

# EASTSIDE

## KITCHEN & BAR

**FUNCTIONS  
& EVENTS  
2017**





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## KITCHEN & BAR

Chef Stanley Wong has had an enviable culinary career working in several applauded restaurants worldwide including the famed Mandarin Oriental Hotel in Hong Kong and opening Jean-Georges Vongerichten's Spice Market in New York City as Executive Chef.

...

Stanley's extensive experience coupled with his recent appearance in The Private Kitchen in Sydney makes him a natural fit for this venue.

...

The restaurant evokes the atmosphere of New York's meatpacking district, delivering a menu touched by the distinctive flavour of the traditional Japanese Binchotan charcoal grill.

...

Dark, sexy and theatrical, the restaurant features a leather paneled-bar with bronze back bar display. A custom brass light fixture, a runway of herringbone flooring and an assortment of steel and leather chairs, marrying the existing raw structure of this 100 year old building with the classic elements of a New York grill.





### MENU 1 (SET) 3-COURSE \$78 PP

welcome canapes on arrival

iggy's sourdough bread, whipped burnt  
butter + nori

...

kingfish & tomato crudo with jalapeno  
black garlic, rye croutons, dill

...

crispy spring chicken  
orange relish, potato cake

...

mango cheesecake mousse, bitter  
chocolate air

\*upgrade your dessert to our 'fire + ice'  
dessert presentation for \$9

*\*All menus subject to change.  
sample menus only.*

### MENU 2 (SHARED) \$78 PP

welcome canapes on arrival

iggy's sourdough bread, whipped burnt  
butter + nori

...

angus beef carpaccio  
tuna aioli, garlic chives, elderflower +  
prawn crackers

+

roasted baby carrot + home-made green  
pea hummus hickory-smoked almonds

...

tasmanian flaked salmon  
shaved fennel + orange slaw, ikura

+

char-grilled beef hanger steak  
duck fat potatoes, broccolini +  
marinated capsicum

...

ricotta coffee mousse, roasted apricots,  
salted caramel

\*upgrade your dessert to our 'fire + ice'  
dessert presentation for \$9

### MENU 3 (SET) 3-COURSE \$108 PP

welcome canapes on arrival

iggy's sourdough bread, whipped burnt butter + nori

...

alpine king trout  
dried seaweed, smoked sour cream, salmon trout roe

...

whiskey-brined caramelised berkshire pork loin  
macadamia + coffee relish, pickles

...

cardamom ice cream, pine nut biscotti, dark  
chocolate + hot berries

\*upgrade your dessert to our 'fire + ice'  
dessert presentation for \$9

**MENU 4 (SET)**  
**4-COURSE \$118 PP**

welcome canapes on arrival

iggy's sourdough bread, whipped burnt  
butter + nori

...

heirloom tomato salad  
gazpacho, stracciatella, mount zero evoo

...

kingfish & tomato crudo with jalapeno  
black garlic, rye croutons, dill

...

sorbet

...

char-grilled chilean seabass  
almond polenta, wild mushroom ragout

...

cardamom ice cream, pine nut biscotti,  
dark chocolate + hot berries

\*upgrade your dessert to our 'fire + ice'  
dessert presentation for \$9

**MENU 5 (SET)**  
**4-COURSE \$138 PP**

welcome canapes on arrival

iggy's sourdough bread, whipped burnt  
butter + nori

...

heirloom tomato salad  
gazpacho, stracciatella, mount zero  
evoo

...

prawn ceviche  
pickled cucumber, scallions

...

sorbet

...

char-grilled cape grim strip steak  
duck fat potatoes, broccolini +  
marinated capsicum

...

cardamom ice cream, pine nut biscotti,  
dark chocolate + hot berries

\*upgrade your dessert to our 'fire + ice'  
dessert presentation for \$9

**MENU 6 (SET)**  
**5-COURSE \$208 PP**

welcome canapes on arrival

teaser

...

iggy's sourdough bread, whipped burnt butter + nori

...

duck prosciutto  
romesco, parmigiano reggiano

...

seared moreton bay bug  
artichoke + baby vegetable barigoule

...

double-boiled beef brodo  
truffle paste, aged sherry

...

sorbet

...

char-grilled cape grim rib-eye steak  
duck fat potatoes, broccolini + marinated capsicum

...

