EASTSIDE *Social*

A LA CARTE

To Share

Signature Arancini Balls

Arancini balls (V) (3 pieces) **16**
with mozzarella and Napoli sauce.

Mushroom Arancini Balls (V) (3 pieces) **16**
with mushrooms, truffle oil & mozzarella.

Home made since 2012.

Spicy Popcorn Chicken 20

Jalapeño Poppers (7 pieces) (V) **16**
Spicy stuffed peppers served with sour cream.

Corn Ribs (5 pieces) (V) (G) **16**
Charred corn with Parmesan, house seasoning & chipotle mayo.

Cheese Burger Spring Rolls (3 pieces) **14**

Crumbed Cauliflower Bites (V) **16**
Crumbed fried cauliflower with our home made spicy sticky sauce or buffalo sauce.
* VEGAN OPTION (V+) available.

Baked Camembert (V) (G) **22**
Crusty Tasmanian Camembert with home made beetroot chutney and crusty bread.

Chicken Wings & Tender Bites

select either:
CHICKEN WINGS 6/12 (G) **12 / 20**
CHICKEN TENDER BITES 6/12 (G) **12 / 20**
choose your flavour:
BUFFALO
GARLIC PARMESAN

Fries & Sides

Parmesan & Truffle Fries (V) (G) **15**
with aioli.

Secret Seasoned Fries (V+) (G) **13**
with aioli.

Sweet Potato Fries (V+) **14**
with aioli.

Fries with a (v+) can be made vegan by switching sauce to vegan mayo

15% surcharge applies on all public holidays

Salad

Asian Ginger Salmon (A) **30**
Honey & Chilli pan-seared Salmon with mixed leaf salad, carrot, red capsicum, fried shallots, cucumber and a Honey ginger Sesame dressing

Chopped House Steak (G) **30**
Cos lettuce, cherry tomatoes, red onion, hard boiled egg, bacon, blue cheese, cucumber & honey mustard dressing topped with tender pieces of Gippsland Angus, grain-fed 100+ days, wet-aged scotch fillet.

Tex-Mex Poke Bowl 29
A salad mix in a Poblano vinaigrette surrounded by black beans, tomato salsa, pico verde, avocado, refried beans with jalapeño crema, corn tortilla chips and topped with popcorn chicken.
* VEGAN OPTION (V+) available

Veggie Patch Halloumi (V) (N) **28**
A bed of freekeh and wild black rice mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, cranberry & honey mustard dressing, natural yoghurt and pico verde.
* VEGAN OPTION (V+) remove halloumi & yohgurt - replace with crispy cauliflower & vegan dressing.

Catch.

Tasmanian Pan Seared Salmon (A) **38**
Crispy skin pan-seared salmon on a bed of freekeh with wild black rice and roast vegetables with citrus crème fraîche dressing.

Ginger Beer Fish 'n' Chips (G) (A) **30**
New Zealand Blue Whiting coated in a rosemary and ginger beer batter. Served with our signature secret seasoned fries, salad and tartare sauce.

Barramundi (G) (A) **36**
Australian pan-fried barramundi fillet.
Served with our secret signature seasoned fries, salad and tartare sauce.

Parmas

OUR PARMAS ARE ALL SERVED WITH OUR SECRET SEASONED FRIES & SALAD.
All our chicken parmas are free range, hormone free breast fillet's breaded with gluten free breadcrumbs topped with homemade Napoli sauce & mozzarella

Naked Schnitz 'n' Fries (G) **29**

Parma 'n' Fries (G) **30**

Vegan Parma 'n Fries (V+) **30**
with homemade napoli sauce and vegan mozzarella.
PLEASE NOTE the vegan parma is NOT low in gluten

Grill

Char-Grilled Steaks
All our steaks are Gippsland Angus beef, grain-fed for 100+ days, wet-aged 28 days, HGP-free and non-GMO.

450g Bone-In Rib Eye (G) **59**
Served with parmesan truffle fries.

