

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 'pcs' are 1 - 2 bites per piece. Enjoy!

PRAWN DUMPLINGS 16

Steamed prawn dumplings, chilli jam & coriander - 4pcs (DF)

SALT & PEPPER SQUID 15

Garlic aioli, coriander, fresh chilli (GF, DF)

TEMPURA CAULIFLOWER 14

Crispy cauliflower, house franks sauce, vegan ranch dressing, sesame seeds (VG, DF)

BEEF BULGOGI SKEWERS 16

Gochujang, fried shallots - 3pcs (DF, GF)

BEEF TARTAR 16

Potato rosti, egg yolk emulsion, parmesan crisp

PIGS HEAD CROQUETTES 15

Slow cooked pork jowl croquettes with english mustard aioli, pickled cauliflower

SMOKED TROUT & POTATO FRITTERS 15

Sauce gribiche & furikake - 3pcs (DF)

SPICED CHICKEN POPCORN 14

Korean style, with chilli, black sesame, spring onion

POLENTA CHIPS 14

Tomato balsamic dressing, parmesan cheese - 3pcs

CORONATION CHICKEN VOL AU VENT 15

Curried mayonnaise chicken with raisins and almonds

INDIAN SPICED CORN KOFTA 15

Tzatziki paprika (VG, GF)

TATER TOTS 14

Caramelized onion, pickle mayo, melted cheese (V)
Pulled pork melted cheese + \$2

GRAZING BOARDS

SELECTION OF 3 30

ADDITIONAL SELECTIONS 12

*Select three of the options below to make your own board!
Served with mixed olives, grapes, dried fruits, apple chutney & a selection of crackers or grilled sour dough.*

CHARCUTERIE

VINCENTINA SOPRESSA - ITALY

Made using minced pork flavoured with white wine, rosemary & garlic

BRESAOLA VALTELLINA - ITALY

Air dried salted beef aged for 2-3 months with sweet smell

CAPOCOLLA - FRANCE

Traditional French salami dry cured and aged for 65 days spiced with red pepper flakes and paprika.

CHEESE

TRIPLE CREAM BRIE WOOMBYE - AUSTRALIA

Carefully made using finest quality local milk and cream which makes it rich and creamy

FOURME D AMBERT BLUE - FRANCE

Cows milk cheese made in the twin towns of ambert. Texture is soft but dense and sticky

COMTE 18 MONTHS MATURE HARD CHEESE - FRANCE

Produced in the jura Massif region of eastern France. It has a pale-yellow interior and silky-smooth interior.



V - Vegetarian VO - Vegetarian Option GF - Gluten Free
GFO - Gluten Free Option DF - Dairy Free
DFO - Dairy Free Option VEO - Vegan Option

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BOWLS

SALMON POKÉ BOWL 26

Citrus cured salmon, edamame, pickled cucumber, red radish, avocado, nori, spring onion, black rice, black sesame, soy dressing, wasabi & dill (DF, GF)

BURRITO BOWL 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 (GFO, VO)

LAMB SOUVLAKI BOWL 26

Slow-cooked lamb shoulder, halloumi, freekah, tabouli, chickpeas, pickled red onion, oven roaster tomatoes, tahini yogurt, mint & pita bread (GFO, DFO)

PORK BELLY SOBA BOWL 26

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

KOREAN BIBIMBAP BOWL 24

Kimchi, pickled carrot, spinach, cucumber, red cabbage, enoki, red rice, fried egg, sesame & gochujang sauce (V, VEO, GF, DF)

ADD bulgogi beef +\$4 22

GREEN GODDESS BOWL 22

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

BURGERS

VILLAGE CHEESEBURGER 25

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

FRIED CHICKEN BURGER 25

Buttermilk fried chicken thigh, American cheese, coleslaw spicy BBQ sauce and bacon

VEGE BURGER 22

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

ADD bacon +\$2

FISH BURGER 22

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

MAINS

SALMON FILLET 32

Pea mint risotto, burnt baby onions, snow pea leaf and lemon (DF, GF)

250GR FLANK STEAK 32

Flank steak with potato rosti, grilled broccolini & chimmi churri (GF, DFO)

250GR RUMP STEAK 32

Riverine MSA rump steak, choice of fries or mash, choice of sauce, herb butter & mixed salad (GF, DFO)

CAVATELLI PASTA PRIMAVERA 26

Spring vegetable pasta with ricotta and toasted pinenuts (V)

VEGETABLE TAGINE 26

African spiced vegetable stew with fried chickpeas, almonds, coriander, pomegranate & couscous (VG, GFO)

