

# EAST VILLAGE SYDNEY FOOD MENU

## BAR SNACKS

<b>MARINATED OLIVES</b> (VEGAN, DF, GF)	8
<i>Mixed olives in house marinade with chilli, garlic, orange zest</i>	
<b>CAULIFLOWER</b> (V)	10
<i>Szechuan pepper &amp; semolina coated cauliflower with mint yoghurt</i>	
<b>PUB SQUID</b> (GF, DF)	12
<i>Pineapple cut squid dusted salt &amp; pepper flour, lime aioli</i>	
<b>HALOUMI</b> (V, GF)	10
<i>Deep fried Cypriot haloumi pieces, honey, lemon &amp; thyme</i>	
<b>FRIED CHICKEN</b>	10
<i>E.V.S. special crispy coating with fermented chilli mayo</i>	
<b>PORK CROQUETTES</b> (4)	12
<i>Pulled pork &amp; ham hock croquettes with saffron aioli</i>	
<b>TATER TOTS DELUXE</b> (V, GF)	10
<i>Option #1 truffled sour cream, green Sriracha &amp; furikake</i>	
<i>Option #2 yuzu labneh, goji berry &amp; harissa ketchup, fried curry leaves</i>	
<b>THREE VEGE DIPS</b> (VEGAN, GFO)	14
<i>Daily dips with toasted Schiacciata bread</i>	
<b>CHEESE PLATE</b>	18
<i>One each - hard, soft &amp; blue cheese, lavosh, nashi pear &amp; quince paste</i>	
<b>CHARCUTERIE PLATE</b>	18
<i>Selection of cold cuts with pickled vegetables</i>	

## SIDES

<b>SHOE STRING FRIES</b> (V, GFO)	10
<i>with aioli (add gravy +1)</i>	
<b>SWEET POTATO FRIES</b> (VEGAN, GF, DF)	11
<i>Chimmi churri, dukkah &amp; Murray River pink salt</i>	
<b>GREEN BEANS</b> (GF)	9
<i>Steamed with basil pesto &amp; feta</i>	
<b>PUB SIDE SALAD</b> (GF)	9
<i>Mix lettuces, tomatoes and house dressing</i>	



## BOWLS

<b>TUNA POKE BOWL</b> (GF, DF)	25
<i>Lime cured raw tuna, black rice, avocado, edamame, pickled kohlrabi &amp; carrot, seaweed, soy dressing &amp; wasabi salt</i>	
<b>BURRITO BOWL</b> (GF, VO, DF)	23
<i>Chipotle chicken, spiced brown rice &amp; black beans, lettuce, roasted peppers, charred corn, cheese, sour cream, coriander &amp; Pico De Gallo with fried tortilla chips</i>	
<b>KOREAN BIBIMBAP BOWL</b> (V, VEO, GF, DF)	22
<i>Kimchi, pickled carrot, braised spinach, cucumber, red cabbage, enoki mushrooms, red rice, fried egg, sesame seeds &amp; Gochugang sauce</i>	
<b>RAINBOW BOWL</b> (VEGAN, DF, GF)	22
<i>Garlic &amp; rosemary pumpkin, curried cauliflower, avocado, green beans, pickled fennel &amp; red cabbage, tomato, turmeric quinoa, coriander cashew cream, black sesame seed</i>	

## BURGERS

<b>EXTRAS:</b> DOUBLE BEEF PATTY +5 / BACON +2 / FRIED EGG +3 / AVOCADO +3	
<b>VILLAGE BEEF BURGER</b>	19
<i>Wagyu beef patty, American cheese, pickles, onion, bacon jam, oak leaf lettuce, tomato, mustard mayo on a milk bun &amp; shoestring fries</i>	
<b>FRIED CHICKEN BURGER</b>	20
<i>Special fried buttermilk chicken, Swiss cheese, guacamole, slaw, fermented chilli mayo on a seeded milk bun &amp; shoestring fries</i>	
<b>VEGE BURGER</b> (V)	19
<i>Sweet potato &amp; chickpea patty, Monterey Jack, baby spinach, pickled zucchini &amp; fennel, jalapenos, Romesco on a milk bun &amp; shoestring fries</i>	
<b>STEAK SANDWICH</b>	19
<i>Sliced sirloin steak, kimchi, spinach, basil &amp; ginger mayo on crusty sourdough roll &amp; shoestring fries</i>	

