

EAST VILLAGE SYDNEY FOOD MENU

234 Palmer Street
Darlinghurst 2010
@eastvillagesydney

PAYMENT SURCHARGES ALL CARDS 1.7%

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 & 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 & PEPPER SQUID (GF, DF) 12

Coriander & chilli lime mayo

HALOUMI & 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)

TATER TOTS DELUXE (VO, DFO, GF) 12

Truffled sour cream, green Sriracha, furikake

GRAZING BOARDS

SELECTION OF 3 30

ADDITIONAL SELECTIONS 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 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

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BOWLS

- SALMON POKE (DF)** 26
Citrus cured salmon, edamame, pickled cucumber, red radish, avocado, nori, spring onion, black rice, black sesame, soy dressing, wasabi & dill
- BURRITO BOWL (GFO, VO)** 25
Grilled chicken tossed in chipotle butter, spiced rice & black beans, lettuce, roasted peppers, charred corn, sour cream, cheese, coriander, Pico De Gallo & tortilla chips
- KOREAN BIBIMBAP BOWL (V, VEO, GFO, DF)** 24
Kimchi, pickled carrot, braised spinach, cucumber, red cabbage, enoki, red rice, fried egg, sesame & gochujang
- CHICKEN FATTOUSH SALAD (VO, VEO, GFO, DFO)** 24
Lemon & garlic chicken, lettuce, tomato, cucumber, broad bean, goats cheese, parsley, mint, sumac & pita crackers
- BEETROOT FALAFEL BOWL (VEGAN, DF, CONTAINS NUTS)** 22
Carrot hummus, crispy chick peas, pickled beetroot, charred broccolini, pine nuts, coconut yogurt, lentils, mint

BURGERS

- BARRAMUNDI BURGER** 22
Battered barramundi, American cheese, oak leaf lettuce & sauce remoulade, seeded milk bun & shoestring fries
- VILLAGE CHEESEBURGER (GFO, DFO)** 22
Signature patty, American cheese, oak leaf lettuce, pickles, tomato, onion, EVS burger sauce, seeded milk bun & shoestring fries ADD Bacon +2
- FRIED CHICKEN BURGER** 22
Buttermilk fried chicken thigh, iceberg, pickles, coleslaw, iceberg, gochujang mayonnaise, milk bun & shoestring fries ADD bacon +\$2
- HALOUMI BURGER (V, GFO, CONTAINS NUTS)** 20
Grilled Cypriot haloumi, romesco, mesculin leaf, smashed avocado, onion & tomato salsa, chimmichurri, milk bun & shoestring fries ADD bacon +\$2
- REUBEN HOTDOG (DFO)** 22
Bratwurst dog, smoked pastrami, saurkraut, pickles, mustard, Russian dressing, on a milk hotdog bun

MAINS

- SALMON FILLET (GF, DFO)** 32
Grilled Tasmanian salmon with mussels, kipfler potato, peas, samphire, horseradish sauce
- 250GR SIRLOIN STEAK (GFO, 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
- ZUCCHINI CASARECCE (V, DFO, GFO)** 24
"little twists" pasta, zucchini, ricotta, lemon, pangrattato & fresh herbs
- SOUS-VIDE CHICKEN BREAST (DFO)** 28
Sous-vide then grilled whole chicken breast, pan fried gnocchi, carrot purée, bacon & chestnut mushroom sauce
- CHICKEN SCHNITZEL** 27
Parmesan coleslaw, shoestring fries & choice of sauce
- CHICKEN PARMIGIANA** 29
Shaved ham off the bone, house made nap sauce, mozzarella, parmesan coleslaw, shoestring fries

SIDES

- SHOESTRING FRIES (VEGAN, GF, DFO)** 12
Tossed with salt and served with aioli
- SWEET POTATOFRIES (VEGAN, GF, DF, CONTAINS NUTS)** 13
Chimmi churri, dukkah
- GRILLED BROCCOLINI (V, GF, DF)** 12
Olive oil & black sesame
- MIXED LEAF SALAD (VEGAN, GF, DF)** 10
Citrus dressing

SAUCES

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|------------------|------|--------------------|------|
| House gravy | 1.50 | Chimmi Churri (GF) | 2.00 |
| Green peppercorn | 1.50 | Red wine jus (GF) | 2.00 |
| Mushroom | 1.50 | | |

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