NEW YORK STYLE BAR AND GRILL



OUR STEAKS ARE EXPERTLY GRILLED OVER AROMATIC IRONBARK WOOD, IMPARTING A DEEP, SMOKEY RICHNESS AND AN UNPARALLELED DEPTH OF FLAVOUR

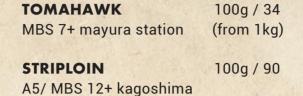
SMALL BITES SYDNEY ROCK OYSTERS 8 ea eastside ginger dressing, pickled onion, fish roe. chives **IRON BARK SMOKED OLIVES** 11 marinated with lemon & rosemary EVOO TOASTED BRIOCHE 14 whipped beef butter & aromatic herbs HOUSE-CURED WAGYU BRESAOLA 24 shaved truffle pecorino & caperberry ENTREES CHARRED COPPER TREE FARM **BONE MARROW** 24 zesty gremolada, pickled onions, crostini 32 **TUNA TARTARE** brown rice vinegar dressing, chives, seaweed rice chips **ANGUS BEEF TATAKI** 24 parsnip horseradish puree, soy dressing, toasted sesame seeds **GRILLED KING PRAWNS (3)** 28 wakame butter & finger lime MBS 5+ WAGYU SKEWERS (3) 21 wood-fire charred wagyu beef, fresh herb salad STRACCIATELLA 28 marinated white anchovies, toasted sourdough, EVOO **BEETROOT & FETA SALAD** 22

toasted almonds, mixed herbs,

champagne vinaigrette

WAGYU

RUMP CAP 250G MBS 7-9 lime stone ridge	65
STRIPLOIN 300G MBS 8-9 jack's creek	110



48

65

75

180





The Classic Meatloaf

WEDNESDAY

Butcher's Banquet (All you can eat)

THURSDAY

Bistecca (T-bone) Night

FRIDAY

Slow-Braised Short Ribs

SATURDAY

Signature Beef Wellington



MAINC

CHIMIN	
MARKET FISH	46
romesco sauce, sautéed kale,	
fried garlic	
WHOLE SPATCHCOCK	48
wood-fire roasted, togarashi.	
shiso vinaigrette	
LAMB SHANK	44
mashed potatoes, red wine jus	
SUGAR LOAF CABBAGE	32
wood-fire charred, miso butter,	
chestnut puree	

SIDES	
STEAK FRIES seasoned salt / chilli salt	1:
GARDEN SALAD eastside vinaigrette & pickled onions	1
BROCCOLINI wood-fire grilled, anchovy butter, panco	1.

MASH	14
BLACK TRUFFLE MASH	18
SWEET POTATO WEDGES	16
TOMATO SALAD pasil & vin cotto dressing	16
BRUSSEL SPROUTS ajo blanco, parmesan, palsamic	16

SAUCES

CHIMICHURRI, BEARNAISE, TRUFFLE MAYO, RED WINE JUS, MUSHROOM & MIXED PEPPER 4 ea