

OLD RUM STORE | CHIPPENDALE





SNACKS

SYDNEY ROCK OYSTERS

PICKLED ONIONS, VINAIGRETTE & TOBIKO ROE \$7 ea

WHITE WINE & PARMESAN CHEESE \$8 EA

GRILLED OYSTER W/
WAGYU FAT AND GARLIC \$8 EA

IGGY'S SOURDOUGH BREAD \$11

w/ homemade beef butter

GRILLED MIXED OLIVES \$12

rosemary & garlic infused

BUMP N SHOT \$25

Sturgeon caviar & vodka

SIRLON MBS 12+ \$45/50g

Japanese wagyu A5, grain fed

STARTERS

LING FISH CEVICHE \$25

Tiger milk, amarillo chilli & sweet potato crisp

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

BEEF TATAKI \$32 ea

O'Connor tenderloin lightly seared & thinly sliced w/ dressing

BONE MARROW \$23 ea

gremolada, pickled onion & crostini

MAINS

36H SLOW COOKED BEEF CHEEK \$46

smoked mash potato & shallot-red wine sauce

OSSOBUCO \$52

24h slow cooked Wagyu beef, mash & capsicum/beef jus

PORK RIBS \$68

whole rack of barbeque ribs served with fries

BEEF WELLINGTON \$78

200g O'connor tenderloin, prosciutto & chutney (limited availability)

MARKET FISH \$50

Yoghurt coated & baby carrots

ROASTED CAULIFLOWER \$30

pecorino foam

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

FROM THE GRILL

SIGNATURE SHARING STEAKS

ON THE BONE DRY AGED PLEASE ALLOW 45 MINS

ANGUS from 800g

RIB EYE MBS 5+

black onyx, grain fed \$22/100g

ANGUS

T-BONE MBS 3+

o'connor, grain fed \$19/100g

WAGYU

TOMAHAWK MBS 7+

mayura station, chocolate-grain fed \$34/100g

ANGUS

SHORT RIBS

24h slow cooked, grain fed \$42/250g

TENDERLOIN MBS 3+

o'connor, grass fed \$58/180g

SCOTCH FILLET MBS 3+

o'connor, grass fed \$65/350g

SIRLOIN ON THE BONE MBS 3+

o'connor, grass fed \$78/500g

WAGYU

BRISKET MBS 9+

72h slow cooked Mayura Station, chocolate-grain fed \$48/250g

RUMP CAP MBS 6+

mayura station, chocolate-grain fed \$64/250g

> Add Ons: Bone Marrow +16 Prawn "Surf & Turf +9

SAUCES

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

STEAK FRIES \$11

double fried, beer battered fries

ONION RINGS \$12

crispy and flavourful rings made of real onion

MASH POTATO \$13

made w/ smoky cultured butter topped w/ fresh chives

SIDES

BRUSSEL SPROUTS \$15

w/ AjoBlanco, parmesan & balsamic

BROCCOLINI \$13

w/ creamy anchovy butter & garlic panko

GREEN BEANS \$15

sautéed with Mayura Station wagyu beef

MUSHROOMS \$14

champignon mushroom served w/ Italian pesto

TRUFFLED MASH POTATO \$20

our classic smoky mash whipped w/ truffle paste

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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

VOLCANO CHOCOLATE COOKIE \$20

classic American Cookie w/ choc heart

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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The world's best steak knives are available at Eastside. Purchase one for a friend or yourself and we'll cover the cost of engraving

SHINY BONE FINISH \$290

Congride Olive WOOD \$250

MARBLED BLACK \$270

In the charming village of Laguiole, France, the Forge de Laguiole workshop developed their coveted steak knife in the early 1800s; and continue to craft their coveted luxury knives today.

Bearing the iconic bumblebee and traditional shepherd's cross, Forge de Laguiole continues to please its clients with quality products and an unwavering commitment to integrity, ethical practices, and innovative designs.

Florentine BLACK SCALED \$350 ORANGE SCALED \$450

Crafting unique, high-performing culinary tools from their workshop in Barcelona, Spain, Florentine knives are renowned for their lasting sharpness and beautiful balance, with unique handles with a perfect weight.

Florentine Kitchen Knives is one of the most in-demand European knife makers. Crafting unique, high-performing culinary tools from their workshop in Barcelona, Spain.

These knives have similar cutting ability and technical spec to a Japanese knife, with a unique handle that has a touch more weight, yielding a more neutral balance point and lovely feeling in