



# EASTSIDE

BAR & GRILL





# OUR VENUE

**EASTSIDE** is the perfect space for your next event.

Located on the first floor of The Old Rum Store, the space evokes the atmosphere of New York's meatpacking district.

Dark, sexy & theatrical, the restaurant features a leather panelled-bar w/ bronze back bar display. A custom brass light fixture, an assortment of wood, steel & leather tables & chairs, surround an open kitchen & impressive wood-fired grill. The custom-made artwork covers the walls of this 100-year-old heritage building, marrying the raw structure with the chic elements of a New York restaurant, offering the ideal venue to wow your guests.

In the kitchen, the Eastside team deliver a modern menu w/ influence from around the globe, & most notably, New York. A variety of gastronomic offers, spanning land & sea, are sure to please all of your foodie guests.

# EXPRESS MENUS

## MENU 1

\$80 PER PERSON

SOURDOUGH BREAD  
w/ beef butter

### ALTERNATE DROP ENTREE

FRIED CHICKEN  
chilli & mayo

OR

CURED SALMON SASHIMI  
yoghurt, grapefruit & orange

### ALTERNATE DROP MAIN

MARKET FISH  
burnt tomato & silver beet

OR

BLACK ANGUS OYSTER BLADE  
red wine jus

### SIDES

grilled broccolini w/ achovy butter  
mixed leaf salad

## MENU 2

\$80 PER PERSON

SOURDOUGH BREAD  
w/ beef butter

### ALTERNATE DROP MAIN

MARKET FISH  
burnt tomato & silver beet

OR

BLACK ANGUS OYSTER BLADE  
red wine jus

### SIDES

mixed leaf salad  
steak fries  
green beans salad  
w/ lemon dressing & pickled onions

### ALTERNATE DROP DESSERT

NY CHEESECAKE  
raspberry ice cream & chocolate crumble

OR

CHOCOLATE BROWNIE  
salted caramel popcorn, toasted vanilla ice cream







## STANDARD

3-COURSE \$90 PER PERSON

SOURDOUGH BREAD  
w/ beef butter

### ALTERNATE DROP ENTREE

CHAR-GRILLED BABY COS  
yoghurt-apple cider reduction  
& toasted pepitas

OR

FRIED CHICKEN  
chilli & mayo

### ALTERNATE DROP MAIN

MARKET FISH  
burnt tomato & silver beet

OR

BLACK ANGUS OYSTER BLADE  
red wine jus & green beans salad

### DESSERT

CHOCOLATE BROWNIE  
salted caramel popcorn,  
toasted vanilla ice cream

**\*UPGRADE TO OUR  
SIGNATURE 'FIRE+ICE' DESSERT  
PRESENTATION \$10.00 P.P**

# MENUS

## PREMIUM

3-COURSE \$115 PER PERSON

SOURDOUGH BREAD  
w/ beef butter

### ALTERNATE DROP ENTREE

CURED SALMON SASHIMI  
yoghurt, grapefruit & orange  
OR

ANGUS BEEF TARTARE  
pickled shallots & cured egg yolk

### ALTERNATE DROP MAIN

RUMP CAP  
limestone full blood wagyu 7+

OR

MARKET FISH  
burnt tomato & silver beet

### SIDES

grilled broccolini w/ anchovy butter  
steak fries

heirloom tomatoes w/  
anchovy sauce, garlic & basil

### DESSERT

NY CHEESECAKE  
raspberry & chocolate crumble

## DELUXE

4-COURSE \$145 PER PERSON

SOURDOUGH BREAD  
w/ beef butter

### ALTERNATE DROP ENTREE

CURED SALMON SASHIMI  
yoghurt, grapefruit & orange  
OR

ANGUS BEEF TARTARE  
pickled shallots & cured egg yolk

### PASTA

HANDMADE RAVIOLI  
kingfish, burnt butter sauce & salmon roe

### ALTERNATE DROP MAIN

MARKET FISH  
burnt tomato & silver beet

OR

BLACK ANGUS OYSTER BLADE  
red wine jus

### SIDES

grilled broccolini w/ anchovy butter  
steak fries

heirloom tomatoes w/  
anchovy sauce, garlic & basil

### ALTERNATE DROP DESSERT

NY CHEESECAKE  
raspberry & chocolate crumble  
OR  
CHOCOLATE BROWNIE  
salted caramel popcorn, toasted vanilla ice cream



