

# EAST VILLAGE SYDNEY FOOD MENU



## SMALL PLATES

<b>OYSTERS NATURAL</b>	EA 4 DOZ 40
<i>- ponzu, ginger, truffle &amp; cucumber <sup>(DF)</sup> <b>or</b></i>	
<i>- mignonette dressing <sup>(GF, DF)</sup></i>	
<b>KINGFISH CARPACCIO <sup>(DF, GFO)</sup></b>	16
<i>yuzu emulsion, white soy, ginger gel, shiso</i>	
<b>ROAST VEGETABLE DIP OF THE DAY <sup>(VE, GFO)</sup></b>	13
<i>with grilled greek flat bread, carrot &amp; celery sticks</i>	
<b>PORK TACOS (2) <sup>(DFO)</sup></b>	14
<i>Pinchos Morunos pork, slaw, picco de gallo, lime yogurt, coriander, jalapeño on a soft wheat tortilla</i>	
<b>CRAB TOAST <sup>(DF)</sup></b>	16
<i>blue swimmer crab, truffle remoulade, preserve lemon, water cress, on grilled Sonoma dark loaf</i>	
<b>SALT &amp; SZECHAUN CALAMARI <sup>(DF)</sup></b>	16
<i>coriander, chilli &amp; ketchup manis mayo, sesame seeds</i>	
<b>GRILLED HALOUMI <sup>(V, GF)</sup></b>	14
<i>honey, lemon &amp; thyme leaves</i>	
<b>E.V.S. FRIED CHICKEN <sup>(DF)</sup></b>	16
<i>boneless pieces of chicken thigh in e.v.s. special coating with sriracha mayo</i>	
<b>MARINATED LAMB RUMP <sup>(GF)</sup></b>	16
<i>served sliced &amp; med rare, cranberry &amp; pomegranate gravy, whipped tahini yogurt &amp; parsnip chips</i>	
<b>BUFFALO CHICKEN WINGS <sup>(GF)</sup></b>	15
<i>&amp; blue cheese sauce</i>	

V - Vegetarian VO - Vegetarian Option GF - Gluten Free GFO - Gluten Free Option  
 DF - Dairy Free DFO - Dairy Free Option VE - Vegan VEO - Vegan Option

## SIDEZ

<b>SHOE STRING FRIES <sup>(V, GF)</sup></b>	9
<i>parmesan, chilli &amp; oregano</i>	
<b>MASHED POTATOES <sup>(V)</sup></b>	9
<i>with gravy</i>	
<b>SWEET POTATO FRIES <sup>(V, GF, DF)</sup></b>	10
<i>salsa verde &amp; dukkah</i>	
<b>CORN ON THE COB <sup>(V, GF)</sup></b>	8
<i>butter &amp; salt</i>	
<b>SRIRACHA SLAW <sup>(V, GF)</sup></b>	8
<i>carrot, cabbage, sriracha mayo</i>	
<b>CHARRED BROCOLINI &amp; ROAST CARROTS <sup>(V, GF)</sup></b>	10
<i>in olive oil</i>	

**PAYMENT SURCHARGES** Visa Dr / Cr 1.4% M/Card Dr / Cr 1.3% AMEX 2.6%

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## BOWLS & SALAD

**SALMON POKE BOWL** (GF, DF, VO) 23  
*marinated raw salmon, pickled cucumber, edamame, wild rice, avocado, furikake & sriracha*

**BURRITO BOWL** (GF, VO) 20  
*chipotle chicken, guacamole, black beans, brown rice, sour cream, iceberg, grilled corn, picco de gallo, coriander & jalepeno*

**BUDDAH BOWL** (VE, GF, DF) 20  
*fried chick peas, sweet potato, ginger brown rice, pepitas, spiced cashews, cavolo nero, pickled veg, houmous & basil*

**KOREAN BIBIMBAP BOWL** (V, VEO, DF) 20  
*red rice, pickled carrot, enoki mushrooms, cucumber, braised spinach, red cabbage, kimchi, fried egg & gochujang sauce*

**MOROCCAN CHICKEN SALAD** (GFO, DF) 22  
*spiced chicken, cucumber, roast red peppers, black grains, iceberg lettuce, mint & lemon vinaigrette*

**WINTER SEAFOOD SALAD** (GFO, DF) 23  
*soft shelled crab, hot smoked salmon, kipfler potatoes, asian slaw, kewpie mayo & citrus dressing*

**BEEF RAGU PAPPARDELLE** 22  
*slow cooked beef, pangratatto, parmesan & rustic bread roll*

## DESSERT & CHEESE

**BANOFFEE WAFFLES** 14  
*waffles, banana, salted caramel, Braulio Amaro cream, pistachio*

**CHEESE BOARD** 25  
*daily selection of cheeses served with crackers, crisp bread, guava paste & chutney*

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## HOT BUNZ

**VILLAGE BURGER** 19  
*angus beef patty, provolone, pickles, bbq relish, onion, iceberg, mayo on a seeded bun & fries*

**FRIED CHICKEN BURGER** 19  
*guacamole, slaw, sriracha mayo on a soft milk bun & fries*

**CHEESEBURGER** 17  
*angus patty, american cheese, pickles, onion, ketchup, american mustard on a soft milk bun & fries*  
**DOUBLE PATTY +5**

## PUB CLASSICS

**BEER BATTERED FISH & HAND CUT CHIPS** (DF) 24  
*kosciuszko battered fish, mushy peas, pickled onion, tartare*

**PANKO CHICKEN SCHNITTY & GRAVY** (DFO) 22  
*with parmesan slaw & fries or truffle mash (\$1.50)*  
 \* make it **PARMA** with double smoked ham & mozzarella **+4**

**GRILLED ATLANTIC SALMON FILLET** (GFO, DF) 27  
*warm black barley, fennel, citrus & soy dressing*

**ROAST VEGETABLE GARDEN PIE** (VE, DF) 18  
*mixed roast veg & gravy pot pie with mashed sweet potato top*

**200G CAPE GRIM RUMP STEAK** (GFO, DF) 19  
*pub side salad, fries, gravy*

**250G "THE TRINITY" SIRLOIN STEAK** (GF) 28  
*bindaree farm beef, smashed citrus kipfler potatoes, roasted whole shallots & red wine jus*

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