300g Scotch Fillet (G) **44**
Served with our secret seasoned fries and mixed leaf salad with a honey mustard dressing.

300g Porterhouse Steak (G) **40**
Served with our signature secret seasoned fries and mixed leaf salad with honey mustard dressing.

250g Eye Fillet 48
Served with sweet potato fries and mixed leaf salad with honey mustard dressing.

Surf 'n' Turf (N) (G) **52**
200g Eye fillet, pan-seared and roasted, topped with garlic king prawns. Served with sautéed almonds & green beans.

300g Wagyu Rump Mb 4-6+ (G) **40**
150-day grain-fed Wagyu, wet-aged for exceptional flavour and tenderness. Served with our secret seasoned French fries.

Select one sauce: Peppercorn (G), Mushroom (G), Bernaise or Red Wine Jus (G).

Extra Sauce 2
Mustards available on request.

300g Char-Grilled Pork Scotch (G) **32**
Pork scotch fillet char-grilled and served with our homemade beetroot chutney, our secret seasoned fries, mixed leaf salad with honey mustard dressing and creamy mushroom sauce.

Slow Cooked Beef Rib (G) **35**
Fall off the bone beef rib, marinated for over 12 hours served with creamy truffled mash and mixed leaf salad with a honey mustard dressing.

Pork Ribs – Full Rack (G) **65**
Pork Ribs marinated overnight in our secret spice rub and slow roasted, finished off with our house made Jack Daniels BBQ Sauce. Served with Jalapeño coleslaw and our secret seasoned fries.

U12 Kids Meal 15

All served with fries, a soft drink or juice

2 Mini Cheeseburger Sliders

Mini Fish 'N' Chips (G)(A)

Mini Naked Schnitz (G)

Mini Classic Parma (G)

15% surcharge applies on all public holidays

Burgers

Eastside Wagyu Cheeseburger 34
An Australian grain-fed Beef patty with lettuce, tomato, Gruyere cheese, pickles & our exclusive pink MUMM Champagne Mayo on a toasted brioche burger bun. served with secret seasoned french fries.

ALL OUR BURGERS ARE SERVED WITH OUR SECRET SEASONED FRIES.

Change to gluten free/dairy free bun for 2 extra.
Or have your burger wrapped in iceberg lettuce for no extra charge

Bacon Cheeseburger 32
An Australian grain-fed beef patty with bacon, lettuce, tomato, cheese, pickles, American mustard and our special sauce on a toasted burger bun.
Make it a double patty for 4 extra.

Philly Cheese Steak Sandwich 32
Our signature Philly cheese steak sandwich has Gippsland Angus, grain-fed 100+ days, wet-aged scotch fillet tossed in onion jam on a toasted long charcoal roll with American mustard and American cheesy sauce.

Buttermilk Chicken Burger 30
A crispy buttermilk battered chicken thigh with jalapeño pepper coleslaw and chipotle mayo on a toasted charcoal bun.
Make it a double patty for 4 extra.

Garden Party Burger (V) **29**
A veggie patty with cheese, lettuce, tomato, our home-made beetroot chutney, and vegan mayo on a toasted vegan friendly Beetroot bun.
* VEGAN OPTION AVAILABLE replace cheese with vegan cheese. No extra charge.

Desserts

All our cakes are homemade

Sticky Date Pudding (V) **10**
with butterscotch sauce & vanilla ice-cream

Warm Brownie (V+) **10**
with vanilla coconut ice-cream

Crème Brûlée (V) (G) **10**

Milk Chocolate Ganache (V) **10**

New York Style Biscoff Cheesecake (V) **10**

Ice Cream

Everest Dixie Cup 7
Vanilla Bean (V) (G) | Rock Salt Caramel (V) (G)
Vanilla Coconut (V+) (G)

(V) Vegetarian (V+) can be made Vegan (G) Low in Gluten (N) Contains Nuts (A) Australian (I) International (M) Mixed Origin
All our dishes may contain traces of soy, gluten and nuts. All fried (G) low in gluten items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur.