

## EAST VILLAGE FOOD MENU

### TAPAS

**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)

**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)

### BOWLS & SALAD

**SALMON POKE** (DF) 26  
Citrus cured salmon, edamame, pickled cucumber, red radish,  
avocado, seaweed, spring onion, black rice, black sesame, soy  
dressing, wasabi & dill

**BURRITO BOWL** (GFO, VO) 24  
Grilled chicken tossed in chipotle butter, spiced rice & black beans,  
lettuce, roasted peppers, charred corn, sour cream, coriander, Pico De  
Gallo & tortilla chips

**KOREAN BIBIMBAP BOWL** (V, VEO, GF, DF) 24  
Kimchi, pickled carrot, braised spinach, cucumber, red cabbage, enoki  
mushrooms, red rice, fried egg, sesame seeds & Gochugang sauce

**VEGE GRAIN BOWL** (VEGAN, GF, DF) 22  
Roast pumpkin, freekah, chick peas, avocado, charred broccolini,  
pickled red onion, ginger & tahini dressing, pine nuts, toasted sesame,  
mint leaves

### BURGERS

**SOFT SHELL CRAB BURGER** (DFO) 22  
Asian slaw, sesame citrus dressing, cucumber, wasabi mayo on a  
seeded milk bun with shoestring fries

**VILLAGE CHEESEBURGER** (GFO, DFO) 22  
Signature patty, American cheese, pickles, tomato, iceberg, pommery  
mayo, house BBQ sauce, seeded milk bun & shoestring fries  
ADD Bacon +2 ADD fried egg +2

**FRIED CHICKEN BURGER** 22  
Buttermilk fried chicken thigh, iceberg, pickles, Swiss cheese,  
guacamole, milk bun & shoestring fries  
ADD bacon +\$2

**SHROOM BURGER** (DFO) 20  
Grilled portobello mushroom, spinach, basil pesto, kimchi, romesco  
sauce, red onion, Swiss cheese, milk bun & shoestring fries

## MAINS

**PAN SEARED RED SNAPPER** (GF) 32  
*Charred baby gem lettuce, fresh peas, baby leeks, lemon butter sauce, pea shoots*

**GRILLED JAPANESE PUMPKIN** (V, DFO, NUTS) 25  
*Labneh, cumin, pickled kohlrabi, shaved fennel, flaked almonds, black sesame, dukkah, pumpkin seeds, red vein sorrel*

**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*

**BASIL LINGUINE** (V) 24  
*Basil pesto, asparagus, rocket, lemon, pine nuts, goats curd, parmesan, chervil*

**SOUS VIDE CHICKEN BREAST** (GF) 28  
*Sweetcorn, red pepper, paprika yoghurt, oregano, red wine jus, baby coriander*

**CHICKEN SCHNITZEL** 25  
*Parmesan coleslaw, shoestring fries & choice of sauce*

**CHICKEN PARMIGIANA** 27  
*Shaved ham off the bone, house made nap sauce, mozzarella, parmesan coleslaw, shoestring fries*

**ADD A SAUCE +1.50 each:**

*Select from a choice of green peppercorn, mushroom, red wine jus & house gravy*

## SIDES

**SHOESTRING FRIES** (DFO) 12  
*With aioli*

**SWEET POTATO FRIES** (VEGAN, GF, DF) 12  
*Chimmi churri, dukkah & Murray River pink salt*

**HONEY ROASTED BABY CARROTS** (VEGAN, DF) 12  
*roasted pistachio & black salt*

**MIXED LEAF SALAD** (VEGAN, GF) 9  
*Citrus dressing*

## SAUCES

**HOUSE GRAVY** 1.5

**RED WINE JUS** 1.5

**MUSHROOM** 1.5

**GREEN PEPPERCORN** 1.5

**CHIMMI CHURRI** 1.5

