



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
chilli butter & spinach

OR

BLACK ANGUS SIRLOIN
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
chilli butter & spinach

OR

BLACK ANGUS SIRLOIN
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





MENUS

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
chilli butter & spinach

OR

BLACK ANGUS SIRLOIN
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**

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
chilli butter & spinach

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
salmon, burnt butter sauce & salmon roe

ALTERNATE DROP MAIN

MARKET FISH
chilli butter & spinach

OR

BLACK ANGUS SIRLOIN
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 SIRLOIN
red wine jus

MARKET FISH
chilli butter & spinach

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
chilli butter & spinach

BLACK ANGUS SIRLOIN
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 Varichon & Clerc
Chardonnay, France

-

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 Farina Prosecco Extra Dry DOC
Veneto, Italy

-

White Wine

2021 Capel Vale 'Debut'
Semillon Sauvignon Blanc, WA

-

Rose Wine

2022 Cantarelle Côtes de Provence
Provence, France

-

Red Wine

2017 Terre Natuzzi 'Chianti Riserva'
Sangiovese, Tuscany

-

Beers

Peroni
Asahi light

DELUXE \$150 pp

Sparkling Wine

NV Farina Prosecco Extra Dry DOC
Veneto, Italy

-

White Wine

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

-

Rose Wine

2022 Cantarelle Côtes de Provence
Provence, France

-

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.

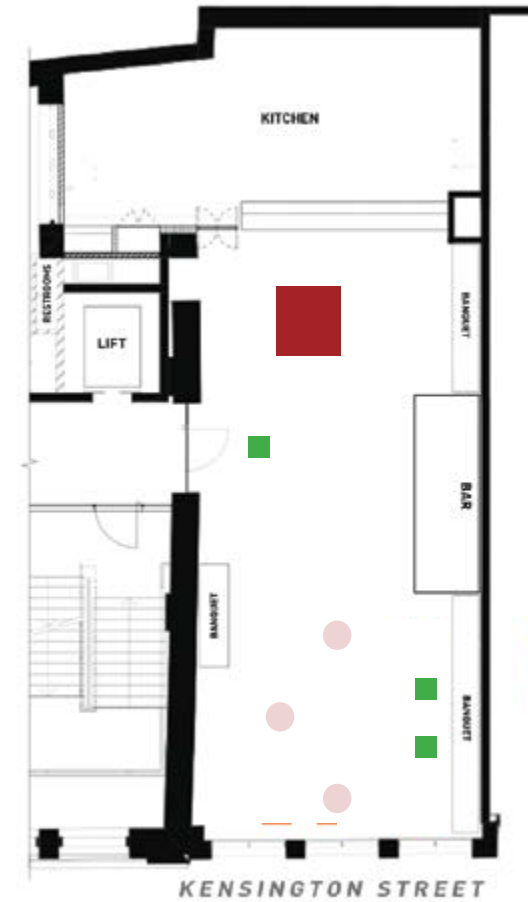


FLOOR PLANS



- 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

GAVROCHE
CHIPPENDALE





THANK YOU

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