



EASTSIDE

BAR & GRILL



OUR VENUE

EASTSIDE is the perfect space for your next event.

Located on the first floor of The Old Rum Store, the space evokes the atmosphere of New York's meatpacking district.

Dark, sexy and theatrical, the restaurant features a leather panelled-bar with bronze back bar display.

A custom brass light fixture, an assortment of wood, steel and leather tables and chairs, surround an open kitchen and impressive wood-fired grill.

The custom-made artwork covers the walls of this 100-year-old heritage building, marrying the raw structure with the chic elements of a New York restaurant, offering the ideal venue to wow your guests.

In the kitchen, the Eastside team deliver a modern menu with influence from around the globe, and most notably, New York. A variety of gastronomic offers, spanning land and sea, are sure to please all of your foodie guests.

EXPRESS MENUS

MENU 1

SOURDOUGH BREAD
w/ beef butter

ALTERNATE DROP ENTREE

FRIED CHICKEN
chilli & mayo

or

CURED SALMON SASHIMI
yoghurt, grapefruit & orange

ALTERNATE DROP MAIN

MARKET FISH
burnt tomatoes and silver beet

or

BLACK ANGUS OYSTER BLADE
red wine jus

SIDES

grilled broccoli with anchovy butter
mixed leaf salad

MENU 2

SOURDOUGH BREAD
w/ beef butter

ALTERNATE DROP MAIN

MARKET FISH
burnt tomatoes and silver beet
or

BLACK ANGUS OYSTER BLADE
red wine jus

SIDES

mixed leaf salad
steak fries
green beans salad
with lemon dressing & pickled onions

ALTERNATE DROP DESSERT

NY CHEESECAKE
raspberry ice cream & chocolate crumble
or

CHOCOLATE BROWNIE
salted caramel popcorn,
toasted vanilla ice cream





MENUS

STANDARD

3- COURSE

SOURDOUGH BREAD
w/ beef butter

ALTERNATE DROP ENTREE

CHAR-GRILLED BABY COS
yoghurt-apple cider reduction
& toasted pepitas
or
FRIED CHICKEN
chilli & mayo

ALTERNATE DROP MAIN

MARKET FISH
burnt tomatoes and silver beet
or
BLACK ANGUS OYSTER BLADE
red wine jus & green beans salad

DESSERT

CHOCOLATE BROWNIE
salted caramel popcorn,
toasted vanilla ice cream

*** UPGRADE TO OUR
SIGNATURE 'FIRE+ICE'
DESSERT PRESENTATION**

PREMIUM

3- COURSE

SOURDOUGH BREAD
w/ beef butter

ALTERNATE DROP ENTREE

CURED SALMON SASHIMI
yoghurt, grapefruit & orange
or
ANGUS BEEF TARTARE
pickled shallots & cured egg yolk

ALTERNATE DROP MAIN

RUMP CAP
limestone full blood wagyu 7+
or
MARKET FISH
burnt tomatoes and silver beet

SIDES

grilled broccoli with anchovy butter
steak fries
heirloom tomatoes with
anchovy sauce, garlic & basil

DESSERT

NY CHEESECAKE
raspberry & chocolate crumble

DELUXE

4- COURSE

SOURDOUGH BREAD
w/ beef butter

ALTERNATE DROP ENTREE

CURED SALMON SASHIMI
yoghurt, grapefruit & orange
or
ANGUS BEEF TARTARE
pickled shallots & cured egg yolk

PASTA

HANDMADE RAVIOLI
kingfish, burnt butter sauce & salmon roe

ALTERNATE DROP MAIN

MARKET FISH
burnt tomatoes and silver beet
or
BLACK ANGUS OYSTER BLADE
red wine jus

SIDES

grilled broccoli with anchovy butter
steak fries
heirloom tomatoes with
anchovy sauce, garlic & basil

ALTERNATE DROP DESSERT

NY CHEESECAKE
raspberry & chocolate crumble
or
CHOCOLATE BROWNIE
salted caramel popcorn,
toasted vanilla ice cream



