

EAST VILLAGE SYDNEY DRINKS MENU

234 Palmer Street
Darlinghurst 2010
@eastvillagesydney

COCKTAILS

JUNGLE FEVER	20
<i>Gosling's Black Seal rum, Aperol, pineapple, lime</i>	
CHATTERBOX	20
<i>Bulleit Bourbon, Pampelle ruby grapefruit aperitif, Montenegro Amaro</i>	
BON BONNE	19
<i>Moreau apple pie liqueur, Bulleit bourbon, blueberry, lemon, egg white</i>	
YUZU BONITA	20
<i>Go-Shu sake, Quebranta pisco, orgeat, yuzu, egg white</i>	
MEZCAL MULE	19
<i>Mezcal, lime, Angostura bitters, Fever Tree ginger beer, salt</i>	
HA-VANA GOODTIME	19
<i>Havana 3 White rum, watermelon, lime, mint, soda</i>	
ESPRESSO MARTINI (ON TAP)	16
<i>Absolut Vodka, Kaluha, cold drip coffee</i>	
PORNSTAR MARTINI (ON TAP)	16
<i>Absolut Vanilla vodka, passionfruit, pineapple, prosecco</i>	

PUBLIC BAR SPECIALS

WEEKDAYS

\$15 LUNCH SPECIALS 12PM - 3PM

HAPPY HOUR 4:30-5:30 '\$5 FROTHIES & HOUSE WINES'

MONDAY

\$12 RUMP STEAK & FRIES ALL DAY

ADD A HOUSE WINE FOR \$7

TUESDAY

BREKO'S TRIVIS FROM 7:30PM UPSTAIRS

\$15 SCHINTTY & FRIES FROM 6PM

\$20 PARMY & FRIES FROM 6PM

WEDNESDAY

\$15 BURGER OF THE WEEK FROM 6PM

\$10 NEGRONIS ALL DAY

THURSDAY

\$10 MARGARITAS FROM 6PM

\$5 TEQUILA FROM 6PM

FRIDAY

\$10 COCKTAIL HAPPY HOUR 6PM - 8PM



BOOK YOUR NEXT
FUNCTION WITH US
PHONE 0431622944

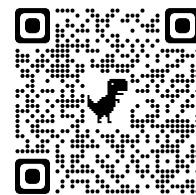
OR

HELLO@EASTVILLAGESYDNEY.COM.AU

FOLLOW US

@EASTVILLAGESYDNEY

WWW.EASTVILLAGESYDNEY.COM.AU



CHECK OUR B.T.G. SPECIALS BOARD!

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SPARKLING WINE

125ml 750ml

PROSECCO 10 48

JARRETTS - Orange, NSW

PRESTIGE BRUT NV 'PETIT CORDON' 74

MASION MUMM - Marlborough, NZ

PET NAT - 'MISTY MORNING' 67

DAWNING DAY - Southern Highlands, NSW - 2021

CHAMPAGNE - 'GRAND CORDON' 120

G.H. MUMM - Reims, France

CHAMPAGNE - 'GRAND BRUT' 145

PERRIER JOUET - Épernay, France

WHITE WINE

150ml 750ml

RIESLING - 'NO.3' 13 62

RIESLINGFREAK - Clare Valley, SA - 2021

HOUSE BIANCO - 'SAUV BLANC BLEND' 10 44

VILLAGE WINE - Riverland, SA - 2020

PINOT GRIGIO - 'DELLE VENEZIE' 11 52

MONTEVENTO - Veneto, Italy - 2018

SEMILLION 13 64

KEITH TULLOCH - Hunter Valley, NSW - 2019

FIANO 65

MARQ - Margaret River, WA - 2020

CHARDONNAY 11 50

MANYARA, Adelaide Hills, SA - 2017

VERMENTINO - 'SCREAMING BETTY' 58

DELINQUENTE, Riverland, SA - 2017

ARNEIS 64

ADELINA, Clare Valley, SA - 2020

RED WINE

150ml 750ml

PINOT NOIR 14 64

DAWNING DAY - Southern Highlands, NSW - 2020

GAMAY NOIR - 'LA FICELLE ROUGE' 67

LE VIGNERONS - Saint Pourcain, FRA 2019

HOUSE RED - 'ROSSO' - 'MATARO|BARBERA' 10 45

VILLAGE WINE - Riverland, SA - 2020

GRENAche - 'THE VINCENT' 11 52

CIRILLO, Barossa Valley, SA - 2020

TEMPRANILLO | MALVAR - 'TINTO DE VALDILECHA' 67

LA MALDICION - Madrid, Spain - 2019

SHIRAZ | MATARO 15 72

ADELINA - Clare Valley, SA - 2019

CABERNET SAUVIGNON 12 56

PODDY LAMB - Orange, NSW - 2020

SHIRAZ - 'DEVOTE GREENOCK' 13 70

YELLAND & PAPPS - Barossa Valley, SA - 2017



SKIN CONTACT WINE

150ml 750ml

BLANC NATURAL BLEND - 'I.O.G.' 14 67

WOWIQUE - Adelaide Hills, SA - 2020

ESOTERICO - 'ORANGE BLEND' 67

UNICO ZELO - Adelaide Hills, SA - 2020

GEUWERZTRAMINER - 'PARK WINE' 60

VINTERLOPER - Adelaide Hills, SA - 2020

PINK WINE

150ml 750ml

HOUSE ROSE - 'GRENAche | NEGROMARO | MATARO' 10 46

VILLAGE WINE - Riverland, SA - 2020

ROSE - 'SANGIOVESE | NEBBIOLO' 80

NOCTURNE - Margaret River, WA - 2020

ROSE - 'PROVENCE RESERVE' 14 68

VALLON DES CIGALES - Provence, France - 2018

ROSE - GRENAche GRIS / MOURVEDRE - 'ELLE & LUI' 78

DOMAINE D'HONDRAT - Villeveyrac, France

EAST VILLAGE SYDNEY FOOD MENU

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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

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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

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SAUCES

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

EAST VILLAGE SYDNEY

LUNCH MENU 12-3 PM

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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 chili 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, GFO)

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

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

\$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 rice & black beans, lettuce, peppers, charred corn, sour cream, coriander, Pico De Gallo & fried tortilla chips

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



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Citrus dressing

SAUCES

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

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