter 26

GRILLED BABY COS

yogurt-apple cider reduction
& toasted pepitas 23

BONE MARROW

gremolada, pickled onion
& crostini 16 ea

MAINS

HANDMADE RAVIOLI

kingfish, burnt butter sauce
& salmon roe 36

BLUE EYE COD

miso & eggplant 42

ROASTED CAULIFLOWER

pecorino & hazelnut 30

PORK RIBS 400G

w/ barbecue sauce 48

**36H SLOW COOKED BEEF CHEEK**

smoked mash potato &
shallot-red wine sauce 42

FROM THE WOOD-FIRE GRILL

ON THE BONE - DRY AGED

PLEASE ALLOW 45 MINS

ANGUS

RIB EYE MBS 5+

black onyx, grain fed 19/100g

T-BONE MBS 3+

o'connor, grass fed 17/100 g

WAGYU

TOMAHAWK MBS 7+

mayura station,
chocolate-grain fed 30/100g

T-BONE MBS 6+

2GR F1, grain fed 34/100g

ANGUS

OYSTER BLADE MBS 5+

black market, grain fed 48/300g

TENDERLOIN MBS 3+

black tyde, grain fed 62/200g

SCOTCH FILLET MBS 3+

o'connor, grass fed 57/350g

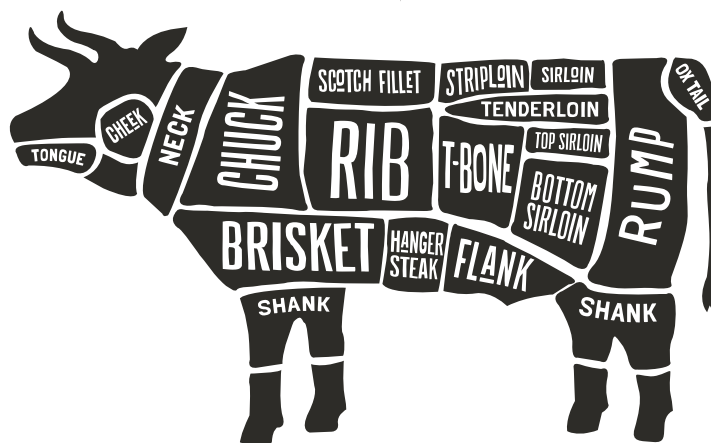
WAGYU

RUMP CUP MBS 6+

mayura station,
chocolate-grain fed 55/250g

SIRLOIN MBS 12+

kagoshima A5, grain fed 80/100g



SAUCES 4ea

chimichurri
bernaise
truffle mayo
red wine jus
mushroom sauce
mixed pepper sauce

SIDES

mixed leaf salad	8	steak fries	9
mixed tomatoes w/ anchovy essence, garlic & basil	9	grilled portobello mushroom w/ parsley butter	15
green beans salad w/ lemon dressing & pickled onions	9	grilled broccoli w/ anchovy butter	10
		mash potato	12

add truffle pesto +7