SPRING CHICKEN 30

Half chicken, burnt cauliflower puree, asparagus, broad beans, chat potato & light chicken jus

CHICKEN SCHNITZEL 26

Coleslaw, choice of fries or mash & choice of sauce

CHICKEN PARMIGIANA 28

Coleslaw, shaved ham, nap sauce, mozzarella, choice of fries or mash

SIDES

SHOESTRING FRIES 12

Served with aioli (V, GF, DF)

SWEET POTATO FRIES 14

Chimmi churri, dukkah (VEGAN, GF, DF, CONTAINS NUTS)

STEAMED GREENS 10

Snow Peas broccolini, green beans, bok choy & lemon dressing. (VEGAN, GF, DF)

MIXED LEAF SALAD 10

Citrus dressing (VEGAN, GF, DF)

SAUCES

House gravy (df)	1.50	Béarnaise (gf)	1.50
Green peppercorn	1.50	Red wine jus (gf, df)	1.50
Mushroom	1.50		

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\$20 LUNCH

KOREAN BIBIMBAP BOWL

Kimchi, pickled carrot, spinach, cucumber, red cabbage, enoki, red rice, fried egg, sesame seed & Gochujang sauce (V, VEO, GF, DF)

GREEN GODDESS BOWL

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

VILLAGE CHEESEBURGER

Signature patty, bacon, American cheese, pickles, tomato, iceberg, pommery mayo, seeded milk bun & shoestring fries (GFO, DFO)

VEGETABLE TAGINE

African spiced vegetable stew with fried chickpeas, almonds, coriander, pomegranate & couscous (VEGAN, GFO)

FRIED CHICKEN BURGER

Buttermilk fried chicken thigh, American cheese, coleslaw spicy BBQ sauce and bacon

CHICKEN SCHNITZEL

Coleslaw, shoestring fries & choice of sauce

VEGE BURGER

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

PORK BELLY SOBA BOWL

Crispy pork belly, soba noodles, bok choy, pickled carrot, cucumber, coriander, chilli, mint, sesame & peanuts (DF, VEO)
MAKE IT VEGAN - Sub pork for sticky eggplant

SALMON POKÉ BOWL

Citrus cured salmon, edamame, pickled cucumber, red radish, avocado, seaweed, spring onion, black rice, black sesame, soy dressing, wasabi & dill

LAMB SOUVLAKI BOWL

Slow cooked lamb shoulder, halloumi, freekah, tabouli, chickpeas, pickled red onion, oven roasted tomatoes, tahini yogurt, mint & pita bread (GFO, DFO)

BURRITO BOWL

Chipotle chicken, spiced brown rice & black beans, lettuce, peppers, charred corn, sour cream, cheese, coriander, Pico De Gallo & fried tortilla chips (GFO, VO, DFO)

200GR SIRLOIN STEAK

Sirloin steak, choice of sauce, pub salad & shoestring fries (GF, DFO)

CAVATELLI PASTA PRIMAVERA

Spring vegetable pasta with ricotta and toasted pinenuts (V)

CHICKEN PARMIGIANA

Shaved ham, nap sauce, mozzarella, coleslaw & shoestring fries

FISH BURGER

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

MAINS

SALMON FILLET

Pea mint risotto, burnt baby onions, snow pea leaf and lemon

32

250GR RUMP STEAK

Riverine MSA rump steak, choice of fries or mash, choice of sauce, herb butter & mixed salad (GF, DFO)

32

250GR FLANK STEAK

Flank steak with potato rosti, grilled broccolini & chimmi churri (GF, DFO)

32

SPRING CHICKEN

Half chicken burnt cauliflower puree, asparagus, broad beans, chat potato & light chicken jus (GF)

30

SIDES

SHOESTRING FRIES

Served with aioli (V, GF, DFO)

12

SWEET POTATO FRIES

Chimmi churri, dukkah (VEGAN, GF, DF, CONTAINS NUTS)

14

STEAMED GREENS

Snow peas, broccolini, green beans, bok choy & lemon dressing (VEGAN, GF, DF)

10

MIXED LEAF SALAD

Citrus dressing (VEGAN, GF, DF)

10

SAUCES

House gravy (df)	1.50	Béarnaise (gf)	1.50
Green peppercorn	1.50	Red wine jus (gf, df)	1.50
Mushroom	1.50		

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Gochujang, fried shallots - 3pcs (DF, GF)

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Potato rosti, egg yolk emulsion, parmesan crisp

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SPICED CHICKEN POPCORN 14

Korean style, with chilli, black sesame, spring onion

POLENTA CHIPS 14

Tomato balsamic dressing, parmesan cheese - 3pcs

CORONATION CHICKEN VOL AU VENT 15

Curried mayonnaise chicken with raisins and almonds

INDIAN SPICED CORN KOFTA 15

Tzatziki paprika (VG, GF)