## MAINS

<b>DUCK PARPADELLE</b>	28
<i>Confit duck with field mushrooms, spinach, peas, parmesan</i>	
<b>STEAK &amp; FRIES</b> (GRAIN-FED) 300GR	30
<i>Rump steak with herb butter &amp; red wine jus with shoestring fries</i>	
<b>CHICKEN SCHNITTY &amp; GRAVY</b> (DFO)	24
<i>With parmesan slaw, fries &amp; gravy</i>	
<b>CHICKEN PARMIGIANA</b>	26
<i>Shaved ham off the bone, house nap sauce &amp; mozzarella, parmesan slaw &amp; shoestring fries</i>	
<b>FISH &amp; CHIPS</b>	26
<i>Beer battered Flathead, shoestring fries &amp; tartare sauce</i>	

# EAST VILLAGE SYDNEY DRINKS MENU

## SPARKLING WINE

125ml 750ml  
**PROSECCO** 10 46  
*JARRETTS - Orange, NSW - 2019*

**PET NAT 'MISTY MORNING'** 69  
*DAWNING DAY- Southern Highlands / Canberra - 2019*

**CHAMPAGNE, 'GRAND CORDON'** 105  
*G.H. MUMM - Reims, France - NV*

## WHITE WINE

150ml 750ml  
**RIESLING, 'EDGE'** 12 54  
*DAVID FRANZ - Eden Valley, SA - 2018*

**GRUNER VELTLINER** 66  
*ALPHA BOX & DICE - Adelaide Hills, SA - 2018*

**HOUSE 'BIANCO'** 10 44  
*VILLAGE WINE - Riverland, SA - 2017*

**PINOT GRIGIO** 11.5 52  
*MONTEVENTO - Veneto, ITALY - 2018*

**CHARDONNAY** 11 50  
*MANYARA - Adelaide Hills, SA - 2015*

## SKINSY WINE

150ml 750ml  
**PINOT GRIS | GEWURZ | RIESLING- '#003'** 14 67  
*SWINGING BRIDGE WINES - Orange, NSW - 2019*

**SEMILLON VIOGNIER** 56  
*ALPHA BOX & DICE - McLaren Vale, SA - 2017*

**GEWÜRZTRAMINER - 'PARK WINE' 500ML** 45  
*VINTELOPER - Adelaide Hills, 2019*

## PINK WINE

150ml 750ml  
**ROSE - NERO D'AVOLA | TEMPRANILLO** 10 46  
*VILLAGE WINE - Barossa Valley, SA - 2018*

**ROSE - PINOT NOIR '#004'** 65  
*SWINGING BRIDGE WINES - Orange, NSW - 2019*

**ROSE - PROVENCE 'RESERVE'** 14 68  
*VALLON DES CIGALES - Provence, France - 2018*

**ROSE - 'MARIE CHRISTINE'** 78  
*CHATEAU DE L'AUMERADE - Provence, France - 2018*

## RED WINE

150ml 750ml  
**NEBBIOLO - 'THE FOG'** 66  
*ALPHA BOX & DICE - Adelaide Hills, SA - 2016*

**PINOT NOIR** 12 56  
*GILBERT FAMILY WINES - Orange, NSW - 2018*

**GRENACHE - 'THE VINCENT'** 11.5 52  
*CIRILLO ESTATE WINES - Barossa Valley, SA - 2019*

**SANGIOVESE 'FEDERICO'** 12 55  
*PANDOLFA - Emilia Romagna - 2018*

**MALBEC 'HEY MALBEC!'** 64  
*MATIAS RICCITELLI - Mendoza, Argentina - 2018*

**HOUSE 'ROSSO'** 10 45  
*VILLAGE WINE - Riverland, SA - 2017*

**SHIRAZ 'SINGLE VINEYARD'** 68  
*VINTELOPER - Adelaide Hills, SA - 2018*

## COCKTAILS

**SEASONAL MIMOSA** 12  
*Prosecco & pear*

**KENTUCKY MULE** 14  
*Bulleit bourbon, mint, lime, ginger beer*

**THE BLOODHOUND** 19  
*Bloody Shiraz gin, grapefruit, agave, aqua faba, prosecco*

**ANTIDOTE** 19  
*Dark Rum, Pampelle grapefruit liqueur, lemon, Amaro Montenegro*

**DIABLO SPRITZ** 18  
*Olmecca blanco tequila, crème de cassis (blackberry), lime, candied ginger*

**YUZU BONITA** 18  
*Pisco juice, orgeat, yuzu, aqua faba*

**BIRD OF PARADISE** 19  
*Dark rum, Pampelle grapefruit Liqueur, rose vermouth, falernum, lemon, passionfruit*

**CLOVER CLUB** 18  
*Beefeater gin, raspberry syrup, lemon, aqua faba*