

EASTSIDE KITCHEN & BAR

STARTERS

grilled asparagus 23
chives vinaigrette, burrata

chicken karaage 16
chili & yuzu kewpie

grilled clarence river baby octopus 22
smoked almond romesco, potato chips

roasted bone marrow 24
chimichurri salad, onion jam, rye bread

char-grilled baby cos 16
green pea hummus, toasted pepitas

steamed mussels 21
coconut water, ginger + chili

kingfish sashimi 23
tiger's milk, yuzu

angus beef tartare 21
pickled beets, rice crisps

sydney rock oyster 5 pp
ponzu jelly & tobiko

iggy's sourdough bread 4
apple balsamic & olive oil

unlimited filtered sparkling and still water 5 AUD pp
(for tables of 8 or more a 5% surcharge will be applied)
10% surcharge applied for public holidays

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MAINS

char-grilled fillet of swordfish olive and cranberry confit	37
ranger's valley angus strip loin purple potatoes, black garlic	42
whiskey-brined berkshire pork loin home-cured kimchee, polenta	35
grilled cauliflower steak harissa, chick peas, toasted hazelnuts	21
duck leg confit stewed parsnips with orange	28
barley risotto sautéed mushrooms, baby rocket	24
spaghetti pumpkin mentaiko pasta salmon roe	25

SIDES

grilled broccolini, anchovy oil	11
brussels sprout kimchee	12
duck fat roasted potatoes	10

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SET MENU

teaser

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char-grilled baby cos
green pea hummus, toasted pepitas

waterhorse sauvignon blanc, 2016, new zealand

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kingfish sashimi
tiger's milk, yuzu

mount trio riesling, 2016, tasmania

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spaghetti pumpkin mentaiko pasta
salmon roe

12 e mezzo malvasia del salento, 2015, italy

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sorbet

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ranger's valley angus strip loin
purple potatoes, black garlic

nals margreid gries, lagrein, italy

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baked cheese cake

or

our signature 'fire & ice' dessert presentation
(+ 10pp, only whole table)

honeymead maxwell, australia

82 & 50 for wine pairing

The set menu will only be served to the whole table

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Chef Stanley, Chef Angie and the team are always on the hunt for the best components for their dishes, a quest that has brought them to explore farms like Steven Adey's Darling Mills, north of Sydney, where they could discover foraged greens and other elusive produce.

Procuring ingredients is one of the cornerstones for Eastside Kitchen's cuisine, always being curious and experimental, sometimes whimsical, we constantly transcend the boundaries of dining. Our menu is influenced by our travels and combined working experiences.

Curating the menu with modern cooking techniques, we provide an urban and relaxed dining experience that is meant to be shared in a convivial surrounding.

We hope you relish the results of our food philosophy!