

# EASTSIDE

## BAR & GRILL

### SMALL BITES

#### SYDNEY ROCK OYSTERS 6EA

Eastside ginger dressing, pickled onions, fish roe & chives

#### IRON BARK SMOKED OLIVES 8

Marinated with lemon & rosemary EV00

#### SOURDOUGH 12

Rosemary & garlic butter

### ENTREES

#### HOUSE-CURED WAGYU BRESAOLA 16

Shaved truffle pecorino & caperberries

#### MBS 5+ WAGYU SKEWERS (3) 23

Wood-fired charred wagyu beef & fresh herb salad

#### BEEF TARTARE 25

Cured egg yolk, chives & pickled onion

#### CHARRED COPPER TREE FARM BONE MARROW 25

Zesty gremolada, pickled onions & crostini

#### GRILLED KING PRAWNS (3) 27

Wakame butter & finger lime

#### GRILLED OCTOPUS 28

Romesco, lotus chips & wakame salt

#### TUNA TARTARE 32

Brown rice vinegar, chives & seaweed rice chips

#### KING FISH CEVICHE 32

Parsnip chips, chilli, coriander & cucumber

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

### FROM THE GRILL

250G CHUCK 48 ..... Wagyu MBS 7+ Mayura Station

250G RUMP CAP 58 ..... Wagyu MBS 7-9 lime stone ridge

200G TENDERLOIN 55 ..... Angus MBS 3 o'connor

350G SCOTCH FILLET 66 ..... Angus MBS 3 o'connor

300G STRIPLOIN 110 ..... Wagyu MBS 8-9 jack's creek

WAGYU STRIPLOIN 100G/\$90 ..... A5/ MBS 12+ kagoshima

### SIGNATURES

FLORENTINE BISTECCA "ANGUS T-BONE" 1KG/\$180

MBS 3-4 o'connor

ANGUS O/P RIB EYE 100G/\$19

MBS 3+ o'connor (from 1kg)

WAGYU TOMAHAWK 100G/\$29

MBS 7+ mayura station (from 1kg)

### SAUCES \$4EA

Chimichurri, bearnaise, truffle mayo, red wine jus, mushroom, mixed pepper

### MAINS

#### RISOTTO 38

Wild mushrooms, black truffle & pecorino

#### KING PRAWNS 42

Fregola pasta, bisque & saffron

#### LAMB SHANK 42

Mash potatoes, broccolini & lamb jus

#### CATCH OF THE DAY 46

Romesco sauce, sautéed kale & fried garlic

#### DUCK BREAST 48

Mushroom, pear & duck jus

### SIDES

#### STEAK FRIES 10

Nori seasoning or chilli salt

#### LOBSTER MAC N CHEESE 29

Macaroni, bechamel & lobster bisque

#### MASH 14

#### SWEET POTATO WEDGES 16

#### BLACK TRUFFLE MASH 18

#### GARDEN SALAD 12

Eastside vinaigrette, pickled onions & croutons

#### BROCCOLINI 14

Wood-fired grilled, anchovy butter & panco

#### BRUSSEL SPROUTS 16

Ajo blanco, parmesan & balsamic

### CHEFS MENU

\$68 / 2 COURSE

\$88 / 3 COURSE

+48PP WINE PAIRING

### ENTREES

Choice of

#### BEEF TARTARE

cured egg yolk, chives & pickled onion

#### HOUSE SMOKED SALMON

Betel leaf, chilli lime & fresh Asian herbs

#### STRACCIATELLA & ANCHOVY

creamy Italian cheese & sourdough

#### PUMPKIN VELOUTÉ

candied pancetta, croutons & green oil

### MAINS

Choice of

#### ANGUS SIRLOIN 250G

Fries or salad & choice of 1 sauce

#### ANGUS RUMP 250G

Fries or salad & choice of 1 sauce

#### +50PP ANGUS RIB EYE 1KG (MIN 2)

#### SMASHED WAGYU BURGER

tomato, lettuce, American cheese & truffle mayo

#### GRILLED PRAWNS

W/ Fregola Pasta & bisque

#### +98PP WAGYU TOMAHAWK 1KG (MIN 2)

### DESSERTS

Choice of

#### ICE CREAM

Raspberry, chocolate & vanilla

#### GINGER PANNA COTTA

Seasonal compote

#### CHOCOLATE MOUSSE

white chocolate crumble & sea flakes salt

#### FIRE & ICE

Signature dessert presentation (+10pp, min 2)