



east broadbeach

bread

Imperial dukkah , sour dough vienna, confit garlic, balsamic, EVO	9.9
Bruschetta , Heirloom tomato, Spanish onion, basil, EVO	9.9

entree

Oysters natural , lemon wedge, cracked black pepper	15.9	30.9
Oysters kilpatrick , black forest bacon, Kilpatrick sauce, lemon wedge	17.9	34.9
Oysters tempura , Wakame seaweed salad, aioli, fresh lemon	16.9	32.9
Salt and pepper calamari , tomato infused nahm jim dipping sauce	17.9	
Tajima Wagyu satay beef skewers , Kerobokan inspired peanut sauce, pickled cucumber	16.9	
Crispy soft shell crab , mango, Japanese radish, coriander, tamarind dressing	17.9	
BBQ tiger prawns , watermelon, radish, Greek basil	16.9	
Poached Tasmanian salmon , blood plum, spinach, fennel, watercress, orange water vinaigrette	14.9	
Peking duck , mandarin pancakes, spring onion, cucumber, hoi sin sauce	17.9	
Thai beef , lime and sweet chilli marinated Tajima Wagyu beef, fresh tomato, eshallot, basil, mint, coriander, snow pea shoots	18.9	
Caesar , baby gem, bacon, egg, anchovy, parmesan	15.9	
Pan seared Hervey Bay scallops , celeriac puree, roast beetroot, crispy jamon	16.9	
Goats cheese, beetroot and sweet onion quesadillas , fire roasted capsicum, almond and lemon thyme salad, garam masala aioli	13.9	

main course

Crispy skin Tasmanian salmon , Peking duck & Thai Green Papaya salad, Ginger & cardamom broth	28.9
Wine recommendation: Jim Barry 'Lavender Hill' Riesling (sweet)	
East's signature fish and chips , fresh daily market fish, nigiri chips, Asian inspired salad, Japanese mayonnaise, fresh lime	26.9
Wine recommendation: Mountadam Chardonnay	
Braised corn fed chicken breast , crispy Asian greens, wild rice pilaf, soy and sesame dressing	27.9
Wine recommendation: Mt. Pleasant 'Elizabeth' Semillon	
Slow roast of Pilton Valley pork belly , spiced chick pea relish, salsa verde, grilled tiger prawns	28.9
Wine recommendation: d'Arenberg 'Hermit Crab' Viognier Marsanne	
Oven roasted lamb rump , confit garlic mash potato, fresh peas, NZ little neck clams, rosemary jus	27.9
Wine recommendation: Innocent Bystander Pinot Noir	
Sizzling garlic tiger prawns , jumbo prawns, seasonal vegetables, mushrooms, jasmine rice, garlic sauce	25.9
Wine recommendation: Catalina Sounds Sauvignon Blanc	
Honey and pepper sizzling beef , Tajima Wagyu beef, seasonal vegetables, mushrooms, jasmine rice, honey & pepper sauce	26.9
Wine recommendation: Glaetzer 'Wallace' Shiraz Grenache	
Chicken gang pa , fresh chicken, greens, Thai yellow curry, jasmine rice	23.9
Wine recommendation: Isabel Pinot Gris	
Home made gnocchi , Swiss brown mushrooms, spring onion, sweet corn, goats cheese and oregano	23.9
Wine recommendation: Innocent Bystander Pinot Noir	
Sizzling vegetables , seasonal vegetables, jasmine rice, garlic sauce	19.9
Wine recommendation: Vasse Felix Sauvignon Blanc Semillon	
Vegetarian gang pa , greens, Thai yellow curry, jasmine rice	18.9
Wine recommendation: Isabel Pinot Gris	

graze beef cuts

Eye fillet : 180 day grain fed 220g Kilcoy tenderloin	31.9
Mignon : 180 day grain fed 220g Kilcoy tenderloin wrapped in shaved jamon	33.9
Surf 'n' turf : 180 day grain fed 220g Kilcoy tenderloin, char-grilled tiger prawns	38.9
Sirloin : Certified Black Angus 42 days dry aged 220g	27.9
Rib-eye : Grainge 180 day grain fed 450g, on the bone	39.9
Rump : 36 day dry aged grain fed Stock Yard rump	26.9
Rump cap : 7+ marble grade, grain fed Tajima Wagyu	35.9

(All beef served with two sides and one sauce, and a selection of mustards, pickles and relishes for the table)

Wine recommendation: With a leaner cut of beef we recommend a light red such as a Pinot Noir or Grenache blend. If you choose a richer cut with a higher marbling we suggest you try a Shiraz or Cabernet Sauvignon

sauces

Red wine jus	
Three types of Mushroom Ragout	
Old style pepper sauce	
Chimmi churri	
Bearnaise	
Tomato and chilli jam	
Ponzu	3.9

sides

Cos Lettuce , cucumber, Spanish onion and flaked almond salad	6.9
Beefsteak Tomato , Buffalo Mozzarella and basil salad	7.9
Confit garlic mash potato	6.9
EAST's oven roasted Fat sweet potato chips	5.9
Sautéed forest mushrooms and sumac	7.9
Crispy Asian Greens , honey soy and sesame sauce	7.9
Jasmine Rice	5.9
Green Beans , Goats cheese, lemon and EVO	7.9
Grilled Mediterranean vegetables	5.9

desserts

Orange chocolate semi freddo , praline, milk chocolate soil, cherry jus	12.9
Kaffir lime Crème Brulee , Banana tuille	13.9
Warm Chocolate Brownie , blueberry compote, fudge sauce, Chantilly cream	10.9
Velvet Passion cocktail , accompanied by champagne jelly, fresh passion fruit, passion fruit foam, a shot of Louis Roederer	19.9

graze

dining specials

thursday



Half price off your total dining bill, a la carte only.
Minimum order of a main course per person

friday



Try our new INDULGE dining delight - sample up to four items from the entree section of our awarding winning restaurant menu - with your choice of two cocktails, or 2 glasses of wine or beer*.
Only \$25.00 per person.

Choices are made from our entree menu, and selections from our standard cocktail, wine and beer list.

saturday

Enjoy \$39 2 course set menu or a \$49 three course set menu

open thursday to saturday from 6.00pm

reservations 1800 EAST 88

or www.east88.com.au

-Not valid with any other offer or voucher-