

EASTSIDE GRILL KENSINGTON STREET

FUNCTIONS
& EVENTS
2017



EASTSIDE GRILL

By Stanley Wong

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. His 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.



3-COURSE \$68 PP

WELCOME CANAPES

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APPETISER (ALTERNATE DROP)

Beef Carpaccio, Wafu Dressing,
Yuzu & Parmesan

Sashimi of Atlantic Salmon,
Pickled Pineapple & Crispy Shallots

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MAIN COURSE (ALTERNATE DROP)

Spiced Organic Corn-Fed Chicken, Kumquat Salsa

Grilled Mirror Dory Fillet, a la Minute Spicy Kimchee

Crispy Witch's Polenta, Roasted Brussels Sprouts

GREEN TEA TIRAMISU

*Upgrade your dessert to our 'Jackson Pollock'
Dessert Presentation for 9 AUD per person

5-COURSE \$88 PP

WELCOME CANAPES

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APPETISER (ALTERNATE DROP)

Sashimi of Atlantic Salmon,
Pickled Pineapple & Crispy Shallots

Crispy Chicken Kara'age, Chili & Yuzu Kewpie

Double-Boiled Beef Brodo, Truffle Puree

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SORBET

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MAIN COURSE (ALTERNATE DROP)

Char-Grilled Crossbred Wagyu Beef Hanger Steak

Grilled Mirror Dory Fillet, a la Minute Spicy Kimchee

Crispy Witch's Polenta, Roasted Brussels Sprouts

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GREEN TEA TIRAMISU

*Upgrade your dessert to our 'Jackson Pollock'
Dessert Presentation for 9 AUD per person

7-COURSE \$118 PP

WELCOME CANAPES

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APPETISER (ALTERNATE DROP)

Sashimi of Atlantic Salmon,
Pickled Pineapple & Crispy Shallots

Crudo of Diver Scallop, Passionfruit Tiger's Milk

Crispy Chicken Kara'age, Chili & Yuzu Kewpie

Double-Boiled Beef Brodo, Truffle Puree

Mentaiko Pasta, Grilled Octopus & Shiso Leaf

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SORBET

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MAIN COURSE (ALTERNATE DROP)

Char-Grilled Black Angus Beef NY Strip Loin

Grilled Mirror Dory Fillet, a la Minute Spicy Kimchee

Crispy Witch's Polenta, Roasted Brussels Sprouts

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BAKED CHEESE CAKE, CHERRY COMPOTE

*Upgrade your dessert to our 'Jackson Pollock'
Dessert Presentation for 9 AUD per person



CANAPE PACKAGES

9 PIECES

2 OF EACH PER PERSON

Beef Kushiyaki, Ginger Basil Aioli (GF)

Chicken Kara'age, Chilli & Yuzu Kewpie (GF)

Seared Shrimp, Bloody Mary Pipette (GF)

Almond 'Cheese' Terrine, Zucchini & Orange Blossom Water (V, GF)

SUBSTANTIAL CANAPE

Tuna Poke Bowl, Spiced Avocado (GF)

1 X PER PERSON

\$50 PER HEAD

12 PIECES

2 OF EACH PER PERSON

Beef Kushiyaki, Ginger Basil Aioli (GF)

Chicken Kara'age, Chilli & Yuzu Kewpie (GF)

Seared Shrimp, Bloody Mary Pipette (GF)

Crabmeat Salad, Cucumber & Green Apple (GF)

Almond 'Cheese' Terrine, Zucchini & Orange Blossom Water (V, GF)

SUBSTANTIAL CANAPE

Tuna Poke Bowl, Spiced Avocado (GF)

Seared Mirror Dory Fillet,
Last Minute Kimchee (GF)

1 X PER PERSON

\$68 PER HEAD

16 PIECES

2 OF EACH PER PERSON

Beef Kushiyaki, Ginger Basil Aioli (GF)

Chicken Kara'age, Chilli & Yuzu Kewpie (GF)

Seared Shrimp, Bloody Mary Pipette (GF)

Crabmeat Salad, Cucumber & Green Apple (GF)

Almond 'Cheese' Terrine,
Zucchini & Orange Blossom Water (V, GF)

Diver Scallop, Maple Bacon, Black Garlic Dust (GF)

White Chocolate Fudge, & Macadamia Brownies

SUBSTANTIAL CANAPE

Tuna Poke Bowl, Spiced Avocado (GF)

Seared Mirror Dory Fillet,
Last Minute Kimchee (GF)

1 X PER PERSON

\$88 PER HEAD

BEVERAGE PACKAGES

STANDARD PACKAGE

\$58PP

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Varichon & Clerc Blanc de Blanc
France

2015 Waterhorse Sauvignon Blanc
New Zealand

2015 Mcw Appellation Canberra Syrah
Australia

2015 Poggiotondo Rosato
Italy

Asahi, Asahi Light

PREMIUM PACKAGE

\$78PP

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Varichon & Clerc Blanc de Blanc
France

2015 Mcw High Altitude Pinot Grigio
Australia

2015 Mcw Appellation Canberra Syrah
Australia

2015 Margan Rose
Hunter Valley, Australia

Asahi, Asahi Light

DELUXE PACKAGE

\$98PP

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NV Prosecco Superiore Nino Franco
Italy

2015 Printhe Mountain Chardonnay
Australia

2015 MV Cabernet Sauvignon, Paxton
Australia

2015 Cuvée Bouchard Aîné Rose
France

Asahi, Asahi Light

EASTSIDE GRILL KENSINGTON STREET

ENQUIRIES

For all bookings and enquiries for Eastside Grill, please contact our events team at:

EVENTS@KENSINGTONSTREET.COM.AU
CALL (02) 9281 0922

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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EASTSIDEGRILL.COM.AU

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

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