

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, spinach, cucumber, red cabbage, enoki, red rice, fried egg, sesame seed & Gochujang sauce

VEGE GRAIN BOWL (VEGAN, GF, DF)

Roast pumpkin, freekah, chick peas, avocado, charred broccolini, red onion, ginger & tahini dressing, pine nuts, toasted sesame, mint leaves

GARDEN BOWL

Romaine lettuce, Persian feta, peas, asparagus, pickled onion, endive, broad beans, cucumber, apple cider vinegar dressing, toasted almonds

VILLAGE CHEESEBURGER (GFO, DFO)

Signature patty, American cheese, pickles, tomato, iceberg, pommery mayo, house BBQ sauce, seeded milk bun & shoestring fries

FRIED CHICKEN BURGER

Buttermilk fried chicken thigh, iceberg, pickles, Swiss cheese, guacamole, milk bun & shoestring fries

CHICKEN SCHNITZEL

Parmesan coleslaw, shoestring fries & choice of sauce

200GR RUMP STEAK

With shoestring fries, salad & gravy

SHROOM BURGER (DFO)

Grilled portobello's, spinach, basil pesto, kimchi, romesco sauce, red onion, Swiss cheese, milk bun & shoestring fries

\$20 LUNCH

SALMON POKE (DF)

Citrus cured salmon, edamame, pickled cucumber, red radish, avocado, seaweed, spring onion, black rice, black sesame, soy dressing, wasabi & dill

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

BASIL LINGUINE (V)

Basil pesto, asparagus, rocket, lemon, pine nuts, goats curd, parmesan, chervil

CHICKEN PARMIGIANA

Shaved ham off the bone, house made nap sauce, mozzarella, parmesan coleslaw, shoestring fries

MAINS

PAN SEARED RED SNAPPER (GF) 32

Charred baby gem lettuce, fresh peas, baby leeks, lemon butter sauce, pea shoots

250GR SIRLOIN STEAK (GFO, DFO) 27

Strip loin steak, choice of sauces, herb butter, watercress salad, shoestring fries

220GR EYE FILLET STEAK (GFO, DFO) 45

Truffle mash, grilled broccolini, confit tomato, herb butter, thyme infused red wine jus

SOUS VIDE CHICKEN BREAST (GF) 28

Sweetcorn, red pepper, paprika yoghurt, oregano, red wine jus, baby coriander

GRILLED JAPANESE PUMPKIN (V, DFO, NUTS) 25

Labneh, cumin, pickled kohlrabi, shaved fennel, flaked almonds, black sesame, dukkah, pumpkin seeds, red vein

SOFT SHELL CRAB BURGER (DFO) 22

Asian slaw, sesame citrus dressing, cucumber, wasabi mayo on a seeded milk bun with shoestring fries

SIDES

SHOESTRING FRIES (VEGAN, GF, DFO) 11

Tossed with salt and served with aioli

SWEET POTATO FRIES (VEGAN, GF, DF) 12

Chimmi churri, dukkah (contains nuts)

ROASTED CARROTS (V, GF, DF) 12

MIXED LEAF SALAD (VEGAN, GF, DF) 9

Citrus dressing

SAUCES

House gravy	1.50	Green peppercorn	1.50
Red wine jus	1.50	Chimmi Churri	1.50
Mushroom	1.50		

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

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BAR SNACKS

Our snacks are just that, snacks! designed to be flavour bombs to go perfectly with drinks. If treating like entrees, our guide is 1-2 per person. All dishes with 'pieces' are 1-2 bites per piece, yum!

PUB SQUID (GF, DF) 12

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

SALMON CRUDO & ENDIVE 12

Lime cured salmon, cucumber, jalapeno, dill, sorrel on an endive 'boat' (2pcs)

PORK BELLY (GF) 12

Crispy pork bites, carrot & star anise puree, salsa verde, apple chutney (4pcs)

CRAB TOASTADA 12

Blue swimmer crab, celeriac remoulade, jalapeño, orange zest, on grilled sourdough (2pcs)

FRIED CHICKEN 12

Buttermilk fried chicken, kimchi mayo (5pcs)

FRIED HALOUMI (V, GF) 12

Fried Cypriot haloumi, roasted capsicum, chilli, basil pesto, pine nuts (5pcs)

BEEF TARTARE ON BRIOCHE (GF) 12

Tartare, pickled enoki mushroom, horseradish mayo, chives on a toasted brioche finger (2pcs)

TATER TOTS DELUXE (VO, DFO, GF) 12

Truffled sour cream, green Sriracha, furikake

PORCINI CROQUETTES 12

Mushroom & potato croquettes, saffron mayo (3pcs)
ADD caviar +5

CAULIFLOWER (V) 12

Semolina crusted cauliflower, parmesan, hazelnuts, romesco (4pcs)

GRAZING BOARDS

SELECTION OF 3 ADDITIONAL SELECTIONS 30 12

Served on boards & complimented with mixed olives, grapes, dried fruits, apple chutney & a selection of crackers or grilled sour dough.

CHARCUTERIE

CHORIZO SECO - LA BOQUERIA, NSW 30_{GR}

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

MORCON AHUMADO PICANTE - LA BOQUERIA, NSW 30_{GR}

A classic Spanish salami, coarse & medium grind pork with a back note of smoke. Flavoured with hot chilli, garlic, sweet paprika, coriander, rum & nutmeg

OSCURA GRANDE - 'LA BOQUERIA, NSW' 30_{GR}

Oscura is truly unique, using squid ink for a beautiful dark finish and gentle flavours. Inspired by the same techniques used on embutido sausages from Barcelona, Spain.

CHEESE

MEZCLA SEMICURADO- TOLEDO SPAIN 30_{GR}

Hailing from La Mancha region of Spain this 3 month aged mixed cheese is made from 80% cow, 10% goat and 10% sheep milk. Its piquant and mild grassy notes & a creamy smooth texture.

CABRA PIMENTON - MURICA, SPAIN 30_{GR}

A young goats milk cheese, hand made and covered with paprika for an amazing appearance. Semi hard in texture with a mild grassy flavour and salty finish.

GORGONZOLA DOLCE - LECCO, ITALY 30_{GR}

This soft blue cheese is made from pasteurized cow's milk. Flavours are sweet, mild tang, creamy & buttery



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