

EAST VILLAGE SYDNEY FOOD MENU

234 Palmer Street
Darlinghurst 2010
@eastvillagesydney

PAYMENT SURCHARGES ALL CARDS 1.7%

BAR SNACKS

MIXED OLIVES (VEGAN, DF, GF)	8
<i>Chilli & thyme</i>	
CALAMARI (GF, DF)	12
<i>Salt & pepper baby squid rings & asparagus, lemon, spicy aioli</i>	
SLIDERS (2 PCS) (GFO)	12
<i>Pulled pork, pickled onion, apple slaw, pommery mustard, BBQ sauce</i>	
FRIED CHICKEN	14
<i>Buttermilk fried chicken, kimchi mayo</i>	
CAULIFLOWER	10
<i>Semolina crusted cauliflower, parmesan, hazelnuts, romesco</i>	
HALOUMI (V, GF)	10
<i>Fried Cypriot haloumi, pomegranate, lime zest, rocket, walnuts</i>	
FISH FINGERS (DF)	12
<i>Flathead coated in patoato crisps, malt vinegar, tartar sauce</i>	
TATER TOTS DELUXE (VO, DFO, GF)	10
<i>Truffled sour cream, green sriracha, furikake</i>	
TUNA TARTARE CRISPS (DF)	12
<i>Ponzu cured ruby tuna, pickled cucumber, tapioca cracker, salmon roe, coriander</i>	
POTATO SKINS (3) (VO)	14
<i>Horseradish cream, bacon, caviar, dill</i>	



GRAZING BOARDS

Choose a combination of any charcuterie & cheese (minimum of 2). Served on boards & complimented with mixed olives, grapes, dried fruits, apple chutney & a selection of crackers or grilled sourdough.

CHARCUTERIE

CHORIZO SECO - LA BOQUERIA 50_{GR} 15

This air dried chorizo is made from authentic Spanish spices, manufactured by hand and allowed to cure in a controlled climate. This premium chorizo employs old world techniques that perfectly represent La Boqueria.

PAMPLONA GIANT - LA BOQUERIA 50_{GR} 14

The Giant is an air cured salami using a very coarse grind which develops a more delicate flavour. Being paprika driven, it gives a strong flavour and dry finish.

CABECERA - LA BOQUERIA 50_{GR} 16

Air dried pork, spiced & cured in a similar fashion to jamon serrano. A clean & slightly salty note to add depth to this amazing delicate meat.

CHEESE

MANCHEGO - LA MANCHA, SPAIN 30_{GR} 12

This popular Spanish cheese is made from pasteurised sheep's milk. Manchego has a compact consistency and a beautiful buttery texture. The traditional use of grass moulds leaves a distinctive, characteristic zigzag pattern on the Manchego cheese.

TALEGGIO - CREMONA, ITALY 30_{GR} 10

This is a semi soft washed-rind cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang.

GORGONZOLA DOLCE - LECCO, ITALY 30_{GR} 10

This soft blue cheese is made from pasteurised cow's milk. Flavours are sweet, mild with notes of sour cream and lactic tang with a creamy and buttery texture.

V - Vegetarian VO - Vegetarian Option GF - Gluten Free

GFO - Gluten Free Option DF - Dairy Free DFO - Dairy Free Option

VE - Vegan VEO - Vegan Option

EAST VILLAGE SYDNEY FOOD MENU

234 Palmer Street
Darlinghurst 2010
@eastvillagesydney

PAYMENT SURCHARGES ALL CARDS 1.7%

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

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 chilli 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

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



SIDES

- SHOESTRING FRIES** (DFO) 12
Parmesan, truffle oil, hot chilli sauce - or plain \$10
- SWEET POTATO FRIES** (VEGAN, GF, DF) 12
Chimmi churri, dukkah & Murray River pink salt
- GRILLED BROCCOLINI** (DFO) 11
Confit tomato, feta, lemon zest
- MIXED LEAF SALAD** (GF) 9
Citrus dressing

V - Vegetarian VO - Vegetarian Option GF - Gluten Free

GFO - Gluten Free Option DF - Dairy Free DFO - Dairy Free Option

VE - Vegan VEO - Vegan Option

SAUCES

- | | | | |
|--------------|---|------------------|---|
| House gravy | 2 | Mushroom | 2 |
| Red wine jus | 2 | Green peppercorn | 2 |