

EASTSIDE

GRILL & BAR

Welcome to Eastside Grill & Bar.

Eastside Grill & Bar pays homage to the upmarket dining experiences of New York, nestled within a heritage listed warehouse, evoking the atmosphere of New York's famed meatpacking district.

At Eastside Grill & Bar you'll find incredible seafood and the finest cuts of meat that have been dry-aged in-house and prepared on the beautiful custom-built Parrilla wood-fire grill.



A LA CARTE

ENTRÉES

SYDNEY ROCK OYSTERS pickled onions, vinaigrette & tobiko roe	7 ea
GRILLED MIXED OLIVES rosemary & garlic infused	12
SOURDOUGH BREAD w/ beef butter anchovies	11 +5
SCALLOP SASHIMI whey, tigermilk & yuzu	28
CURED SALMON SASHIMI yogurt, grapefruit & orange	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

BEEF

BEEF SHORT RIBS w/ fries & barbecue sauce	48
36H SLOW COOKED BEEF CHEEK smoked mash potato & shallot-red wine sauce	42

SEAFOOD

SEAFOOD CHOWDER mussels, smoked mackarel & prawns	28
MURRAY COD miso & eggplant	42
MORETON BAY BUG w/ fregola, fermented lemon & bottarga	48
HANDMADE RAVIOLI kingfish, burnt butter sauce & salmon roe	36

VEGETARIAN

ROASTED BEETROOT SALAD goat cheese & candied walnuts	26
ROASTED CAULIFLOWER pecorino & hazelnut	30



FROM THE GRILL

** ON THE BONE - DRY AGED
PLEASE ALLOW 45 MINS

ANGUS

RIB EYE MBS 5+ **

black onyx, grain fed
22/100g

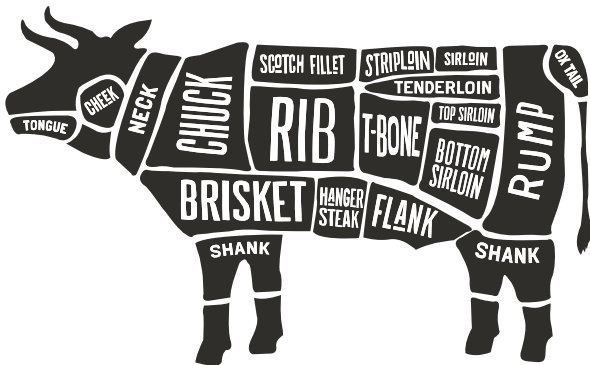
T-BONE MBS 3+ **

o'connor, grass fed
19/100 g

WAGYU

TOMAHAWK MBS 7+ **

mayura station,
chocolate-grain fed
36/100g



ANGUS

TENDERLOIN MBS 3+

o'connor, grass fed
62/200g

SCOTCH FILLET MBS 3+

o'connor, grass fed
65/350g

WAGYU

RUMP CAP MBS 6+

mayura station,
chocolate-grain fed
64/250g

SIRLOIN MBS 12+

kagoshima A5,
grain fed
90/100g

SIDES

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

SAUCES 4 ea

chimichurri | bearnaise | truffle mayo | red wine jus | mushroom sauce | mixed pepper sauce

ANOTHER BITE

CHEESE

MONTE ROSSO Washed Rind, Cow's Milk, Adelaide Hills, SA	\$16
RUSTY Washed Rind, Cow's Milk, Adelaide Hills, SA	\$18
MONT PRISCILLA Semi-Soft, Cow's Milk, Adelaide Hills, SA	\$17
THE RIVERINE Creamy Blue, Buffalo's Milk, Gippsland, VIC	\$18
VALDEON Crumbly Blue, Cow/Goat's Milk, Leon, Spain	\$16
IBERICO Semi-Hard, Sheep/Goat/Cow's Milk, La Mancha, Spain	\$15

DESSERT

NY CHEESECAKE raspberry ice cream and chocolate soil	\$18
CHOCOLATE LAVA CAKE toasted vanilla ice cream	\$20
BOMBE ALASKA passionfruit parfait, torched meringue	\$19
DESSERT PRESENTATION "FIRE & ICE" serves 2	\$44



DEGUSTATION

\$140pp

SYDNEY ROCK OYSTERS

pickled onions, Eastside vinaigrette & tobiko roe

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CURED SALMON SASHIMI

yogurt, grapefruit & orange

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MAYURA STATION WAGYU RUMP CAP MBS 6+

mash potato & red wine jus

-

SORBET

-

CHOCOLATE LAVA CAKE

toasted vanilla ice cream

3 COURSE MENU

\$90pp

ENTRÉE

- choice of -

O'CONNOR BEEF TARTARE

cured egg yolk & chives

GRILLED OCTOPUS

romesco & nori crackers

SEAFOOD CHOWDER

mussels, smoked mackerel & prawns

-

MAINS

- choice of -

36H SLOW COOKED BEEF CHEEK

smoked mash potato & shallot- red wine sauce

MURRAY COD

miso & eggplant

ROASTED CAULIFLOWER

pecorino & hazelnut

-

DESSERT

- choice of -

CHOCOLATE LAVA CAKE

toasted vanilla ice cream

NY CHEESECAKE

raspberry ice cream

CHEESE PLATTER