

EASTSIDE

BAR & GRILL

SMALL BITES

SYDNEY ROCK OYSTERS Eastside ginger dressing, pickled onions, fish roe, chives	6 ea
IRON BARK SMOKED OLIVES Marinated with lemon & rosemary EVOO	8
SOURDOUGH Rosemary & garlic butter	12

ENTREES

HOUSE-CURED WAGYU BRESAOLA Shaved truffle pecorino & caperberries	18
MBS 5+ WAGYU SKEWERS (3) Wood-fired charred wagyu beef, fresh herb salad	21
CHARRED COPPER TREE FARM BONE MARROW Zesty gremolada, pickled onions, crostini	23
GRILLED KING PRAWNS (3) Wakame butter & finger lime	25
GRILLED OCTOPUS Romesco, lotus chips, wakame salt	26
TUNA TARTARE Brown rice vinegar, chives, seaweed rice chips	30
KING FISH CEVICHE Parnip chips, chilli, coriander, cucumber	32

FROM THE GRILL

KING PRAWNS Fregola pasta, bisque, saffron	42	RUMP 250G Angus MBS 2 o'connor	36
SPATCHCOCK (WHOLE) Togarashi, shiso vinaigrette	44	RUMP CAP 250G Wagyu MBS 7-9 lime stone ridge	49
CALAMARI (WHOLE) Potatoes, kale, house-made XO sauce	44	TENDERLOIN 200G Angus MBS 3 o'connor	55
LAMB CHOP Uyghur spice, crispy chat potato, mint jelly	49	SCOTCH FILLET 350G Angus MBS 3 o'connor	66
		STRIPLOIN 300G Wagyu MBS 8-9 jack's creek	110

SIGNATURES

FLORENTINE BISTECCA "ANGUS T-BONE" MBS 3-4 o'connor 160
ANGUS O/P RIB EYE MBS 3+ o'connor (from 1kg) 100g / 19
WAGYU TOMAHAWK MBS 7+ mayura station (from 1kg) 100g / 29
WAGYU STRIPLOIN A5/ MBS 12+ kagoshima 100g / 90

MAINS

SUGAR LOAF CABBAGE Miso butter & chestnut puree	28
SMASH WAGYU BURGER With nori fries & truffle mayo	35
LAMB SHANK Mash potatoes, broccolini & lamb jus	42
CATCH OF THE DAY Romesco sauce, sautéed kale, fried garlic	46
DUCK BREAST Mushroom, pear, duck jus	48
SLOW BRAISED SHORT RIBS (SERVES 2) With nori fries, garden salad, beef jus & truffle mayo	110

SIDES

STEAK FRIES Nori seasoning or chilli salt	10
MASH	14
SWEET POTATO WEDGES	16
BLACK TRUFFLE MASH	18
LOBSTER MAC N CHEESE Macaroni, bechamel, lobster bisque	29

GARDEN SALAD Eastside vinaigrette, pickled onions & croutons	12
BROCCOLINI Wood-fired grilled, anchovy butter, panko	14
BABY COS LETTUCE Yogurt, honey, candied pepitas	15
BRUSSEL SPROUTS Ajo blanco, parmesan, balsamic	16

SAUCES

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

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.