# SHARING MENUS

## STANDARD

3-COURSE \$80 PER PERSON

**SOURDOUGH BREAD**  
w/ beef butter

### ENTREE

**FRIED CHICKEN**  
chilli & mayo

**BABY OCTOPUS**  
romesco & nori chips

**CHAR-GRILLED BABY COS**  
yoghurt-apple cider reduction  
& toasted pepitas

### MAIN

**BLACK ANGUS OYSTER BLADE**  
red wine jus

**MARKET FISH**  
burnt tomato & silver beet

### SIDES

steak fries  
grilled broccolini w/ achovy butter  
mash potatoes

### DESSERT

**NY CHEESECAKE**  
raspberry ice cream & chocolate crumble

**CHOCOLATE BROWNIE**  
salted caramel popcorn,  
toasted vanilla ice cream

## PREMIUM

3-COURSE \$90 PER PERSON

**SOURDOUGH BREAD**  
w/ beef butter

### ENTREE

**ANGUS BEEF TARTARE**  
pickled shallots & cured egg yolk

**CHAR-GRILLED BABY COS**  
yoghurt-apple cider reduction  
& toasted pepitas

**BABY OCTOPUS**  
romesco & nori chips

### MAIN

**MARKET FISH**  
burnt tomato & silver beet

**BLACK ANGUS OYSTER BLADE**  
red wine jus

**ROASTED CAULIFLOWER**  
pecorino & hazelnut

### SIDES

steak fries  
mixed leaf salad  
green beans salad w/ lemon dressing  
& pickled onions

### DESSERT

**NY CHEESECAKE**  
raspberry & chocolate crumble

**CHOCOLATE BROWNIE**  
salted caramel popcorn,  
toasted vanilla ice cream

## DELUXE

4-COURSE \$145 PER PERSON

**SOURDOUGH BREAD**  
w/ beef butter

### SNACK

**SYDNEY ROCK OYSTERS (2PP)**  
pickled onions, vinaigrette & tobiko roe

### ENTREE

**KINGFISH SASHIMI**  
tiger's milk & jalapeno

**FRIED CHICKEN**  
chilli & mayo

**GRILLED PRAWNS**  
w/ seaweed butter

### MAIN

**30 DAYS DRY AGED ANGUS O/P RIBS**  
approx. 300gr pp, red wine sauce, truffle mayo

### SIDES

steak fries  
grilled broccolini w/ achovy butter  
mash potatoes

### DESSERT

**NY CHEESECAKE**  
raspberry & chocolate crumble

**CHOCOLATE BROWNIE**  
salted caramel popcorn,  
toasted vanilla ice cream

# CANAPES

## 9 PIECES 50 PP

### STANDARD CANAPES PP

CHICKEN KARAAGE  
w/ chilli mayo

COMPRESSED TOMATO SALAD  
on chargrilled bread

GRILLED PORTOBELLO MUSHROOM

SALMON TARTLET  
w/ yuzu mayo & spring onion

### 1 SUBSTANTIAL CANAPE PP

BATTERED FISH  
w/ fries & house-made tartare sauce

## 12 PIECES 68 PP

### 2 STANDARD CANAPES PP

CURED PORK & POTATO CROQUETTE

CHICKEN KARAAGE  
w/ chilli mayo

COMPRESSED TOMATO SALAD  
on chargrilled bread

GRILLED PORTOBELLO MUSHROOM

SALMON TARTLET  
w/ yuzu mayo & spring onion

### 1 SUBSTANTIAL CANAPE PP

BATTERED FISH  
w/ fries & house-made tartare sauce

AMERICAN MAC & CHEESE

## 16 PIECES 88 PP

### 2 STANDARD CANAPES PP

CURED PORK & POTATO CROQUETTE

CHICKEN KARAAGE  
w/ chilli mayo

COMPRESSED TOMATO SALAD  
on chargrilled bread

GRILLED PORTOBELLO MUSHROOM

SALMON TARTLET  
w/ yuzu mayo & spring onion

### 1 SUBSTANTIAL CANAPE PP

BATTERED FISH  
w/ hand cut fries  
& house-made tartare sauce

AMERICAN MAC & CHEESE

### 2 DESSERT CANAPES PP

NY CHEESECAKE  
raspberry & chocolate ice cream

CHOCOLATE BROWNIE  
salted caramel popcorn, toasted vanilla ice cream

**\* ALL MENUS SUBJECT TO CHANGE. SAMPLE MENUS ONLY.  
PLEASE CONTACT US TO SEE THE FULL SELECTION**





# GRAZING TABLE

**EASTSIDE** Bar & Grill allows you to create your own bespoke grazing table w/ an extensive range of cheese & charcuterie, perfect for any event. All of our charcuterie is made in-house using whole free-range pork. Our standard grazing table starts from \$28.00 per person.

For bespoke premium packages, please contact our events team.



# BEVERAGES

We have a series of beverage package options, curated to suit our menus & please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for 4 hours. Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. Simply choose the beverages, budget & duration of your tailored package.

## SPIRITS AND COCKTAILS

Because not everyone loves wine! We have many different options to include spirits & cocktails into your event. Whether you are looking to kick things off w/ a tailor made cocktail or want to finish the night off w/ a bang, we can happily accommodate you. Get in touch for more information.





