

# EASTSIDE

## BAR & GRILL

### ENTRÉES

**SYDNEY ROCK OYSTERS**  
pickled onions, vinaigrette  
& tobiko roe 7 ea

**GRILLED MIXED OLIVES**  
rosemary & garlic infused 12

**SOURDOUGH BREAD**  
w/ beef butter 11  
guanciale +4  
anchovies +5

**SCALLOP SASHIMI**  
whey, tigermilk & yuzu 28

**O'CONNOR BEEF TARTARE**  
cured egg yolk & chives 28

**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

**PORK RIBS 400G**  
w/ barbecue sauce 48

**BLUE EYE COD**  
miso & eggplant 42



**ROASTED CAULIFLOWER**  
pecorino & hazelnut 30

**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 22/100g

**T-BONE MBS 3+**  
o'connor, grass fed 19/100 g

## WAGYU

**TOMAHAWK MBS 7+**  
mayura station,  
chocolate-grain fed 36/100g

## ANGUS

**OYSTER BLADE MBS 5+**  
black market, grain fed 48/300g

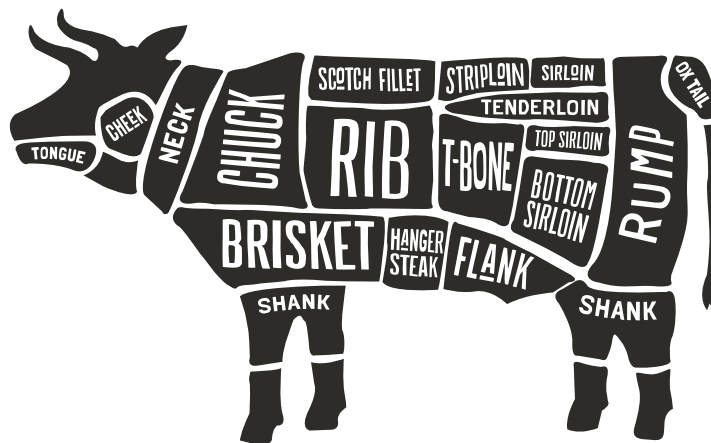
**TENDERLOIN MBS 3+**  
o'connor, grass fed 62/200g

**SCOTCH FILLET MBS 3+**  
o'connor, grass fed 65/350g

## WAGYU

**RUMP CUP MBS 6+**  
mayura station,  
chocolate-grain fed 64/250g

**SIRLOIN MBS 12+**  
kagoshima A5, grain fed 90/100g



## SAUCES 4 ea

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

## SIDES

mixed leaf salad	10	steak fries	9
mixed tomatoes w/ anchovy essence, garlic & basil	13	grilled broccoli w/ anchovy butter	12
green beans salad w/ lemon dressing & pickled onions	11	mash potato	12
		add truffle pesto	+7