SHARING MENUS

STANDARD

3-COURSE

SOURDOUGH BREAD
w/ beef butter

ENTREE

FRIED CHICKEN
chilli & mayo

BABY OCTOPUS
romesco & nori chips

CHAR-GRILLED BABY COS
yoghurt-apple cider reduction
& toasted pepitas

MAIN

BLACK ANGUS OYSTER BLADE
red wine jus

MARKET FISH
miso & eggplant

SIDES

steak fries
grilled broccoli with anchovy butter
mash potatoes

DESSERT

NY CHEESECAKE
raspberry ice cream & chocolate crumble

CHOCOLATE BROWNIE
salted caramel popcorn,
toasted vanilla ice cream

PREMIUM

3-COURSE

SOURDOUGH BREAD
w/ beef butter

ENTREE

ANGUS BEEF TARTARE
pickled shallots & cured egg yolk

CHAR-GRILLED BABY COS
yoghurt-apple cider reduction
& toasted pepitas

BABY OCTOPUS
romesco & nori chips

MAIN

MARKET FISH
miso & eggplant

BLACK ANGUS OYSTER BLADE
red wine jus

ROASTED CAULIFLOWER
pecorino & hazelnut

SIDES

steak fries
mixed leaf salad
green beans salad with lemon dressing
& pickled onions

DESSERT

NY CHEESECAKE
raspberry & chocolate crumble

CHOCOLATE BROWNIE
salted caramel popcorn,
toasted vanilla ice cream

DELUXE

4-COURSE

SOURDOUGH BREAD
w/ beef butter

SNACK

SYDNEY ROCK OYSTERS (2PP)
pickled onions, vinaigrette & tobiko roe

ENTREE

KINGFISH SASHIMI
tiger's milk & jalapeno

FRIED CHICKEN
chilli & mayo

GRILLED PRAWNS
w/ seaweed butter

MAIN

30 DAYS DRY AGED ANGUS O/P RIBS
approx. 300gr pp, red wine sauce, truffle mayo

SIDES

steak fries
grilled broccoli with anchovy butter
mash potatoes

DESSERT

NY CHEESECAKE
raspberry & chocolate crumble

CHOCOLATE BROWNIE
salted caramel popcorn,
toasted vanilla ice cream

CANAPES

9 PIECES 2 STANDARD CANAPÉS PER PERSON

CHICKEN KARAAGE
with chilli mayo

COMPRESSED TOMATO SALAD
on chargrilled bread

GRILLED PORTOBELLO MUSHROOM

SALMON TARTLET
with yuzu mayo and spring onion

1 SUBSTANTIAL CANAPE PER PERSON

BATTERED FISH
with fries and house-made
tartare sauce

12 PIECES 2 STANDARD CANAPÉS PER PERSON

CURED PORK AND POTATO
CROQUETTE

CHICKEN KARAAGE
with chilli mayo

COMPRESSED TOMATO SALAD
on chargrilled bread

GRILLED PORTOBELLO MUSHROOM

SALMON TARTLET
with yuzu mayo and spring onion

1 SUBSTANTIAL CANAPE PER PERSON

BATTERED FISH
with fries and
house-made tartare sauce

AMERICAN MAC AND CHEESE

16 PIECES 2 STANDARD CANAPÉS PER PERSON

CURED PORK AND POTATO
CROQUETTE

CHICKEN KARAAGE
with chilli mayo

COMPRESSED TOMATO SALAD
on chargrilled bread

GRILLED PORTOBELLO MUSHROOM

SALMON TARTLET
with yuzu mayo and spring onion

1 SUBSTANTIAL CANAPE PER PERSON

BATTERED FISH
with hand cut fries
and house-made tartare sauce

AMERICAN MAC AND CHEESE

2 DESSERT CANAPES PER PERSON

NY CHEESECAKE
raspberry & chocolate ice cream

CHOCOLATE BROWNIE
salted caramel popcorn,
toasted vanilla ice cream

* ALL MENUS SUBJECT TO CHANGE. SAMPLE MENUS ONLY.
PLEASE CONTACT US TO SEE THE FULL SELECTION



GRAZING TABLE

EASTSIDE Bar and Grill allows you to create your own bespoke grazing table with an extensive range of cheese and charcuterie, perfect for any event. All of our charcuterie is made in-house using whole free-range pork. Our standard grazing table starts from \$28.00 per person.

For bespoke premium packages, please contact our events team.



BEVERAGES

We have a series of beverage package options, curated to suit our menus and please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for four hours. Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption.

Simply choose the beverages, budget and duration of your tailored package.

SPIRITS AND COCKTAILS

Because not everyone loves wine! We have many different options to include spirits and cocktails into your event. Whether you are looking to kick things off with a tailor made cocktail or want to finish the night off with a bang, we can happily accommodate you.

