

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

### GREEN GODDESS BOWL (VEGAN)

Farro, edemame, cucumber, avocado, grilled kale, fresh herbs, crispy shallots & green goddess dressing

### VILLAGE CHEESEBURGER (GFO, DFO)

Signature patty, Bacon, American cheese, pickles, tomato, iceberg, pommary mayo, house BBQ sauce, seeded milk bun & shoestring fries

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

African spiced veghetable stew with fried chick peas, almonds, coriander, pomeg nate, cous cous

### FRIED CHICKEN BURGER

Buttermilk fried chicken thigh, provolone, iceberg, pickles, EVS burger sauce, milk bun & shoestring fries

### CHICKEN SCHNITZEL

Parmesan coleslaw, shoestring fries & choice of sauce

### VEGE BURGER (V)

Cajun sweet potato, chickpea patty, pickled red cabbage, oak leaf lettuce tahini yoghurt, soft bun & shoestring fries

### PORK BELLY SOBA BOWL (DF)

Crispy pork belly, soba noodles, bok choy, pickled carrot, cucumber, coriander, chilli, mint, sesame, peanuts

## MAINS

### BARRAMUNDI FILLET (GF) 32

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

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

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

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

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

### CHICKEN BALLOTINE (GFO, DF) 28

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

## \$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

### LAMB SOUVLAKI BOWL (GFO, DFO)

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

### BURRITO BOWL (GF, VO, DFO)

Chipotle chicken, spiced brown rice & black beans, lettuce, peppers, charred corn, sour cream, grated. coriander, Pico De Gallo & fried tortilla chips

### 200GR SIRLOIN STEAK (GFO, DFO)

Sirloin steak, choice of sauce, pub salad, shoestring fries

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

Goats cheese, chives, pepitas, parmesan crisp

### CHICKEN PARMIGIANA

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

### FISH BURGER

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

**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