

# EAST VILLAGE SYDNEY

## LUNCH MENU 12-3 PM

234 Palmer Street  
Darlinghurst 2010  
@eastvillagesydney

PAYMENT SURCHARGES ALL CARDS 1.7%

### \$15 LUNCH

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

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

#### VEGAN BOWL (VEGAN, GF, DF)

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

#### VILLAGE BEEF BURGER (GF, DFO)

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

#### FRIED CHICKEN BURGER

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

#### FISH BURGER (DFO)

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

#### HALOUMI BURGER (V, GF0)

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

#### 200GR RUMP STEAK

with shoestring fries, salad & gravy

### MAINS

#### GRILLED ORA KING SALMON (GF) 28

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

#### CHICKEN SCHNITTY & GRAVY 24

With parmesan slaw, fries & gravy

#### CHICKEN PARMIGIANA 26

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

#### BARRAMUNDI FILLET (GF, DF) 28

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

#### POTATO & PARMESAN GNOCCHI 24

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

#### TWICE COOKED PORK BELLY (GF, DFO) 28

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

#### 300GR RUMP STEAK & FRIES 32

Rump steak, peppercorn sauce, watercress salad & shoestring fries

### \$20 LUNCH

#### TUNA POKE BOWL (GF, DF)

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

#### BURRITO BOWL (GF, VO, DF)

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

#### CHICKEN CAESAR BOWL (VO, GF0)

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

### SIDES

#### SHOESTRING FRIES (DFO) 10

with aioli - ask for other sauce at bar

#### SHOESTRING FRIES (DFO) 12

Parmesan, truffle oil, hot chilli sauce

#### SWEET POTATO FRIES (VEGAN, GF, DF) 12

Chimmi churri, dukkah & Murray River pink salt

#### GRILLED BROCCOLINI (DFO) 11

Cherry Tomato confit, feta, lemon zest

#### MIXED LEAF SALAD (GF) 9

Citrus dressing

### SAUCES

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

V - Vegetarian VO - Vegetarian Option GF - Gluten Free

GF0 - Gluten Free Option DF - Dairy Free DFO - Dairy Free Option

VE - Vegan VEO - Vegan Option

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## BAR SNACKS

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

<b>CHORIZO SECO - LA BOQUERIA</b> 50 <sub>GR</sub>	15
<i>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.</i>	
<b>PAMPLONA GIANT - LA BOQUERIA</b> 50 <sub>GR</sub>	14
<i>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.</i>	
<b>CABECERA - LA BOQUERIA</b> 50 <sub>GR</sub>	16
<i>Air dried pork, spiced &amp; cured in a similar fashion to jamon serrano. A clean &amp; slightly salty note to add depth to this amazing delicate meat.</i>	

## CHEESE

<b>MANCHEGO - LA MANCHA, SPAIN</b> 30 <sub>GR</sub>	12
<i>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.</i>	
<b>TALEGGIO - CREMONA, ITALY</b> 30 <sub>GR</sub>	10
<i>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.</i>	
<b>GORGONZOLA DOLCE - LECCO, ITALY</b> 30 <sub>GR</sub>	10
<i>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.</i>	



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