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Pulled pork melted cheese + \$2

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CHEESE

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

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CHICKEN SCHNITZEL

Coleslaw, shoestring fries & choice of sauce

VEGE BURGER

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

PORK BELLY SOBA BOWL

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SPARKLING WINE

125ml 750ml

DUCHESS SPARKLING Hunter Valley, NSW	10	43
CANTINA PROSECCO Italy	12	70
CHANDON NV BRUT Victoria, Australia	14	85
VEUVE CLICQUOT France		130
MOET & CHANDON BRUT NV France		120
MOET ROSE France		120

WHITE WINE

150ml 750ml

HOUSE BIANCO - 'SAUV BLANC BLEND' Riverland, SA	10	48
HOUSE CHARDONNAY Adelaide Hills, SA	12	55
NAMBUCCA SAUV BLANC Malborough, NZ	12	50
LA GIOSA MOSCATO Treviso, Italy	12	60
ATLAS RHINELANDER RIESLING Clare Valley, SA	13	60
BRIAR RIDGE PINOT GRIS Orange, NSW	13	56
LE GRAND NOIR CHARDONNAY France	14	65
RAVOIRE COTES DU RHONE Cotes du Rhone, France	15	65
HELENS HILL BREACHELY BLOCK CHARDONNAY Yarra Valley, VIC		80
SEBASTIAN DAMPT CHABLIS Chablis, france		120

RED WINE

150ml 750ml

HOUSE ROSSO - 'SHIRAZ BLEND' Riverland, SA	10	48
MOMENTS OF CLARITY CABERNET SAUVIGNON Barossa Valley, SA	12	50
OSCAR'S FOLLY PINOT NOIR Yarra Valley, VIC	13	60
TEUSNER BILMORE SHIRAZ Barossa Valley, SA	15	65
CASTILLO DE MONSERAN GARNACHA Carinena, Spain	16	75
PAXTON SANGIOVESE McLaren Vale, SA	16	78
GEOFF MERRIL JACKO SHIRAZ McLaren Vale, SA		80
DOMAINE THOMPSON PINOT NOIR Central Otago, New Zealand		90

PINK WINE

150ml 750ml

MAJELLA ROSE Coonwarra, SA	12	55
LE GRAND NOIR France	15	65
VALLON DES CIGALLES Cotes De Provence, France		85
COLLETE ROSE Cotes De Provence, France		85

LO FI WINES

150ml 750ml

KP NATURAL CHENIN BLANC Ferguson Valley, WA	13	72
MON TOUT HEYDAYS CHARDONNAY Cowaramup, WA	14	75



EAST VILLAGE SYDNEY

DRINKS MENU

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COCKTAILS

SIX SUMMERS	21
<i>Roku Gin, Dry Vermouth, Yuzu, Orgeat, Peychauds Bitters, Cucumber, Soda</i>	
LA HACIENDA	20
<i>Barsol Quebranta Pisco, St Germain, Lemon, Prosecco</i>	
WEST VILLAGE	21
<i>Tilde Vodka, Lillet Rose, Cointreau, Strawberry, Mint, Lime</i>	
HIGH HOPES	21
<i>Origin Riaz Cenizo Mezcal, Pampelle Grapefruit Aperitif, Lime, Agave</i>	
MAKE ME BLUSH	20
<i>Beefeater Gin, Chambord, Lime, Agave, Whites</i>	
RADIO RUMBA	21
<i>Havana 7 Anos Rum, Havana Spiced Rum, Fale rnum, Passionfruit, Pineapple</i>	
ESPRESSO MARTINI (ON TAP)	18
<i>Broken Bean Coffee Liqueur, Broken Bean Cold Brew Coffee, Australian Craft Vodka</i>	
YUZU & PEACH GIN SPRITZ (ON TAP)	18
<i>Four Pillars Fresh Yuzu Gin, Crawley's Yuzu Syrup, Peach, Quandong, Soda</i>	

CLASSIC COCKTAILS

CLASSIC MARGARITA

TOMMY'S MARGARITA

NEGRONI

ESPRESSO MARTINI

PORNSTAR MARTINI

APEROL SPRITZ

COSMOPOLITAN

FRENCH MARTINI

HUGO SPRITZ

Can't see what you're looking for? Ask our friendly staff



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BOOK YOUR NEXT EVENT WITH US!

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eastvillagesydney.com.au/function-enquiry

0431 622 944

CHECK OUR WINE BY THE GLASS SPECIALS BOARD!