TO START

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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



STEAK FRIES

MASH POTA made with sm topped w/ chi

TRUFFLED M our classic sn with black tru

SWEET POTA roasted with

POTATO GRA baked with m

RUSSIAN PO steamed pota carrots & tart

BRUSSEL SP with ajo blanc

GREEN BEAN sautéed with

BROCCOLINI with creamy a breadcrumbs

corn on the charred & coa pepperoncino

MIXED LEAV topped with p Eastside's vir

BUTTON MU sautéed with

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ALL ABOUT POTATOES			
s	11		
TOES noky cultured butter ives	12		
IASH POTATO moked mash mixed uffle paste	18		
ATOES WEDGES aromatic wagyu fat	15		
ATIN nornay sauce & cheese	16		
DTATO SALAD ratoes, green peas, tar sauce	14	1	
EVER GREENS			
PROUTS co, parmesan & bal <mark>samic</mark>	15	2:	
NS mayura station wagyu beef	15		
anchovy butte <mark>r & aro</mark> matic	13		
6			
HE COB ated in truffled mayo with o	14		
FES SALAD pickled onions & dressed with naigrette	13		
JSHROOMS Italian pesto & p <mark>armesan</mark>	15		