

MAINS

GRILLED ORA KING SALMON ^(GF) 28

Fennel puree, pickled shallots, mussel chowder, hazelnuts, charred confit fennel, basil oil & dill

300GR RUMP STEAK & FRIES 32

Rump steak, peppercorn sauce, watercress salad & shoestring fries

CHICKEN SCHNITTY & GRAVY ^(DFO) 25

pub slaw, fries & gravy

CHICKEN PARMIGIANA ^(VO) 27

Shaved ham off the bone, house made nap sauce, mozzarella, pub slaw & fries

TWICE COOKED PORK BELLY ^(GF, DFO) 28

Carrot & star anise, salsa verde, honey glazed heirloom carrots, apple chutney & whole grain mustard jus

POTATO & PARMESAN GNOCCHI 24

Eggplant, grilled asparagus, sun dried cherry tomatoes, cavlo nero & pistachio nuts

SAUCES

House gravy 2 *Mushroom* 2

Red wine jus 2 *Green peppercorn* 2

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

RED WINE

150ml 750ml

PINOT NOIR 'M.A.W' 13 62

SWINGING BRIDGE - Orange, NSW - 2018

GRENACHE 'TAROT' 11.5 52

ALPHA BOX & DICE - McLaren Vale, SA - 2019

SANGIOVESE 'FEDERICO' 12 55

PANDOLFA - Emilia Romagna - 2018

MATARO | BARBERA 'HOUSE ROSSO' 10 45

VILLAGE WINE - Riverland, SA - 2020

SYRAH | PINOT 'SULKY ROUGE' 70

MURDOCH HILL - Adelaide Hills, SA - 2017

PINK WINE

150ml 750ml

HOUSE ROSE 'GRENACHE | NEGROMARO | MATARO' 10 46

VILLAGE WINE - Riverland, SA - 2020

ROSE 'PINOT NOIR' 67

EVEN KEEL - Canberra District, ACT - 2018

ROSE 'PROVENCE RESERVE' 14 68

VALLON DES CIGALES - Provence, France - 2018

BEER & CIDER

CHECK THE BLACKBOARD FOR ALL YOUR TAP BEERS & ASK STAFF ABOUT OUR CANS & BOTTLES.

BOWLS

TUNA POKE BOWL (GF, DF) 26

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

BURRITO BOWL (GFO, VO) 24

Chipotle chicken, spiced brown rice & black beans, lettuce, roasted peppers, charred corn, guacamole, parmesan 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

CAESAR BOWL (VO, GFO) 24

Grilled jerk chicken breast, 63 degrees sous vide egg, crisp pancetta, anchovies, brioche croutons, parmesan crisp, romaine lettuce & Caesar dressing.

VEGAN BOWL (VEGAN, GF, DF) 22

Charred broccolini, mixed quinoa, shaved radishes, pickled carrot, avocado, ginger & tahini dressing, toasted sesame seeds & pine nuts

SIDEZ

SHOE STRING FRIES (DFO) 12

Parmesan, truffle oil, hot chilli sauce - or plain \$10

SWEET POTATO FRIES (VEGAN, GF, DF) 12

Chimichurri, pistachio dukkah & Murray River pink salt

GRILLED BROCCOLINI (DFO) 11

Confit tomato, feta, lemon zest

MIXED LEAF SALAD (GF) 9

Citrus dressing

BAR SNACKS

MIXED OLIVES (VEGAN, DF, GF) 8

Chilli & thyme

CALAMARI (GF, DF) 12

Salt & pepper baby squid rings & asparagus, lemon, spicy aioli

SLIDERS [2 PCS] (GFO) 12

Pulled pork, pickled onion, apple slaw, pommery mustard, BBQ sauce

FRIED CHICKEN 14

Buttermilk fried chicken, kimchi mayo

CAULIFLOWER 10

Semolina crusted cauliflower, parmesan, hazelnuts, romesco

HALOUMI (V, GF) 10

Fried Cypriot haloumi, pomegranate, lime zest, rocket, walnuts

FISH FINGERS (DF) 12

Flathead coated in potato crisps, malt vinegar, tartar sauce

TATER TOTS DELUXE (VO, DFO, GF) 10

Ponzu cured ruby tuna, pickled cucumber, tapioca cracker, salmon roe, coriander

TUNA TARTARE CRISP (DF) 12

Ponzu cured ruby tuna, pickled cucumber, tapioca cracker, salmon roe, coriander

POTATO SKINS [3] (VO) 14

Horseradish cream, bacon, caviar, dill

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COCKTAILS

NEGRONI

18

Gin, Campari, Rosso vermouth, orange

OLD FASHIONED

18

Bourbon Rye, sugar, bitters

MARTINI

18

Gin: Dry Vermouth - to your preference

Vodka: Dry Vermouth - to your preference

Espresso: Vodka, Kaluha

DARK & STORMY

16

Dark Rum & Ginger Beer

SOUR

19

Chosen house spirit, lemon, aqua faba

SPARKLING

125ml 750ml

PROSECCO

10 46

ALPHA BOX & DICE - McLaren Vale, SA - 2019

CHAMPAGNE 'GRAND CORDON'

105

G.H. MUMM - Reims, France - NV

WHITE WINE

150ml 750ml

RIESLING

12 54

ADELINA - Clare Valley, SA - 2020

VERMENTINO

69

SPINIFEX - Barossa Valley, SA - 2019

HOUSE BIANCO - 'SAUV BLANC BLEND'

10 44

VILLAGE WINE - Riverland, SA - 2020

PINOT GRIGIO

11.5 52

MONTEVENTO - Veneto, ITALY - 2018

CHARDONNAY

11 50

MANYARA - Adelaide Hills, SA - 2018

SKIN CONTACT

150ml 750ml

SEMILLON | PINOT GRIS | CHARDONNAY

14 67

DAWNING DAY - Southern Highlands, NSW - 2020

VIOGNIER 'TANGERINE'

69

INKWELL - MCCLAREN VALE, SA - 2019

GEUWERZTRAMINER 'PARK WINE' 500ML

45

VINTERLOPER - ADELAIDE HILLS, SA - 2019

BURGERS

VILLAGE BEEF BURGER (GF, DFO)

22

Signature patty, Gruyere cheese, pickles, onion, chilli chutney, iceberg, tomato sauce, brioche bun & shoestring fries

BACON BEEF BURGER (GF, DFO)

20

Signature patty, Cheddar cheese, bacon, pickles, tomato, iceberg, pommery mayo, house made BBQ sauce, brioche bun & shoestring fries

FRIED CHICKEN BURGER

21

Special fried buttermilk chicken, Swiss cheese, slaw, pickles, hot chili sauce, brioche bun & shoestring fries

FISH BURGER (DFO)

20

Beer battered Hoki, tartare sauce, romaine lettuce, sweetcorn, red onion & lime salsa, brioche bun & shoestring fries

HALOUMI BURGER (V, GFO)

19

Grilled halloumi, avocado, hummus, tomato salsa, garden leaves, brioche bun & shoestring fries



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UFC 259

SUNDAY, MARCH 7TH



Blachowicz vs Adesanya

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