# BEVERAGE PACKAGES

## STANDARD \$75 pp

### Sparkling Wine

NV Edmund Thery Blanc de Blanc  
Chardonnay, France

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### White Wine

2023 Terra Vino  
Pinot Gris, South Australia

-

### Rose Wine

2022 Cantarelle Côtes de Provence  
Provence, France

-

### Red Wine

2017 The Second Fleet  
Shiraz, Clare & Barossa Valley, Australia

-

### Beers

Peroni  
Asahi light

## PREMIUM \$105 pp

### Sparkling Wine

NV Santa Margherita Prosecco 'Valdob-  
biadene' | Veneto, Italy

-

### White Wine

2022 Soho 'Peggy'  
Sauvignon Blanc, Marlborough, NZ

-

### Rose Wine

2021 11 Minutes, Rose delle Venezie  
Veneto, Italy

-

### Red Wine

2017 Terre Natuzzi 'Chianti Riserva'  
Sangiovese, Tuscany

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### Beers

Peroni  
Asahi light

## DELUXE \$150 pp

### Sparkling Wine

NV Santa Margherita Prosecco 'Valdob-  
biadene' | Veneto, Italy

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### White Wine

2021 Robert Mondavi 'Private Selection'  
Chardonnay, California, USA

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### Rose Wine

2021 11 Minutes, Rose delle Venezie  
Veneto, Italy

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### Red Wine

2021 Torbreck 'Woodcutter's  
Shiraz, Barossa Valley, Australia

-

### Beers

Peroni  
Asahi light



# MORE INFO

## CAPACITY

While the venue and the team at Eastside are very flexible and will do their best to accommodate any set up, below is a great starting point for standard event set ups & capacity.

## AV

The venue has WiFi Internet, a standard microphone, sound system and a 55in Plasma TV. This is enough for all of your basic AV needs, however, for anything more advanced, we suggest speaking with an external AV company.

## STYLING

As part of a standard hire, the venue comes with candles and some greenery in the venue as well as all decor. Clients are more than welcome to bring in their own decorations & styling to suit the event.





# FLOOR PLANS





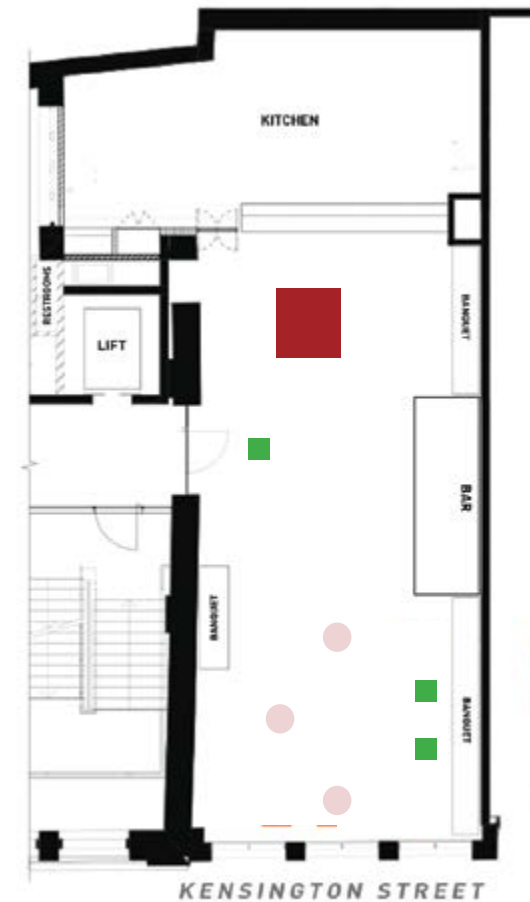
# FLOOR PLANS



LONG TABLES  
LRG SQUARE TABLE

**60 PAX**

**EASTSIDE**  
BAR & GRILL



COCKTAIL TABLES  
SMALL LOW TABLES  
LONG TABLES  
LRG SQUARE TABLE

**120 PAX**

**EASTSIDE**  
BAR & GRILL





# MINIMUM SPEND

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

## MONDAY TO THURSDAY

LUNCH: \$3,000

DINNER: \$8,000

## FRIDAY TO SATURDAY

LUNCH: \$5,000

DINNER: \$18,000

## SUNDAY

LUNCH: \$6,000

DINNER: \$8,000

Service fee: an additional charge of 10% of the total event spend will be factored into all quotations for the space.

Please contact our event staff for more information.

CHECK OUT OUR OTHER VENUES AT

Kensington St.  
CHIPPENDALE

CARTEL



OLIO  
MODERN SICILIAN



EASTSIDE  
BAR & GRILL



CAVROCHE  
CHIPPENDALE







# THANK YOU

(02) 9281 0922 | [FUNCTIONS@KENSINGTONSTREET.COM.AU](mailto:FUNCTIONS@KENSINGTONSTREET.COM.AU)