EASTSIDE BAR & GRILL

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TO START	
ROSEMARY FOCACCIA wagyu beef butter	16
WOOD-FIRED GRILLED OLIVES rosemary & garlic	12
OYSTERS - pickled onions, vinaigrette & tobiko roe - wagyu fat & garlic	8 ea
CHARCUTERIE PLATTER cured wagyu beef 'bresaola', salame, jamon serrano, figs marmelade & caramelised walnuts	48
BLUE FIN TUNA CARPACCIO ponzu, yoghurt & orange gel	32
CURED SALMON SASHIMI sweet soy dressing & sesame seeds	29
CRAB CROQUETTE chives & spicy mayo	8 ea
WOODFIRED GRILLED KING PRAWN seaweed butter	9 ea
EASTSIDE ANGUS BRUSCHETTA beef tartare on melted cheese sandwich	15 ea
ANGUS BONE MARROW pickled onion & gremolada	23 ea
BLACK ANGUS MEATBALLS over sugo with grana padano & green oil	18
BAKED CAMEMBERT honey, pumpkin seeds & crostini	26

FROM THE		ALL A	
GRILL		STEAK FRIES	
		MASH POTATOE made with smoky topped w/ chives	
24K GOLD ANGUS TOMAHAWK	360/1kg	TRUFFLED MASH	
24K GOLD WAGYU TOMAHAWK	450/1kg	our classic smoke	
		with black truffle p	
TOMAHAWK MBS 3+ o'connor angus, grass fed	16/100g	SWEET POTATO roasted with aron	
TOMAHAWK MBS 7+ mayura station wagyu, chocolate-grain fed	29/100g	POTATO GRATIN baked with morna	
TENDERLOIN & CLARIFIED BUTTER 300g angus tenderloin, served on a hot plate w/ ghee	80	Ē	
SIRLOIN MBS 12 kagoshima wagyu A5, grain fed	90/100g	BRUSSEL SPROU	
SIRLOIN ON THE BONE MBS 3+ o'connor angus, grass fed	17/100g	GREEN BEANS sautéed with may	
TENDERLOIN MBS 3+ o'connor angus, grass fed	25/100g	BROCCOLINI with creamy anche	
BRISKET MBS 9+	16/100g	breadcrumbs	
mayura station wagyu, chocolate-grain fed		CORN ON THE CO charred & coated i	
LAMB RUMP	49	pepperoncino	
mashed potatoes, king mushroom & red wine jus		MIXED LEAVES S	
GRILLED OCTOPUS butternut squash sauce, yoghurt & spinach	48	topped with pickle Eastside's vinaigre	
XXL GRILLED KING PRAWNS mixed leaves & Eastside's vinaigrette	65	BUTTON MUSHR sautéed with Italia	
ROASTED CAULIFLOWER mornay foam & pecorino cheese	30		
		chimichurri / bear	

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen

ALL ABOUT POTATOES	
STEAK FRIES	11
MASH POTATOES made with smoky cultured butter topped w/ chives	12
TRUFFLED MASH POTATO our classic smoked mash mixed with black truffle paste	18
SWEET POTATOES WEDGES roasted with aromatic wagyu fat	16
POTATO GRATIN baked with mornay sauce & cheese	16
EVER GREENS	
BRUSSEL SPROUTS with ajo blanco, parmesan & balsamic	15
GREEN BEANS sautéed with mayura station wagyu beef	15
BROCCOLINI with creamy anchovy butter & aromatic breadcrumbs	13
CORN ON THE COB charred & coated in truffled mayo with pepperoncino	14
MIXED LEAVES SALAD topped with pickled onions & dressed with Eastside's vinaigrette	13
BUTTON MUSHROOMS sautéed with Italian pesto & parmesan	15
SAUCES	
chimichurri / bearnaise / tru <mark>ffle mayo</mark> / red wine jus / mushroom / m <mark>ixed pep</mark> per	4 ea
allergen	