EASTSIDE *Social*

RESTAURANT • TERRACE • ROOFTOP

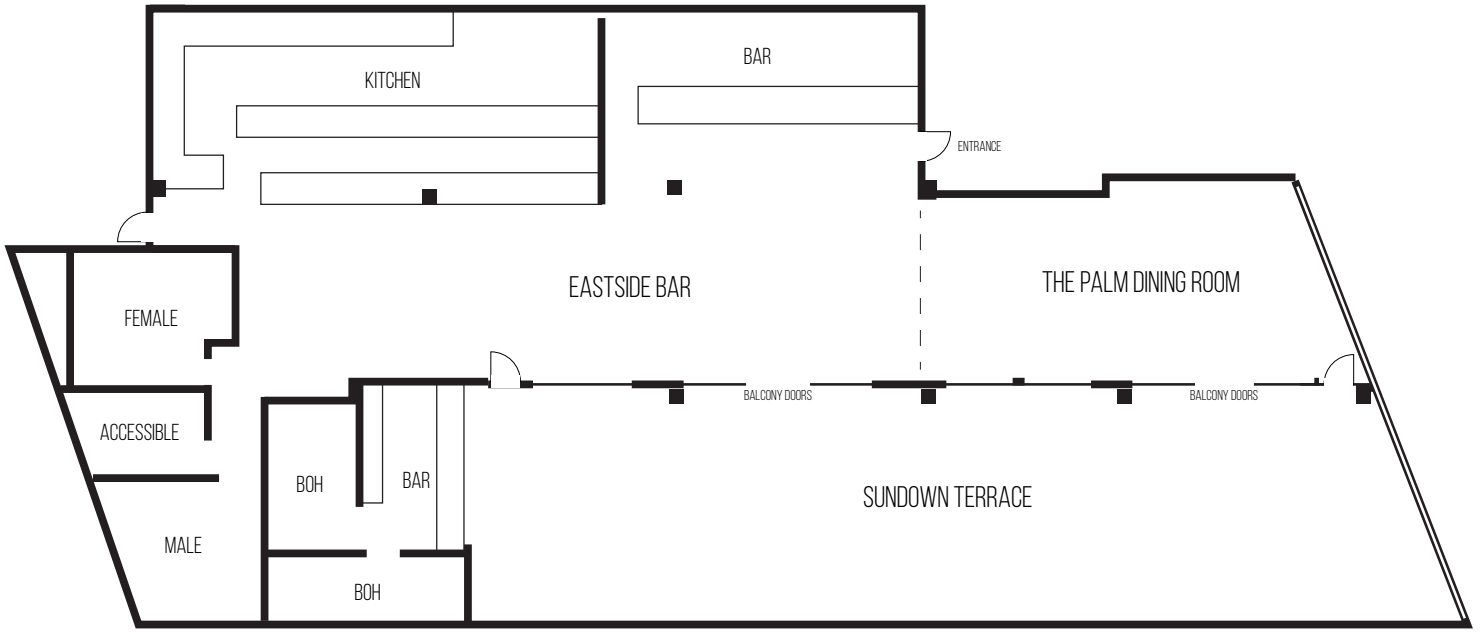
FUNCTIONS & EVENTS

127 MAROONDAH HIGHWAY, RINGWOOD

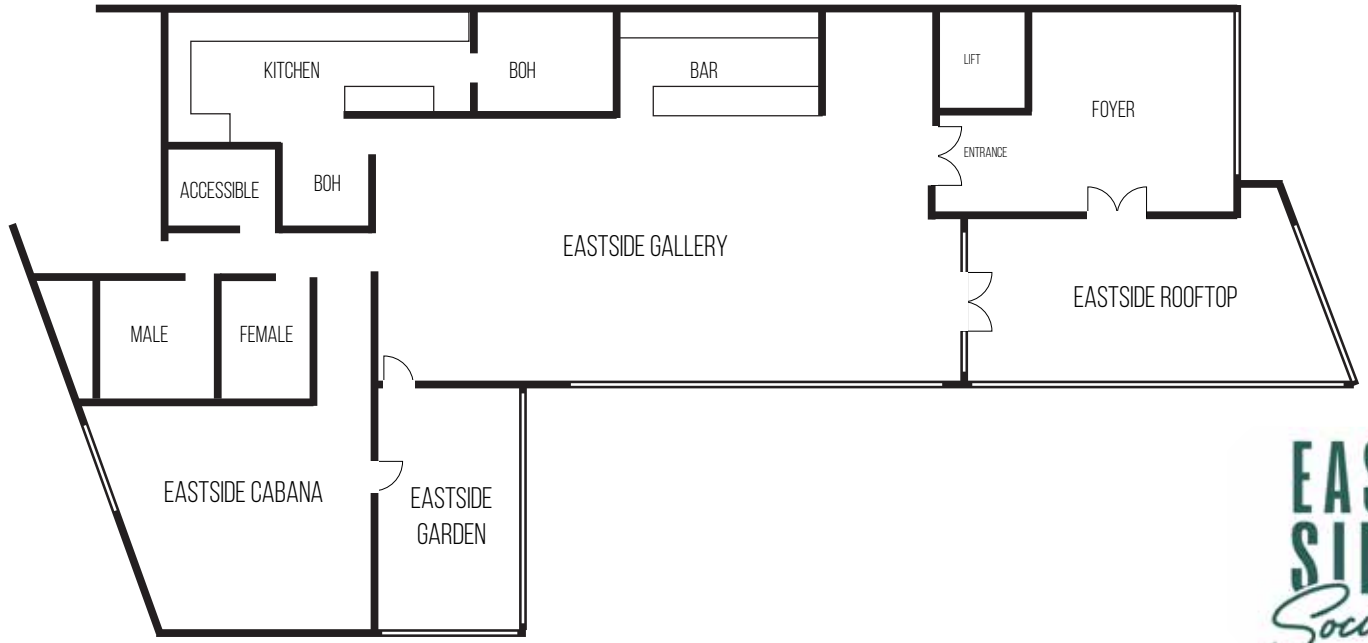
EASTSIDESOCIAL.COM.AU

FLOOR PLAN

LEVEL 1



LEVEL 2



EAST SIDE Social

LEVEL 1

Dining room, bar and beer garden. No room hire fee, ever.

EASTSIDE Social
RESTAURANT · TERRACE · ROOFTOP



LEVEL 1 BEER GARDEN, TABLES SET



DINING ROOM



THE BAR

ROOFTOP & FUNCTION ROOMS

Room for the whole crowd. Tell us the date and the group.

EASTSIDE Social
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SUNSET OVER THE COURTYARD



ROOFTOP & FUNCTIONS



FUNCTION ROOM



FUNCTION ROOM

CANAPES PACKAGE

$40PP - SELECT 4 CANAPES + 2 GRAZERS

CANAPES

Vegetarian Spring Rolls (v+)
Sweet Potato Fries served in bamboo cone (v +)
Secret Seasoned Fries served in bamboo cone (v+)(G)
Louisiana Fried Wings (2 units per person)
Mini Stuffed Mushroom (V) (G) (N) - (vegan option available)
Arancini Balls with mozzarella and Napoli (V)
Arancini Balls with mushroom and truffle oil (V)
Panko Crumbed Camembert
with homemade beetroot chutney and crusty bread (V)

GRAZERS

Cheeseburger Slider*
Fried Chicken slider*