'fire + ice' dessert presentation





## 10-PIECES \$50 PP

Prices per person (2 pcs ea)

Berkshire pork bbq skewer  
Ginger honey glaze (gf)

...

Chicken kara'age  
Chilli & yuzu kewpie (gf)

...

Seared shrimp  
Bloody mary pipette (gf)

...

Watermelon + feta cheese (v)(gf)

...

Smoked aubergine caviar  
Cherry tomato, holy basil (v)(gf)

## SUBSTANTIAL CANAPÉ

\$9 per item, minimum of 2 dozen per kind

Steak sandwich, caramelized onions

...

Snapper poke bowl, spiced avocado  
(gf)

...

Seared mirror dory fillet,  
last minute kimchee (gf)

...

Cold soba noodles, cucumber,  
yuzu dressing

...

Spiced organic corn-fed chicken,  
kumquat salsa

## 12-PIECES \$60 PP

Prices per person (2 pcs ea)

Berkshire pork bbq skewer  
Ginger honey glaze (gf)

...

Chicken kara'age  
Chilli & yuzu kewpie (gf)

...

Seared shrimp  
Bloody mary pipette (gf)

...

Crabmeat salad,  
Cucumber + green apple (gf)

...

Watermelon + feta cheese (v)(gf)

...

Smoked aubergine caviar  
Cherry tomato, holy basil (v)(gf)

## 16-PIECES \$80 PP

Prices per person (2 pcs ea)

Berkshire pork bbq skewer  
Ginger honey glaze (gf)

...

Chicken kara'age  
Chili & yuzu kewpie (gf)

...

Seared shrimp  
Bloody mary pipette (gf)

...

Crabmeat salad  
Cucumber + green apple (gf)

...

Watermelon + feta cheese (v)(gf)

...

Diver scallop  
Maple bacon, black garlic dust (gf)

...

Smoked aubergine caviar  
Cherry tomato, holy basil (v)(gf)

...

White chocolate fudge +  
macadamia brownies

*\*All menus subject to change.  
sample menus only.*





### STANDARD \$65 PP

Varichon & Clerc Blanc de Blanc  
France

...

2015 Waterhorse Sauvignon Blanc  
New Zealand

...

2015 Mcw Appellation  
Canberra Syrah  
Australia

...

2015 Poggiotondo Rosato  
Italy

...

Asahi, Coopers Light

### PREMIUM \$85 PP

Varichon & Clerc Blanc de Blanc  
France

...

2015 Mcw High Altitude  
Pinot Grigio  
Australia

...

2012 Chianti Villa Vistarenni,  
Italy

...

2015 Margan Rose  
Hunter Valley, Australia

...

Asahi, Coopers Light

### DELUXE \$105 PP

NV Prosecco Astoria  
Italy

...

2015 Malvasia del Salento  
Italy

...

2015 MV Cabernet Sauvignon,  
Paxton, Australia

...

2015 Margan Rose  
Hunter Valley, Australia

...

Asahi, Asahi Light





## FURTHER DETAILS

Capacity //  
standing : 120  
seated : 70

While there is no venue  
hire fee, but there are varying  
minimum spends:

monday – thursday

Lunch: \$4,000  
Dinner: \$8,000

friday – sunday

Lunch: \$4,000  
Dinner: \$12,000

—  
Service fee: an additional charge  
of 5% of the total event spend will  
be factored into all quotations  
for the space.

## CONTACT

For all bookings and enquiries  
for Eastside Kitchen + Bar, please  
contact our events team at:

events@kensingtonstreet.com.au  
call (02) 9281 0922

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eastsidekitchen.com.au

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Eastside Kitchen + Bar  
Kensington Street

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Chippendale, Sydney

*Kensington St.*