

WEEKEND ROOFTOP BRUNCH

10AM - 12PM (LAST START TIME)

BOTTOMLESS RULES

BOOKINGS ONLY

SUBJECT TO RSA - TAKE IT EASY GEEZY

ONLY AVAILABLE WITH BRUNCH SET MENU

NO DOUBLE PARKING

NO SHARING DRINKS

NO PIMPING OUT DRINKS

VALID FOR 1HR 45MIN

LAST POUR TEN MIN BEFORE PKG END

ROOFTOP BRUNCH OPTIONS

\$69

BRUNCH SET MENU

1HR 45MIN
PROSECCO/
MIMOSA/ROSE
PACKAGE

\$109

BRUNCH SET MENU

1HR 45MIN
G.H. MUMM
CHAMPAGNE
PACKAGE

*HELLO@EASTVILLAGESYDNEY.COM.AU | 0431 622 944



Terrace

Bar & Dining

HELLO@EASTVILLAGESYDNEY.COM.AU

INSTAGRAM: @EASTVILLAGESYDNEY

ALL CARD PAYMENT SURCHARGES 1.8%



WELCOME!

THE TERRACE IS OUR ROOFTOP BAR
WE OFFER THE SAME MENUS THROUGHOUT THE VENUE
WE HOPE YOU ENJOY THE COCKTAILS, VIEWS & PUB FARE!

****TERRACE IS FULL TABLE SERVICE****

****NO BAR SERVICE AVAILABLE****

ESSENTIALS



- PHONE CHARGING POWER PACKS AVAILABLE
(CREDIT CARD REQUIRED)



- SPF 50+ SUNSCREEN AVAILABLE ON REQUEST

****PLEASE NOTE GROUP BOOKINGS OF 8 OR MORE, OR SUNDAY &
PUBLIC HOLIDAYS ATTRACT A 10% SERVICE SURCHARGE****

BOWLS & SALAD

TUNA POKE BOWL (GF, DF) 25

Lime cured raw tuna, black rice, avocado, edamame, pickled kohlrabi & carrot, seaweed, soy dressing & wasabi salt

BURRITO BOWL (GF, VO, DF) 23

Chipotle chicken, spiced brown rice & black beans, lettuce, roasted peppers, charred corn, cheese, sour cream, coriander & Pico De Gallo with fried tortilla chips

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

Kimchi, pickled carrot, braised spinach, cucumber, red cabbage, enoki mushrooms, red rice, fried egg, sesame seeds & Gochugang sauce

RAINBOW BOWL (V, VEO, GF, DF) 22

Garlic & rosemary pumpkin, curried cauliflower, avocado, green beans, pickled fennel & red cabbage, tomato, turmeric quinoa, coriander cashew cream, black sesame seed

SIDES

SHOE STRING FRIES (V, GFO) 10

with aioli

SWEET POTATO FRIES (VEGAN, GF, DF) 11

Chimmi churri, dukkah & Murray River pink salt

GREEN BEANS (GF) 9

With feta & pesto

PUB SIDE SALAD (GF) 9

Charred & tossed in olive oil

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

BURGERS

EXTRAS: DOUBLE BEEF PATTY +5 / BACON +2 / FRIED EGG +3 / AVOCADO +3 / GF BUN +2

VILLAGE BEEF BURGER 21

Signature patty, Swiss cheese, pickles, onion, bbq bacon jam, oak lettuce, tomato, mayo, seeded milk bun & shoestring fries

BACON CHEESEBURGER 19

Signature beef patty, American cheese, ketchup, mustard, onion, pickles, bacon, seeded milk bun & shoestring fries

FRIED CHICKEN BURGER 20

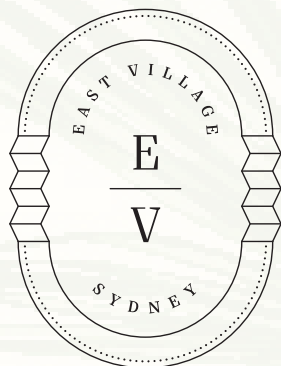
Special fried buttermilk chicken, Swiss cheese, guacamole, slaw, chipotle mayo, seeded milk bun & shoestring fries

VEGETARIAN BURGER (V) 19

Sweet potato & chickpea patty, Monterey Jack cheddar, baby spinach, pickled zucchini & fennel, jalapenos, romesco, seeded milk bun & shoestring fries

FISH BURGER 19

Battered fish, American cheese, iceberg, pickles, tartare, seeded milk bun & shoestring fries



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COCKTAILS

SEASONAL MIMOSA 12

Prosecco & peach

GIN & JUICE 11

Beefeater gin & seasonal juice

KENTUCKY MULE 14

Bulleit bourbon, mint, lime, ginger beer

QUEEN BEE 19

Manuka honey vodka, elderflower, vermouth, pineapple, lemon

WATERMELON MAN 18

Gin, maraschino liqueur, watermelon, lemon

SALTED CARAMEL ESPRESSO MARTINI 18

Vodka, Kaluha, salted caramel, espresso coffee

YUZU BONITA (VEO) 18

Pisco, orgeat, yuzu, egg white

BIRD OF PARADISE 19

Havana 7 dark rum, Pampelle grapefruit Liqueur, rose vermouth, falernum, lemon, passionfruit

