

BAR SNACKS

MARINATED MIXED OLIVES (VEGAN, DF, GF)	6
FRESHLY SHUCKED OYSTERS 'Merimbula' EA 5 DOZ 50 <i>- Natural with mignonette dressing (GF, DF)</i>	
ROAST VEGETABLE DIP OF THE DAY (VEGAN, GFO)	11
<i>With grilled Greek flat bread</i>	
PRAWN ROLL	12
<i>Diced prawns, celery mayo, celery leaves, soft milk bun</i>	
SPICED CAULIFLOWER (V, GF)	10
<i>Spiced Cauliflower deep fried with tahini yogurt</i>	
BURRATA (V, GFO)	15
<i>Basil pesto, tomato gazpacho, sourdough</i>	
ITALIAN MEATBALLS	13
<i>Pork & beef meatballs in house-made Napolitana sauce, parmesan</i>	
SALT & PEPPER CALAMARI (GF, DF)	11
<i>Lightly floured & fried baby squid, coriander, chilli & lemon mayo</i>	
FRIED HALOUMI (V, GF)	9
<i>Cypriot haloumi, honey, lemon & lemon thyme</i>	
POPCORN CHICKEN	10
<i>E.V.S. special crispy coating with Sriracha mayo</i>	
HAM, BACON & BECHAMEL CROQUETTES (2)	8
<i>with mustard pickle mayo</i>	
TATER TOTS DELUXE (GF)	9
<i>Crispy potato gems with truffled sour cream, green Sriracha & furikake</i>	

GRAZING BOARDS

Minimum of 2 mixed charcuterie & cheese choices. Arranged on boards & complimented with mixed olives, pickled vegetables, lavosh, grilled sourdough, quince paste & beetroot chutney.

CHARCUTERIE (50G)

PROSCIUTTO DI SAN DANIELLE	13
<i>From Italy's northern region of Friuli. Mountain air, sea salt and pork legs are the only ingredients. Pure & delicious. Served thinly sliced.</i>	
CHORIZO PAMPLONA - 'LA BOQUERIA'	12
<i>A larger diameter air cured salami with a coarse grain - we serve it thinly sliced. It is paprika driven to give a strong flavour & dry finish.</i>	
FUET ANIS (FENNEL SALAMI) - 'LA BOQUERIA'	12
<i>Recipe is from a small town called La Garriga in north of Barcelona. Cured to a semi solid state with a moist feel and full fennel flavour.</i>	
CHARCUTERIE SPECIAL OF THE WEEK	POA
<i>Ask our friendly staff!</i>	

SIDES

SHOE STRING FRIES (V, GFO)	10
<i>with aioli (add gravy +1)</i>	
MASHED POTATOES & GRAVY (V)	5
SWEET POTATO FRIES (VEGAN, GF, DF)	11
<i>Chimmi churri, dukkah & Murray River pink salt</i>	
BROCCOLINI (VEGAN, GF)	8
<i>Charred & tossed in olive oil</i>	

SWEETS

PLEASE ASK OUR STAFF FOR SPECIALS!



CHEESE (50G)

BOUCHE D'AFFINOISE - RHONE ALPS, FRA	12
<i>This soft, double-cream cows milk cheese is luscious & subtle. It leaves a satiny, buttery mouth feel with a sweetly lactic aftertaste</i>	
STILTON BLUE - CROPWELL BISHOP, UK	9
<i>Prime pastures on top of coal fields is said to create Stilton's unique flavours. Natural bacteria in the milk, helps to create blue the mould</i>	
MAFFRA 'CLOTH' CHEDDAR - MAFFRA, AUS	9
<i>This hard cheese exhibits the classic cheddar profile - sweet & rich with complex aftertones & grassy aroma. Moist, and slightly crumbly texture</i>	
CHEESE SPECIAL OF THE WEEK	POA
<i>Ask our friendly staff!</i>	

EAST VILLAGE SYDNEY FOOD MENU

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

BOWLS & SALAD

SALMON POKE BOWL (GF, DF) 25

Marinated raw salmon, pickled cucumber, edamame, black rice, avocado, furikake, Sriracha & soy wasabi dressing

BURRITO BOWL (GF, VO, DF) 23

Chipotle chicken, guacamole, black beans, brown rice, sour cream, iceberg lettuce, grilled corn, pico de gallo, coriander, Jalapeno & lemon dressing

BUDDAH BOWL (VEGAN, GF, DF) 22

Fried chick peas, sweet potato, ginger brown rice, pepitas, spiced cashews, cavolo nero, pickled fennel & chili, houmous, Thai basil & lemon dressing

KOREAN BIBIMBAP BOWL (V, VEO, GF, DF) 22

red rice, pickled carrot, enoki mushrooms, cucumber, braised spinach, red cabbage, kimchi, fried egg & gochujang sauce

KALE & QUINOA CHICKEN SALAD (DFO, GF) 23

Grilled chicken thigh, medley of quinoa, kale, mint, parsley, toasted almonds, pomegranate, lemon dressing & tahini yogurt

RAINBOW BOWL (VEGAN, DF, GF) 22

Garlic & rosemary pumpkin, curried cauliflower, avocado, broccolini, pickled fennel & red cabbage, grape tomatoes on tumeric quinoa with coriander cashew cream

GRILL

200G RUMP STEAK (GFO, DF) 20

pub side salad, fries, gravy

250G SIRLOIN STEAK (GF) 30

sliced steak with compound garlic butter, charred broccolini & red wine jus ADD mash +5 ADD fries \$5

ASK FOR STEAK SPECIALS

BURGERS

EXTRAS: DOUBLE BEEF PATTY +5 / BACON +2 / FRIED EGG +3 / PINEAPPLE +3

VILLAGE BURGER 19

Angus beef, Monterey Jack cheese, pickles, beetroot relish, tomato, red onion, butter lettuce, mayo on a seeded milk bun & shoestring fries

CLASSIC CHEESEBURGER 17

Angus beef, American cheese, pickles, onion, ketchup, American mustard on a soft milk bun & shoestring fries

BACON CHEESEBURGER DELUXE 21

Angus beef, American cheese, bacon, pickles, ketchup, American mustard, butter leaf lettuce, tomato, onion, mayo on a milk bun & shoestring fries

FRIED CHICKEN BURGER 20

Special fried buttermilk chicken, guacamole, swiss cheese, sriracha slaw, on a soft milk bun & shoestring fries

CRUMBED HALOUMI BURGER (V) 18

Panko crumb, houmous, pickled fennel & red cabbage, baby spinach, chimmi churri, soft milk bun & shoestring fries

BATTERED FLATHEAD BURGER 19

Battered flathead, American cheese, shredded iceberg, house tartare soft milk bun & shoestring fries

PUB CLASSICS

PAN FRIED GNOCCHI & PESTO (V) 22

house basil & rocket pesto, goats curd, toasted almonds & parmesan

GRILLED SALMON FILLET (GF) 27

with smashed pea puree & a pickled fennel & herb salad, lemon

CHICKEN SCHNITTY & GRAVY (DFO) 22

Panko crumbed schnitzel, parmesan slaw & fries or mash

CHICKEN PARMIGIANA 25

House napolitana, double smoked leg ham, mozzarella, parmesan slaw & fries



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ALL CARD PAYMENT SURCHARGES 1.7%