TO START

| GRILLED SOURDOUGH wagyu beef butter | 11 |
|---|-------|
| WOOD-FIRED GRILLED OLIVES rosemary & garlic | 12 |
| OYSTERS - pickled onions, vinaigrette & tobiko roe - wagyu fat & garlic | 8ea |
| CRAB CROQUETTE chives & spicy mayo | 8ea |
| WOODFIRED GRILLED KING PRAWN seaweed butter | 9ea |
| EASTSIDE ANGUS BRUSCHETTA beef tartare on melted cheese sandwich | 15 ea |
| ANGUS BONE MARROW pickled onion & gremolada | 23ea |
| JAMON SERRANO figs marmalade & caramelized walnuts | 28 |
| CURED WAGYU "BRESAOLA" fried capers & shaved parmesan | 22 |
| SOFT EGG & PESTO truffle mash with potato crisps | 25 |
| BAKED CAMEMBERT honey, pumpkin seeds & crostini | 26 |
| BLACK ANGUS MEATBALLS over sugo with grana padano & green oil | 18 |

EASTSIDE BAR & GRILL



| TOMAHAWK MBS 3+ o'connor angus, grass fed | 16/100g |
|--|---------|
| TOMAHAWK MBS 7+ mayura station wagyu, chocolate-grain fed | 29/100g |
| SIRLOIN ON THE BONE MBS 3+ o'connor angus, grass fed | 17/100g |
| TENDERLOIN MBS 3+ o'connor angus, grass fed | 25/100g |
| BRISKET MBS 9+ mayura station wagyu, chocolate-grain fed | 14/100g |
| BONELESS PORK CHOP green peas mash & robert sauce | 48 |
| GRILLED OCTOPUS butternut squash sauce, yoghurt & spinach | 48 |
| XXL GRILLED KING PRAWNS mixed leaves & Eastside's vinaigrette | 65 |
| ROASTED CAULIFLOWER mornay foam & pecorino cheese | 30 |
| | |

SAUCES 4ea

chimichurri / bearnaise / truffle mayo / red wine jus mushroom / mixed pepper

ALL ABOUT POTATOES

| STEAK FRIES | | 11/ |
|--|-----------------------------------|-----|
| MASH POTATOES made with smoky cultured topped w/ chives | d butter | 12 |
| TRUFFLED MASH POTAT our classic smoked mash with black truffle paste | | 18 |
| sweet POTATOES WED roasted with aromatic wa | | 15 |
| POTATO GRATIN baked with mornay sauce | e & cheese | 16 |
| RUSSIAN POTATO SALA steamed potatoes, green carrots & tartar sauce | | 14 |
| EVER | GREENS | |
| BRUSSEL SPROUTS with ajo blanco, parmesar | n & ba <mark>lsamic</mark> | 15 |
| GREEN BEANS sautéed with mayura stat | ion <mark>wagy</mark> u beef | 15 |
| BROCCOLINI with creamy anchovy buttoreadcrumbs | te <mark>r & aro</mark> matic | 13 |
| CORN ON THE COB charred & coated in truffle pepperoncino | ed mayo with | 14 |
| MIXED LEAVES SALAD topped with pickled onion Eastside's vinaigrette | s & dressed with | 13 |
| BUTTON MUSHROOMS | | 15 |

sautéed with Italian pesto & parmesan