

EASTSIDE GRILL KENSINGTON STREET

5-COURSE TASTING MENU

SALAD OF AUTUMN VEGETABLES

Buffalo Mozzarella, Figs & Black Garlic Pesto

Laurenz V, Grüner Veltliner, 2015, Austria

SEARED SASHIMI OF HIRAMASA KINGFISH

Nashi Pear, Jalapeno

Waterhorse, Sauvignon Blanc, 2015, New Zealand

MENTAIKO CASARECCE PASTA

Grilled Octopus & Shiso Leaf

Printhie Mountain, Chardonnay, 2015, Australia

RANGER'S VALLEY WAGYU HANGER STEAK

Truffled Mac n' Cheese

Pulenta 'La Flor' Malbec, 2015, Argentina

NEW YORK STYLE CHEESECAKE

OR

ARTISANAL CHEESE PLATE

Quince Jelly (8 surcharge)

Honey Mead, Maxwell, Australia

Menu Only 88 | with Wine Pairing 138

Our tasting menu will be served only to the entire table.

SHARING NOSHES

BERKSHIRE PORK SKEWER

Rum Pickle Back
14

ROASTED BONE MARROW

Mushrooms and Orange
23

CARPACCIO OF DIVER SCALLOP

Passionfruit Tiger's Milk
24

WAFU BEEF TARTARE

Cured Egg, Rye Crouton
19

CRISPY CHICKEN KARA'AGE

Chili & Yuzu Kewpie
14

SIDES

MISO CAULIFLOWER

Macadamia, Yuzu & Mustard
12

BLISTERED SHISHITO PEPPERS

Shaved Bonito
Murray River Salt
12

ROASTED BRUSSELS SPROUTS

Maple Syrup & Lardons
12

HAND-CUT FRIES

Seaweed, Truffle Aioli
10

TRUFFLED MAC N' CHEESE

12

MIXED SALAD GREENS

Sesame Vinaigrette
12

APPETISERS

SEARED SASHIMI OF HIRAMASA KINGFISH 21

Nashi Pear, Jalapeno

BAKED SYDNEY ROCK OYSTERS 16

Caramelized Onions and Chorizo

SALAD OF AUTUMN VEGETABLES 19

Buffalo Mozzarella, Figs & Black Garlic Pesto

CAESAR SALAD 15

Flame-Roasted Jalapeno Dressing, Home-Made Bacon

FROM THE CHARCOAL GRILL

We use Japanese binchotan white charcoal to impart the best flavours this traditional cooking method can offer.

RANGER'S VALLEY BLACK ANGUS BEEF SCOTCH STEAK 68

Grain-Fed for a Minimum of 270 Days (350g)

RANGER'S VALLEY BLACK ANGUS BEEF NY STRIPLOIN 52

Grain-Fed for a Minimum of 270 Days (250g)

RANGER'S VALLEY BLACK MARKET BONE-IN RIBEYE 178

Grain-Fed for a Minimum of 270 Days (1.2 kg)

Please allow for approx. 45 minutes preparation time

RANGER'S VALLEY CROSSBRED WAGYU HANGER STEAK 38

Grain-Fed for a Minimum of 400 Days (250g)

BUTTERFLIED SKULL ISLAND TIGER PRAWNS 48

Garlic, Extra Virgin Olive Oil

BOURBON-BRINED KUROBUTA PORK CHOP 38

Smoked Apple & Fig Chutney

GRILLED FILLET OF RED SNAPPER 28

a la minute Napa Kimchee

MIXED GRILL 48

Tiger Prawn, Octopus, Red Snapper,
Hanger Steak & Lamb Sweetbread with Chimichurri

OTHER MAINS

SLOW-BRAISED LAMB SHANK IN PARCHMENT 32

Persimmon & Preserved Lemon

MENTAIKO CASARECCE PASTA 25

Grilled Octopus & Shiso Leaf

PAN-SEARED GRIMAUD DUCK BREAST 34

Quince Compote