

# 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 'pc' are 1 - 2 bites per piece. Enjoy!

- PRAWN TOAST (DF)** 15  
Cantonese style with chilli jam, sesame, coriander (3pc)
- SALT & PEPPER SQUID (GF, DF)** 14  
Chilli mayo, coriander, fresh chilli
- BUFFALO CAULIFLOWER (V, GF)** 14  
House Franks hot sauce buffalo & ranch
- BEEF BULGOGI SKEWERS (DF, GF)** 15  
Gochugang, goddess sauce, shallots (2pc)
- HOT SMOKED SALMON ON BRIOCHE** 15  
House hot smoked salmon rillet on toasted brioche fingers, pickled cucumber (2pc)
- STICKY EGGPLANT (VEGAN, DF)** 14  
Deep fried eggplant with chilli caramel, thai herbs
- PIGS HEAD CROQUETTES** 15  
Slow cooked pork jowl croquettes with mustard mayo, pickled cauliflower
- HAM & CHEESE 'CHIPS' (GF)** 14  
Potato & ham sliced thin & compressed into 'chips' deep fried with house tomato sauce (2pc)
- FRIED CHICKEN LOLLIPOPS** 14  
Korean style, with chilli, black sesame, spring onion
- ANIMAL TATER TOTS (V)** 14  
Caramelised onion, pickle mayo, melted cheese
- STEAMED VEGE DUMPLINGS** 14  
With sweet, spicy dipping sauce (4pc)
- SICHUAN GLAZED PORK BELLY (DF, GF)** 15  
With pickled apple, apple gel, crispy shallots

## 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

**CHORIZON - LA BOQUERIA, NSW 30<sub>GR</sub>**

Air dried and made from authentic Spanish spices. This chorizo employs old world techniques that perfectly represent La Boqueria.

**ANIS PLANO - LA BOQUERIA, NSW 30<sub>GR</sub>**

Salami cured to a semi-firm state, with a moist feel and fennel flavour, thanks to the whole fennel seed. This recipe comes from a town called La Garriga, in the north of Barcelona.

**SALCHICHON - 'LA BOQUERIA, NSW' 30GR**

Salchichon is the rival to the French saucisson with sweetness and pepper notes. Passionate citizens perpetually fight over which part of northern Spain or southern France this delight was born.

## CHEESE

**FOURME D'AMBERT AOP (BLUE) - FRANCE 30GR**

A cylindrical cow's milk cheese made in the twin towns of Ambert and Montbrison. Texture is soft but dense and sticky with erratic marbled blue veining. Mild and creamy in flavour with a long finish.

**MANCHEGO - LA MANCHA, SPAIN 30GR**

Manchega Sheep are native La Mancha Plateau in central Spain. Manchego is a sheeps milk hard cheese with a dense texture, buttery aroma & full flavour with hints of toasted nuts & grass.

**TRIPLE CREAM BRIE - QLD, AUSTRALIA 30GR**

Carefully selected wheels of Triple Cream Brie are cut in half and just the right amount of Italian black summer truffle is added to create a thin straight layer of truffle.



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, GF) 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

### LAMB SOUVLAKI BOWL (GFO, DFO) 26

Slow cooked lamb shoulder, haloumi, freekah, tabouli, chickpeas, pickled red onion, oven roasted tomatoes, tahini yogurt, mint, pita bread

### PORK BELLY SOBA BOWL (DF) 26

Crispy pork belly, soba noodles, bok choy, pickled carrot, cucumber, coriander, chilli, mint, sesame, peanuts MAKE IT VEGAN sub pork for sticky eggplant

### KOREAN BIBIMBAP BOWL (V, GFO, DFO) 24

Kimchi, pickled carrot, spinach, cucumber, red cabbage, enoki, red rice, fried egg, sesame & gochujang  
ADD Bulgogi Beef +4

### GREEN GODDESS BOWL (VEGAN) 22

Farro, edamame, cucumber, avocado, grilled kale, fresh herbs, crispy shallots & green goddess dressing  
ADD chicken +\$3

## BURGERS

### VILLAGE CHEESEBURGER (GFO) 25

Signature patty, bacon, American cheese, oak leaf lettuce, pickles, tomato, onion, EVS burger sauce, seeded milk bun & shoestring fries

### FRIED CHICKEN BURGER 22

Buttermilk fried chicken thigh, provolone, iceberg, pickles, EVS burger sauce, milk bun & shoestring fries  
ADD bacon +\$2

### VEGE BURGER (V) 22

Cajun sweet potato, chickpea patty, pickled red cabbage, oak leaf lettuce tahini yoghurt, soft bun & shoestring fries  
ADD bacon +\$2

### FISH BURGER 22

Tempura battered barramundi burger, sauce gribiche, butter lettuce, cheese, pickled onion & shoestring fries

## MAINS

### BARRAMUNDI FILLET (GF) 32

Pan fried barramundi with spicy chickpea, tomato & red capsicum sauce & spinach

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

Flank steak with potato pave, asparagus, grilled broccolini, chimmi churri

### 250GR RUMP STEAK (GFO, DFO) 30

Riverine MSA rump steak, choice of fries or mash, choice of sauce, herb butter, pub salad

### VEGETABLE TAGINE (VEGAN, DF, GFO) 25

African spiced vegetable stew with fried chick peas, almonds, coriander, pomegranate, cous cous

### ROAST PUMPKIN RISOTTO (V, GF, VEO) 26

Goats cheese, chives, pepitas, parmesan crisp

### CHICKEN BALLOTINE (GFO, DF) 28

Rolled chicken breast stuffed with mushroom mousse and pan fried with broad beans & dutch carrots

### CHICKEN SCHNITZEL 26

Coleslaw, choice fries or mash & choice of sauce

### CHICKEN PARMIGIANA 28

Shaved ham, house made nap sauce, mozzarella, coleslaw, choice fries or mash

## SIDES

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

Tossed with salt and served with aioli

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

Chimmi churri, dukkah (contains nuts)

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

Olive oil & black sesame

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

## SAUCES

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

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