



EASTSIDE KITCHEN & BAR

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.

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The Eastside Kitchen team deliver an urban and contemporary menu that is curious, experimental and whimsical. The source and sustainability of the ingredients plays an important role in creating the dishes and we take great pride in the preparation process.

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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 restaurant.

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

welcome canapes on arrival

iggy's sourdough bread apple balsamic + olive oil

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king trout carpaccio buttermilk + dill, caperberries

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duck leg confit pickled persimmon + stewed lentils

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baked cheesecake

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

*All menny subject to change. sample menny only.

MENU 2 (SHARED) \$78 PP

welcome canapes on arrival

iggy's sourdough bread apple balsamic + olive oil

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angus beef tartare pickled beets, rice crisps

+

chicken karaage chilli + yuzu kewpie

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nannygai red fish, compressed watermelon seaweed + cucumber salad

+

 ${\it char-grilled\ beef\ hanger\ steak}$ ${\it roasted\ potatoes\ +\ marinated\ capsicum}$

...

chocolate chip ice cream cookie sandwich

*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 apple balsamic + olive oil

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ceviche of prawns, swordfish + trout chipotle aioli, sweet potato chips

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

...

baked cheesecake, macerated 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 apple balsamic + olive oil

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grilled asparagus chive vinaigrette, burrata

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king trout carpaccio buttermilk + dill, caperberries

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sorbet

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beer-braised beef short rib onion marmalade, red cabbage

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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 apple balsamic + olive oil

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grilled asparagus chive vinaigrette, burrata

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chicken karaage chilli + yuzu kewpie

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sorbet

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'fire + ice' dessert presentation

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

welcome canapes on arrival

teaser

iggy's sourdough bread apple balsamic + olive oil

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ceviche of prawns, swordfish + trout chipotle aioli, sweet potato chips

nannygai red fish, compressed watermelon
seaweed + cucumber salad

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double-boiled beef brodo truffle paste, aged sherry

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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 karaage 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

spiced organic corn-fed chicken orange salsa

12-PIECES \$60 PP

prices per person (2 pcs ea)

berkshire pork bbq skewer ginger honey glaze (gf)

chicken karaage 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)



charcuterie platter (8-10pax)
selection of cold cuts, cheese + condiments
\$350 per platter

16-PIECES \$80 PP

prices per person (2 pcs ea)

berkshire pork bbq skewer ginger honey glaze (gf)

chicken karaage chilli + 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 meny subject to change.
sample meny only.



STANDARD \$65 PP

varichon 8 clerc, blanc de blanc france

2015 waterhorse, sauvignon blanc marlborough, new zealand

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2015 mcw appelation, syrah canberra, australia

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2015 poggiotondo rosato italy

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asahi, asahi light

PREMIUM \$85 PP

varichon 8 clerc, blanc de blanc france

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2016 pasqua, pinot grigio italy

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2015 chianti, tenute rossetti italy

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2015 margan, rose hunter valley, australia

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asahi, asahi light

DELUXE \$105 PP

nv prosecco astoria italy

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2015 malvasia del salento italy

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2015 paxton mv cabernet sauvignon, mclaren vale, australia

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2015 margan, rose hunter valley, australia

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asahi, asahi light



FURTHER DETAILS

Capacity # standing: 120 seated: 70

While there is no venue hire fee, 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 6% 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

Level 1, The Old Rum Store 2-10 Kensington Street, Chippendale, Sydney

Kensington St.