MOCKTAILS

VIRGIN SOUR (VEO) 10

Lemon, pineapple, orgeat, orange blossom, egg white

PASSION FINGERS 10

Passionfruit, pineapple, coconut

ROSE TATTOO 10

Grapefruit, rose syrup, agave, lime, soda

WHITE WINE

150ml 750ml

RIESLING

ADELINA - Clare Valley, SA - 2020

12 54

VERMENTINO

SPINIFEX - Barossa Valley, SA - 2019

69

HOUSE BIANCO - 'SAUV BLANC BELND'

VILLAGE WINE - Riverland, SA - 2020

10 44

PINOT GRIGIO

MONTEVENTO - Veneto, ITALY - 2018

11.5 52

CHARDONNAY

MANYARA - Adelaide Hills, SA - 2018

11 50

PINK WINE

150ml 750ml

HOUSE ROSE - 'GRENACHE|NEGROMANO|MATARO'

VILLAGE WINE - Angaston, SA - 2020

10 46

ROSE - 'PINOT NOIR'

EVEN KEEL - Canberra District, ACT - 2019

67

ROSE 'PROVENCE RESERVE'

VALLON DES CIGALES - Provence, France - 2018

14 68

MAINS

BARRAMUNDI FILLET ^(GF)

Cone Bay (WA) Barra with Tuscan cabbage, oven dried tomatoes, garlic, tomato consume, basil oil

28

STEAK & FRIES ^(GRAIN-FED) 300_{GR}

Rump steak with herb butter & red wine jus with shoestring fries

30

CHICKEN SCHNITTY & GRAVY ^(DFO)

With parmesan slaw, fries & gravy

24

CHICKEN PARMIGIANA

Shaved ham off the bone, house nap sauce, mozzarella, parmesan slaw & shoestring fries

26

STEAK SANDWICH

Minute steak, kimchi, spinach, basil & ginger mayo, sourdough roll & shoestring fries

19

ADD A SAUCE +2 each:

Select from a choice of green peppercorn & cream, mushroom & white wine, red wine jus, house gravy

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BAR SNACKS

MIXED OLIVES (VEGAN, DF, GF) 8
Marinated in rosemary & orange peel

CAULIFLOWER (V) 10
Szechuan pepper & semolina coated cauliflower with mint yoghurt

PUB SQUID (GF, DF) 12
Baby squid dusted salt & pepper flour, lime aioli

HALOUMI (V, GF) 10
Deep fried Cypriot haloumi pieces, honey, lemon & thyme

BURRATA 12
Local burrata, mixed heirloom tomatoes, basil oil, croutons

TATER TOTS DELUXE (V, GF) 10
Option #1 truffled sour cream, green Sriracha & furikake

VEGE DIP OF THE DAY (VEGAN, GFO) 11
Daily house dip with toasted Schiacciata bread

CHEESE 18
One each - hard, soft & blue cheese, lavosh, nashi pear & quince paste

CHARCUTERIE 18
Selection of cold cuts with pickled vegetables

SPARKLING WINE

150ml 750ml

PROSECCO 'TAROT' 10 48
ALPHA BOX & DICE - McLaren Vale, SA

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

CHAMPAGNE 'GRAND CORDON' 120
G.H. MUMM - Reims, France - NV

CHAMPAGNE - 'GRAND BRUT' 140
PERRIER JOUET - Epernay, France - NV

SKINSY WINE

150ml 750ml

SEMILLION | PINOT GRIS | CHARDONNAY 'SKIN SHADY' 14 67
DAWNING DAY - Southern Highlands/Canberra, NSW - 2020

VIOGNIER 65
INKWELL TANGERINE - McLaren Vale, SA - 2019

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

MAGNUMS (1.5LT)

ROSE GRENACHE | CINSAULT | MATARO
SPINIFEX - Barossa Valley, SA - 2018 100

CHAMPAGNE 'CORDON ROUGE'
G.H. MUMM - Reims, France - NV 220

RED WINE

HOUSE ROSSO - 'MATARO | BARBERA'
VILLAGE WINE - Riverland, SA - 2020 10 45

PINOT NOIR 'M.A.W'
SWINGING BRIDGE - Orange, NSW - 2018 13 62

GRENACHE 'TAROT'
ALPHA BOX & DICE - McLaren Vale, SA - 2019 11.5 52

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

SYRAH | PINOT 'SULKY ROUGE'
MURDOCH HILL - Adelaide Hills, SA - 2017 70

BEER & CIDER ON TAP (NEW!!)

KOSCIUSZKO PALE ALE NSW 4.5% 10
"A fruity, Australian-style cloudy pale ale for cracking refreshment."

HAHN SUPERDRY NSW 4.6% 10
"A refreshing low carb lager, very smashable & good for your belly"

TINNIES

BYRON BAY HAZY LAGER Sydney, NSW 4.4% 9
"Smashable lager with a hint of hops, for when craft beers are overwhelming"

LITTLE CREATURES DOG DAYS WA 4.4% 9
"The perfect beer for warm, lazy afternoons, who let the dogs out?"

HAHN PREMIUM LIGHT NSW 2.4% 7
"Low ABV, for designated drivers and / or player hater imitators"

BALTER I.P.A NSW 6.8% 10
"Clean, hoppy with bitterness that builds, ballsier than its purple outfit"

YULLIS 'SLICK RICK' RED ALE NSW 6.2% 10
"5 malts & 3 hops varieties leads to deep amber hues, big & bold like its namesake"

YOUNG HENRYS NATURAL LAGER Newtown, NSW 4.6 9
"The natural wine of beer, unfiltered & full of flavour for a Lager with a difference"

YOUNG HENRYS CLOUDY CIDER Newtown, NSW 4.6 9
"100% fresh apples, no concentrate, real cider from a bunch of legends"