

EASTSIDE

KITCHEN & BAR



**FUNCTIONS
& EVENTS
2017**



EASTSIDE

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.

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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

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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, there are varying minimum
spends:

monday – thursday

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

friday – sunday

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

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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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Kensington St.