Spicy pumpkin & lentil Slider* (V+)
Mushroom slider* (v)
*all our slider buns are vegan friendly and dairy free.
for gluten-free slider buns add an additional $1 per slider.
Fish and Chips in a bamboo cone (G)
Cinnamon Calamari and chips in a bamboo cone (G)
Popcorn Chicken in a bamboo cone
Turkey Caesar Salad in a mini noodle box
Mexican poke salad in a mini noodle box (v+)
Freekeh and vegetable salad with halloumi (V)
in a mini noodle box (vegan option available)

DESSERTS

MINIMUM 20 UNITS

- **Silky Chocolate Ganache** with Cointreau Chantilly cream (V) **$3 each**
- **Mini New York Baked Cheesecake** (V) **$2 ea**

(V) Vegetarian (V+) can be made Vegan (G) Gluten free (N) Contains Nuts
(A) Australian (I) International (M) Mixed Origin

All our dishes may contain traces of soy, gluten and nuts. All fried gluten free items are cooked in their very own fryers, however please note we have a shared kitchen so cross contamination may occur.



THE ROYAL PALM

3 COURSE
SET MENU
WITH A DRINK

$79 PER PERSON
MIN 2 PERSONS

SHARED ENTRÉE

Mushroom Arancini Balls (V)
Our signature hand rolled arancini balls stuffed with mushrooms, truffle oil & mozzarella.
Home made since 2012.

