

• NEW YORK STYLE BAR AND GRILL •

EASTSIDE

GRILL & BAR

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 eastside ginger dressing, pickled onion, fish roe, chives	8 ea
IRON BARK SMOKED OLIVES marinated with lemon & rosemary EVOO	11
TOASTED BRIOCHE whipped beef butter & aromatic herbs	14
HOUSE-CURED WAGYU BRESAOLA shaved truffle pecorino & caperberry	24

ENTREES

CHARRED COPPER TREE FARM BONE MARROW zesty gremolada, pickled onions, crostini	24
TUNA TARTARE brown rice vinegar dressing, chives, seaweed rice chips	32
ANGUS BEEF TATAKI parsnip horseradish puree, soy dressing, toasted sesame seeds	24
GRILLED KING PRAWNS (3) wakame butter & finger lime	28
MBS 5+ WAGYU SKEWERS (3) wood-fire charred wagyu beef, fresh herb salad	21
STRACCIATELLA marinated white anchovies, toasted sourdough, EVOO	28
BEETROOT & FETA SALAD toasted almonds, mixed herbs, champagne vinaigrette	22

WAGYU

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



TOMAHAWK MBS 7+ mayura station	100g / 34 (from 1kg)
STRIPLOIN A5/ MBS 12+ kagoshima	100g / 90

ANGUS

RUMP 250G MBS 2 o'connor	48
TENDERLOIN 200G MBS 3 o'connor	65
SCOTCH FILLET 350G MBS 3 o'connor	75
FLORENTINE BISTECCA "T-BONE" 1KG MBS 3-4 o'connor	180
O/P RIB EYE MBS 3+ o'connor	100g / 22 (from 1kg)

MAINS

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

SIDES

STEAK FRIES seasoned salt / chilli salt	12
GARDEN SALAD eastside vinaigrette & pickled onions	16
BROCCOLINI wood-fire grilled, anchovy butter, panco	14

SAUCES

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

WHAT'S ON

MONDAY Eastside Smash Wagyu Burger
TUESDAY 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

Please note groups of 6 people or more will incur a 10% service charge. A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shell fish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.