

EASTSIDE

KITCHEN & BAR

STARTERS

Grilled asparagus - 26
burrata, eggs & chives vinaigrette

Chicken karaage - 18
chili & yuzu mayo

Grilled Clarence river baby octopus - 26
smoked almond romesco & potato chips

Char-grilled baby cos - 21
yogurt-apple cider reduction & toasted pepitas

Kingfish sashimi - 23
tiger's milk & jalapeno

Angus beef tartare - 26
pickled shallots & cured egg yolk

6 Sydney rock oyster - 26
ponzu jelly & tobiko

Iggy's sourdough bread - 6
Rosemary-beef whipped butter

MAIN COURSE

Handmade Gnocchi
w/ fresh tomato - 23
w/ beef ragu - 28

Southern Calamari - 32
charred shallot, homemade yogurt & togarashi

Market Fish - 37
olives, cranberry & orange butter sauce

Duck Leg Confit - 28
beetroot, carrot & parsnip with balsamic

Kurobuta Pork Chop - 36
seared endive, marinated plum & apple cider jus

36h Slow cooked Short Rib - 42
rocket & mushroom salad

groups of 8 and more a 5% service charge will be applied

MEATS

served with a choice of 1 side and 1 sauce

BLACK ANGUS

Striploin 350g - Tasmania MB2 - 43

Cube Roll 350g - O'connor MB3 - 48

O/P Ribs by kg - Black Onyx MB5 - 138/kg

WAGYU

served with a choice of 1 side and 1 sauce

Hanger Steak 200g - WX Rangers Valley MB5 - 38

Sirloin 250g - AACo MB7 - 48

Flap 200g - WX Rangers Valley MB8 - 45

Cube Roll 300g - Darling Downs MB8 - 88

SAUCES - \$3

Red wine jus
Mix pepper sauce
Mushroom Sauce
Béarnaise
Truffle mayo
Onion jam

SIDES

Rocket salad with pickled mushroom - 8
Mix garden leaf with pickled onions - 8
Heirloom tomatoes salad - 8
Hand cut steak fries - 8
Green beans lemon garlic dressing - 8
Grilled broccolini with anchovy butter - 8

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TASTING MENU - \$88

Char-grilled baby cos
green pea hummus & toasted pepitas

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Kingfish sashimi
tiger's milk & jalapeno

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Black Angus Cube Roll - O'connor MB3
mix leaf & red wine jus

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Wagyu Sirloin - AACo MB7
hand cut steak fries & truffle mayo

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Sorbet

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Hazelnuts Parfait & chocolate ice cream
or
Our signature 'fire & ice' dessert presentation
(+ 10pp, only whole table)

PREMIUM TASTING MENU - \$156

"let's be sexy" cocktail on arrival

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Snack & Iggy's sourdough

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Kingfish sashimi
tiger's milk & jalapeno

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Angus beef tartare
pickled shallots & cured egg yolk

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Market fish
olives, cranberry & orange butter sauce

...

Kurobuta pork chop
seared endive, marinated plum & apple cider jus

...

Sorbet

...

Hazelnuts Parfait & chocolate ice cream

groups of 8 and more a 5% service charge will be applied