Buffalo Tender Bites (G)
Local chicken tender bites sautéed in a traditional buffalo sauce served with a house made blue cheese sauce and celery sticks on the side.

Fried cauliflower with sticky sauce (V)
Crumbed fried cauliflower with our home made spicy sticky sauce.
FOR VEGAN OPTION (V+) remove sticky sauce.

DRINK SELECT ONE PER PERSON

Cocktails
Aperol Spritz
Hugo Spritz

House Wines
Red/White/Sparkling/Rosé/Prosecco

Pot of House Beer or Cider

Non-Alcoholic Beer or Wine

Soft Drinks & Juices

MAIN SELECT ONE PER PERSON

350g Scotch Fillet (G)
350G Gippsland Angus, grain-fed, wet-aged beef scotch fillet, sautéed almonds & green beans.
Select from peppercorn sauce (g), mushroom sauce (g), Bernaise sauce or red wine jus (g)

250g Eye Fillet
250G Gippsland Angus, grain-fed, wet-aged beef eye fillet served with sweet potato fries and salad.
Select from peppercorn sauce (g), mushroom sauce (g), Bernaise sauce or red wine jus (g)

Condiments Horseradish | Hot English mustard | Dijon mustard | Wholegrain mustard.

The Eastside Wagyu Cheeseburger
A 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.

Tasmanian Pan Seared Salmon (A)
Crispy skin pan-seared salmon on a bed of freekeh and vegetable salad with citrus crème fraîche dressing.

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

Veggie Patch Halloumi (V) (N)
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

SHARED SIDES

Truffle Fries And Mixed Leaf Salad

DESSERT ALTERNATING

Milk Chocolate Ganache (V)

New York Style Biscoff Cheesecake (V)

ICE CREAM available for Gluten free / Vegan guests on request.

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THE PALM

3 COURSE
SET MENU
WITH A DRINK

$59 PER PERSON
MIN 2 PERSONS

SHARED PLATTER

Arancini Balls (V)
Our signature hand rolled arancini balls stuffed with Napoli sauce & mozzarella.
Home made since 2012.

Vegetarian Spring Rolls (V+)

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

DRINK SELECT ONE PER PERSON

Cocktails
Aperol Spritz
Hugo Spritz

House Wines
Red/White/Sparkling/Rosé/Prosecco

Pot of House Beer or Cider

Non-Alcoholic Beer or Wine

Soft Drinks & Juices

MAIN SELECT ONE PER PERSON

250g Porterhouse Steak
Gippsland Angus, grain-fed, wet-aged, 250g Porterhouse steak.
Served with fries and mixed leaf salad.
Select from peppercorn sauce (g), mushroom sauce (g), Bernaise sauce or red wine jus (g)

Classic Parma 'N' Fries (G)
A free range, hormone free chicken breast fillet, breaded with gluten free breadcrumbs, topped with a home made Napoli sauce and mozzarella. Served with our signature secret seasoned fries and salad.

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

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

Garden Party Burger (V)
A veggie patty with cheese, lettuce, tomato, our home-made beetroot chutney, and vegan mayo on a toasted vegan friendly beetroot bun. Served with our Secret Seasoned Fries.

* FOR VEGAN OPTION replace cheese with vegan cheese.

DESSERT ALTERNATING

Milk Chocolate Ganache (V)

New York Style Biscoff Cheesecake (V)

ICE CREAM available for Gluten free / Vegan guests on request.

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PRE-PAID DRINK CARD

$49 PER PERSON

5 drinks for $49 with our pre-paid $49 FIVE card.
Important - card must be used on the same day.

COCKTAILS

Aperol Spritz
Hugo Spritz
Plus more to be added

BEER & CIDER

Selection of tap beer & cider served by the pot.

List coming soon.

WINES

Selection of sparkling, rosé, white & red wines served by the glass.

List coming soon.

SPIRITS WITH A MIXER

Wyborowa Vodka
Beefeater Gin
Havanna Club Anejo 3
Jim Beam
Olmeca Tequila

NON-ALCOHOLIC

McGuigan Zero Sparkling
McGuigan Zero Sauv Blanc
McGuigan Zero Dry Rosé
McGuigan Zero Shiraz

Asahi Zero

California Lemonade
Watermelon Nojito
Tropical Punch

Soft Drinks
Juices

Drinks available subject to change and availability.

