



EASTSIDE

GRILL & BAR

OLD RUM STORE | CHIPPENDALE

The page features a decorative border on the left and right sides, composed of detailed black and white line drawings of various food items, including fish, oysters, and other seafood. A large, thick, yellow swoosh graphic curves across the top and bottom of the page, framing the central text area.

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.



Head Chef: Sebastian Plazas
Manager: Davide Elia



CHEF'S MENU

\$98pp

CHEF'S SNACK

OYSTERS (3 pcs)
\$20 supplement

STARTERS

Choice of

O'CONNOR BEEF TARTARE
cured egg yolk & chives

GRILLED OCTOPUS
romesco & nori crackers

CURED SALMON SASHIMI
yoghurt, grapefruit & orange

BONE MARROW
gremolada, pickled onion & crostini

MAINS

Choice of

36H SLOW COOKED BEEF CHEEK
smoked mash potato & red wine sauce

MARKET FISH
spinach, capsicum &
fermented chilli sauce

ROASTED CAULIFLOWER
pecorino & hazelnut

LAMB NECK
ajo blanco & grilled broccolini

SIGNATURE ANGUS RIB EYE
black onyx, grain fed
\$36pp supplement (min. 2 people)

CHEF'S SORBET

DESSERT

Choice of

CHOCOLATE LAVA CAKE
toasted vanilla ice cream

BOMBE ALASKA
passionfruit parfait, torched meringue

NY CHEESECAKE
raspberry ice cream

CHEESE PLATTER
ask our staff for today's selection

"FIRE & ICE"
DESSERT PRESENTATION
\$12pp supplement (min. 2 people)

CHEF'S PETIT FOUR

SNACKS

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

SOURDOUGH BREAD \$11
w/ beef butter

GRILLED MIXED OLIVES \$12
rosemary & garlic infused

OLASAGASTI ANCHOVIES \$26
stracciatella cheese & grilled bread

HOMEMADE WAGYU BRESAOLA \$18
w/ caper berries

STARTERS

BLUE FIN TUNA \$31
green pea puree, pickled kohlrabi
& ponzu

CURED SALMON SASHIMI \$28
yoghurt, grapefruit & orange

O'CONNOR BEEF TARTARE \$26
cured egg yolk & chives

GRILLED OCTOPUS \$29
romesco & nori crackers

GRILLED PRAWNS \$29
w/ seaweed butter

GRILLED BABY COS \$23
yoghurt-apple cider reduction
& toasted pepitas

BONE MARROW \$23 ea
gremolada, pickled onion & crostini

MAINS

MEAT

**36H SLOW COOKED
BEEF CHEEK \$46**
smoked mash potato
& shallot-red wine sauce

LAMB NECK \$48
ajo blanco & grilled broccolini

SEAFOOD

**SEAFOOD
CHOWDER \$42**
mussels, smoked mackerel
& prawns

MARKET FISH \$MP
spinach, capsicum &
fermented chilli sauce

VEGETARIAN

ROASTED BEETROOT SALAD \$26
goat cheese & candied walnuts

ROASTED CAULIFLOWER \$30
pecorino & hazelnut

FROM
THE GRILL

SIGNATURE STEAKS
ON THE BONE DRY AGED
PLEASE ALLOW 45 MINS

ANGUS

from 800g

RIB EYE MBS 5+
black onyx, grain fed
\$22/100g

T-BONE MBS 3+
o'connor, grain fed
\$19/100g

WAGYU

from 1kg

TOMAHAWK MBS 7+
mayura station, chocolate-grain fed
\$34/100g

ANGUS

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

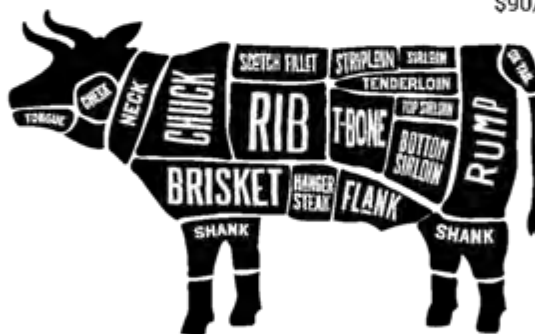
SCOTCH FILLET MBS 3+
o'connor, grass fed
\$65/350g

SIRLOIN ON THE BONE MBS 3+
o'connor, grass fed
\$78/500g

WAGYU

RUMP CAP MBS 6+
mayura station, chocolate-grain fed
\$64/250g

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



SAUCES

\$4 ea

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

SIDES

BRUSSEL SPROUTS W/ AJO BLANCO,
PARMESAN & BALSAMIC \$15
GRILLED BROCCOLINI
W/ ANCHOVY BUTTER \$13
MASH POTATO \$13
TRUFFLED MASH POTATO \$20
STEAK FRIES \$11
MIXED LEAF SALAD \$11

(for groups of 6 and more a 10% service charge will be applied)



ANOTHER BITE

CHEESE

MONTE ROSSO \$16

washed rind, cow's milk,
Adelaide Hills, SA

MONT PRISCILLA \$17

semi-soft, cow's milk,
Adelaide Hills, SA

THE RIVERINE \$18

creamy blue, buffalo's milk,
Gippsland, VIC

IBERICO \$15

semi-hard, sheep/goat/cow's milk,
La Mancha, Spain

DESSERT

NY CHEESECAKE \$18

raspberry ice cream & chocolate soil

CHOCOLATE LAVA CAKE \$20

toasted vanilla ice cream

BOMBE ALASKA \$19

passionfruit parfait, torched meringue

DESSERT PRESENTATION

"FIRE & ICE" \$48

AFTER DRINKS

SALTED CARAMEL MARTINI \$23

MAXWELL TAWNY PORT \$16

BOTRYTIS SEMILLON \$17

MORRIS MUSCAT \$16

LIMONCELLO \$12

MONTENEGRO \$11

AMARO NONINO \$16

AMARO DEL CAPO \$13

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