

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

### BEETROOT FALAFEL BOWL (VEGAN, DF, CONTAINS NUTS)

Carrot hummus, crispy chick peas, pickled beetroot, charred broccolini, pine nuts, coconut yogurt, lentils, mint

### VILLAGE CHEESEBURGER (GF, DFO)

Signature patty, American cheese, pickles, tomato, iceberg, pommary 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

### HALOUMI BURGER (V, GF, CONTAINS NUTS)

romesco, mesculin leaf, smashed avocado, onion & tomato salsa, chimmichuri, milk bun & shoestring fries

## MAINS

### SALMON FILLET (GF, DFO) 32

Grilled Tasmanian salmon with mussels, kipfler potato, peas, samphire, horseradish sauce

### 250GR SIRLOIN STEAK (GF, DFO) 32

Riverine sirloin steak, choice of sauces, herb butter, green leaf salad, shoestring fries

### 200GR EYE FILLET STEAK (GF, DFO) 46

Riverine eye fillet, burnt onion, pencil leek, whole grain mustard mash, black garlic purée

### SOUS VIDE CHICKEN BREAST (GF) 28

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

### REUBEN HOTDOG (DFO) 20

Bratwurst dog, smoked pastrami, saurkraut, pickles, mustard, Russian dressing, on a milk hotdog bun

## \$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

### CHICKEN FATTOUSH SALAD (VO, VEO, GF, DFO)

Lemon & garlic chicken, lettuce, tomato, cucumber, broad bean, goats cheese, parsley, mint, sumac, pita crackers

### 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

### ZUCCHINI CASARECCE (V, DFO, GF)

"little twists" pasta, zucchini, ricotta, lemon, pangratatto & fresh herbs

### CHICKEN PARMIGIANA

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

### BARRAMUNDI BURGER

Battered barramundi, American cheese, oak leaf lettuce & sauce remoulade, seeded milk bun & shoestring fries

## SIDES

### SHOESTRING FRIES (VEGAN, GF, DFO) 12

Tossed with salt and served with aioli

### SWEET POTATO FRIES (VEGAN, GF, DF) 13

Chimmi churri, dukkah (contains nuts)

### GRILLED BROCCOLINI (V, GF, DF) 12

### MIXED LEAF SALAD (VEGAN, GF, DF) 10

Citrus dressing

## SAUCES

House gravy	1.50	Chimmi Churri	2.00
Green peppercorn	1.50	Red wine jus	2.00
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

## 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!

## OCEAN TROUT BLINI 12

Horseradish creme fraiche, Four Pillars Bloody Shiraz gin caviar (3pcs)

## PORK BELLY (GF) 12

Sticky pork bites, Thai herbs & chili (4pcs)

## PRAWN TOSTADA 12

Poached prawn, avocado, mango, coriander, fried tortilla (3pcs)

## BRISKET &amp; RACLETTE FINGERS 12

8 hour smoked brisket, raclette cheese, onion jam in sourdough toast (2 pcs)

## CHICKEN CAESAR CROQUETTES 12

Baby gem, Caesar dressing, bacon, parmesan, ranch (3pcs)

## VEGETABLE KOFTA 12

Spiced koftas, tomato & chilli jam, coriander (4pcs)

## SALT &amp; PEPPER SQUID (GF, DF) 12

Coriander & chilli lime mayo

## HALOUMI &amp; WATERMELON (V, GF) 12

Cypriot haloumi, gin soaked watermelon, pickled cucumber (4pcs)

## SMOKED SARDINES ON TOAST 12

Green olive tapenade, picco de gallo & chive (2pcs)



## 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<sub>GR</sub>

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<sub>GR</sub>

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<sub>GR</sub>

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<sub>GR</sub>

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<sub>GR</sub>

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<sub>GR</sub>

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

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