R.S.A always applies.



THE EASTSIDE LOOK

Palms, umbrellas and long tables in Ringwood.

EASTSIDE *Social*
RESTAURANT · TERRACE · ROOFTOP



TERRACE FROM ABOVE



LEVEL 1 BEER GARDEN



DINING ROOM IN SERVICE



JUNGLE MURAL HALLWAY



ROOFTOP PALMS



DRINKS AT THE BAR

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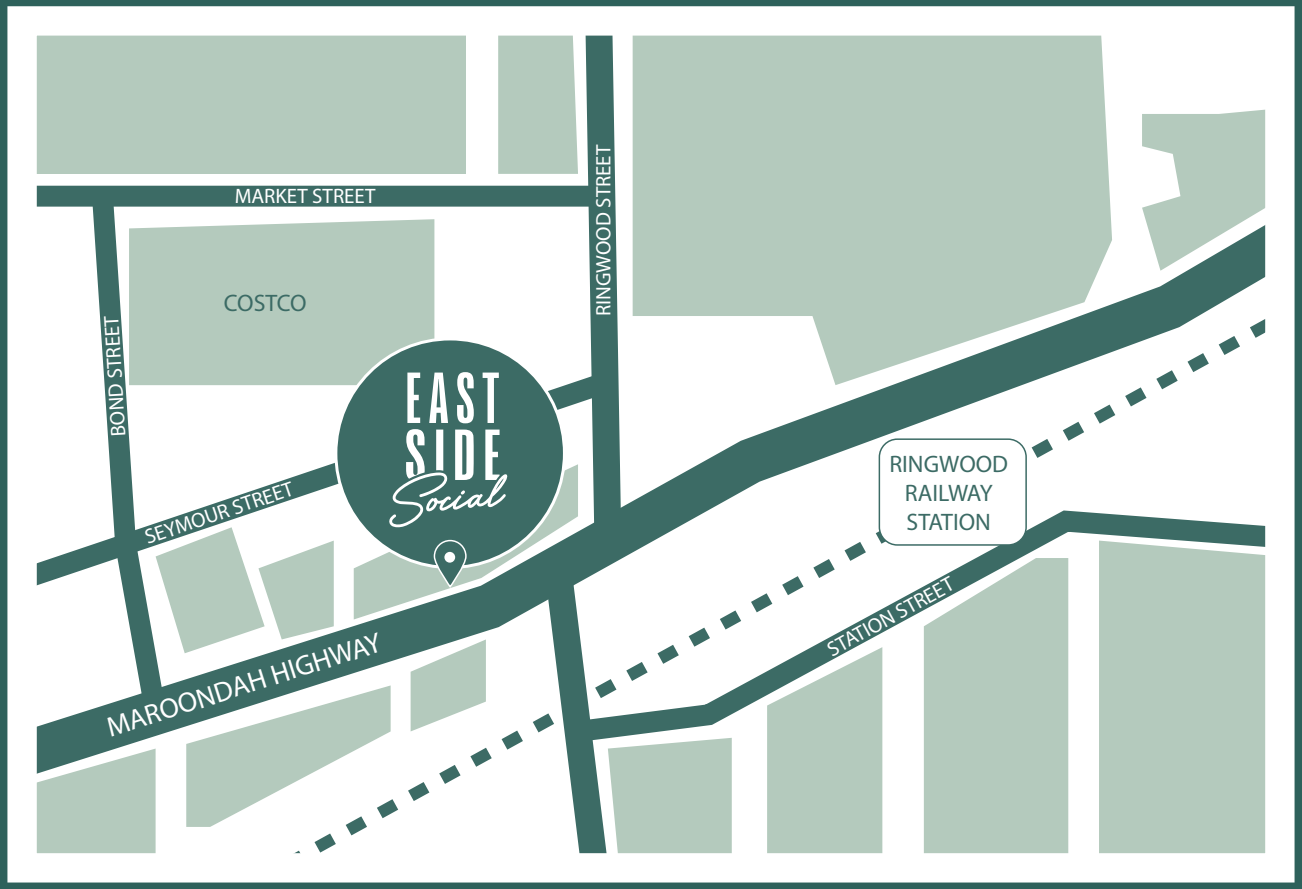

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