Get in touch for more information.



BEVERAGE PACKAGES

STANDARD

NV VARICHON & CLERC,
BLANC DE BLANC, FRANCE

2021 TERRA VINO PINOT GRIS,
AUSTRALIA

2021 11 MINUTES, ROSE DELLE VENEZIE,
ITALY

2021 SECOND FLEET SHIRAZ,
AUSTRALIA

PERONI, ASAHI LIGHT

PREMIUM

NV SANTA MARGHERITA,
VALDOBBIADENE, PROSECCO
SUPERIORE, ITALY

2013 ASTROLABE, CHARDONNAY,
MARLBOROUGH NZ

2021 11 MINUTES, ROSE DELLA
VENEZIE, ITALY

2021 TORBRECK WOODCUTTER'S,
SHIRAZ, BAROSSA VALLEY

PERONI, ASAHI LIGHT

DELUXE

NV SANTA MARGHERITA,
VALDOBBIADENE, PROSECCO
SUPERIORE, ITALY

2013 ASTROLABE, CHARDONNAY,
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2021 11 MINUTES, ROSE DELLA
VENEZIE, ITALY

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SHIRAZ, BAROSSA VALLEY

PERONI, ASAHI LIGHT



MORE INFO

CAPACITY

While the venue and the team at Eastside are very flexible and will always do their best to accommodate any set up, below is a great starting point for standard event set up's and capacity.

AV

The venue has WIFI Internet, a standard microphone and sound system and a 55inch Plasma TV. This is enough for all of your basic AV needs, however, for anything more advanced we suggest speaking with an external AV company.'

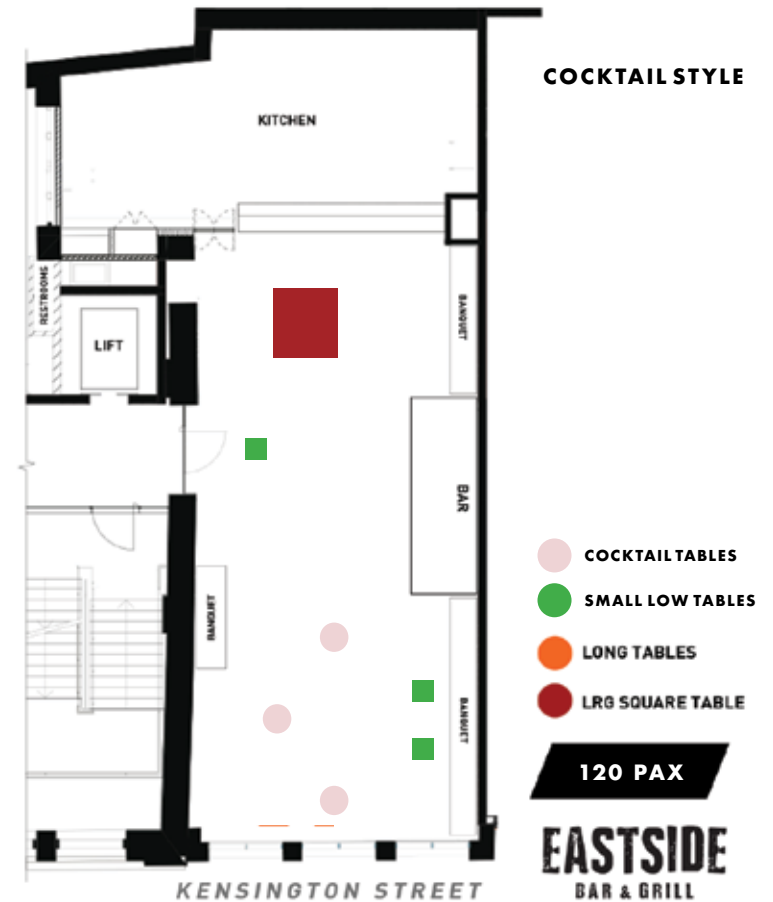
STYLING

As part of a standard hire, the venue comes with candles and some greenery in the venue as well as all decor. Clients are more than welcome to bring in their own decorations and styling to suit the event.





FLOOR PLANS





OTHER VENUES

CARTEL

SOUTH AMERICAN



**HOLY
DUCK!**

MODERN CHINESE



OLIO
KENSINGTON ST

NUOVA SICILIAN



CAVROCHE
CHIPPENDALE

CLASSIC FRENCH BISTRO





THANKS

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