

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

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

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

GRILLED BROCCOLINI (VEGAN, DF) 10

Olive oil & black sesame

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

