

EASTSIDE

BAR & GRILL

SMALL BITES

SYDNEY ROCK OYSTERS 8EA
Eastside ginger dressing, pickled onions, fish roe & chives

IRON BARK SMOKED OLIVES 9
Marinated with lemon & rosemary EV00

SOURDOUGH 13
Rosemary & garlic butter

ENTREES

HOUSE-CURED WAGYU BRESAOLA 18
Shaved truffle pecorino & caperberries

BEEF TARTARE 26
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 32
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 58 Angus MBS 3 o'connor
350G SCOTCH FILLET 69 Angus MBS 3 o'connor
300G STRIPLOIN 130 Wagyu MBS 8-9 jack's creek
WAGYU STRIPLOIN 100G/\$90 A5/ MBS 12+

SIGNATURES

FLORENTINE BISTECCA "ANGUS T-BONE" 1KG/\$190
MBS 3-4 o'connor

ANGUS O/P RIB EYE 100G/\$22
MBS 3+ o'connor (from 1kg)

WAGYU TOMAHAWK 100G/\$32
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 45
Fregola pasta, bisque & saffron

LAMB SHANK 48
Mash potatoes, broccolini & lamb jus

CATCH OF THE DAY 48
Romesco sauce, sautéed kale & fried garlic

DUCK BREAST 48
Mushroom, pear & duck jus

SIDES

STEAK FRIES 12
Nori seasoning or chilli salt

LOBSTER MAC N CHEESE 29
Macaroni, bechamel & lobster bisque

MASH 15
SWEET POTATO WEDGES 19

BLACK TRUFFLE MASH 18

GARDEN SALAD 14
Eastside vinaigrette, pickled onions & croutons

BROCCOLINI 18
Wood-fired grilled, anchovy butter & panko

BABY COS LETTUCE 16
Yoghurt, honey & candied pepitas

BRUSSEL SPROUTS 19
Ajo blanco, parmesan & balsamic

CHEF'S 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

GRILLED KING PRAWNS
Wakame butter & finger lime

MAINS

Choice of

ANGUS SIRLOIN 250G
Fries or salad & choice of 1 sauce

CATCH OF THE DAY
Romesco sauce, sautéed kale & fried garlic

SMASHED WAGYU BURGER
Tomato, lettuce, American cheese & truffle mayo

RISOTTO
Wild mushrooms, black truffle & pecorino

FREGOLA PASTA
W/ king prawns, bisque & saffron

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

+98PP WAGYU TOMAHAWK 1KG (MIN 2)

DESSERTS

Choice of

CHEESE PLATE
Local honey, apricot jam & candied nuts

GINGER PANNA COTTA
Seasonal compote

CHOCOLATE MOUSSE
White chocolate crumble & sea salt flakes

FIRE & ICE
Signature dessert presentation (+10pp, min 2)