



HELLO@EVHOTEL.COM.AU

📷 EASTVILLAGESYDNEY

ALL CARD PAYMENT SURCHARGES 1.8%



# WELCOME!

WE OFFER THE SAME MENUS THROUGHOUT THE VENUE  
WE HOPE YOU ENJOY!

## SIDES

**SHOESTRING FRIES** 12

*Served with aioli (V, GF, DF)*

**SWEET POTATO FRIES** 14

*Chimmi churri, dukkah  
(VG, GF, DF, CONTAINS NUTS)*

**STEAMED GREENS** 10

*Snow peas, broccolini, green beans, bok  
choy, lemon dressing (VG, GF, DF)*

**MIXED LEAF SALAD** 10

*Cherry tomato, cucumber,  
spanish onion (VG, GF, DF)*

**SAUCES** 1.50 each

HOUSE GRAVY (DF)

MUSHROOM

GREEN PEPPERCORN

RED WINE JUS (GF, DF)

BÉARNAISE (GF)

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## MAINS

### SALMON FILLET

32

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

### 250GR RUMP STEAK

32

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

### 250GR FLANK STEAK

32

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

### CAVATELLI PASTA PRIMAVERA

26

*Spring vegetable pasta with ricotta and toasted pinenuts (V)*

### SPRING CHICKEN

30

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

### VEGETABLE TAGINE

26

*African spiced vegetable stew with fried chick peas, almonds, coriander, pomegranate & couscous (VG, DF, GFO)*

### 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*

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## TINNIES

HEAPS NORMAL XPA 0.5% 10

YOUNG HENRYS CLOUDY CIDER 4.6% 10

YOUNG HENRYS GINGER BEER 4% 12

SYDNEY BREWERY PALE ALE 5% 10

SYDNEY BREWERY PILSNER 5% 10

SYDNEY BREWERY IPA 7% 12.5

PHILTER XPA 4.2% 10

PHILTER SUPER COOL LAGER 4.2% 10

PHILTER HAZY PALE 5.3% 11

WAVEE SELTZER 4% 11

Blackcurrant, Mango, Watermelon, Blood orange

COMPA TEQUILA SELTZER 12

Grape Fruit

## COCKTAILS

- SIX SUMMERS** 21  
*Roku Gin, Dry Vermouth, Yuzu, Orgeat, Peychauds Bitters, Cucumber, Soda*
- LA HACIENDA** 20  
*Barsol Quebranta Pisco, St Germain, Lemon, Prosecco*
- WEST VILLAGE** 21  
*Tilde Vodka, Lillet Rose, Cointreau, Strawberry, Mint, Lime*
- HIGH HOPES** 21  
*Origin Riaz Cenizo Mezcal, Pampelle Grapefruit Aperitif, Lime, Agave*
- MAKE ME BLUSH** 20  
*Beefeater Gin, Chambord, Lime, Agave, Whites*
- RADIO RUMBA** 21  
*Havana 7 Anos Rum, Havana Spiced Rum, Falernum, Passionfruit, Pineapple*
- ESPRESSO MARTINI** 20  
*Absolut Vodka, Kahlua, Cold Drip Coffee*
- PORNSTAR MARTINI** 20  
*Absolut Vanilla Vodka, Passoa, Passionfruit, Pineapple, Prosecco*

ASK THE STAFF FOR ALL THE CLASSICS!

## BOWLS & SALADS

- 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)*
- 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 & fried tortilla chips (GFO, VO)*
- LAMB SOUVLAKI BOWL** 26  
*Slow cooked lamb shoulder, halloumi, freekeh, tabouli, chickpeas, pickled red onion, oven roasted tomatoes, tahini yogurt, mint & pita bread (GFO, DFO)*
- KOREAN BIBIMBAP BOWL** 24  
*Kimchi, pickled carrot, braised spinach, cucumber, red cabbage, enoki, red rice, fried egg, sesame & gochujang (V, VEO, GF, DF)  
ADD Bulgogi beef + \$4*
- GREEN GODDESS BOWL** 22  
*Farro, edamame, cucumber, avocado, grilled kale, fresh herbs, crispy shallots & green goddess dressing (VEGAN)  
ADD Chicken +\$3*
- PORK BELLY SOBA BOWL** 26  
*Crispy pork belly, soba noodles, bok choy, pickled carrot, cucumber, coriander, chilli, mint, sesame & peanuts (DF, VEO)  
MAKE IT VEGAN - Sub pork for eggplant*

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## 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 originates from Italy*

### 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*

## WHITE WINE

150ml 750ml

**House Bianco - 'Sauv Blanc Blend' 10 48**

*Riverland, SA*

**House Chardonnay 12 55**

*Adelaide Hills, SA*

**Nambucca Sauvignon Blanc 12 50**

*Marlborough, NZ*

**La Giosa Moscato 12 60**

*Treviso, Italy*

**Atlas Rhineland Riesling 13 60**

*Clare Valley, SA*

**Briar Ridge Pinot Gris 13 56**

*Orange, NSW*

**Le Grand Noir Chardonnay 14 65**

*France*

**Ravoire Cotes du Rhone Blanc 15 65**

*Cotes du Rhone, France*

**Helens Hill Breachely Block Chardonnay 80**

*Yarra Valley, VIC*

**Sebastian Dampt Chablis 120**

*Chablis, France*

## RED WINE

	150ml	750ml
<b>House Rosso - 'Shiraz Blend'</b> <i>Riverland, SA</i>	<b>10</b>	<b>48</b>
<b>Moments of Clarity Cabernet Sauvignon</b> <i>Barossa Valley, SA</i>	<b>12</b>	<b>50</b>
<b>Oscars Folly Pinot Noir</b> <i>Yarra Valley, VIC</i>	<b>13</b>	<b>60</b>
<b>Tenusner Bilmore Shiraz</b> <i>Barossa Valley, SA</i>	<b>15</b>	<b>65</b>
<b>Castillo De Monseran Garnacha</b> <i>Carinena, Spain</i>	<b>16</b>	<b>75</b>
<b>Paxton Sangiovese</b> <i>McLaren Vale, SA</i>	<b>16</b>	<b>78</b>
<b>Geoff Merril Jacko Shiraz</b> <i>McLaren Vale, SA</i>		<b>80</b>
<b>Domaine Thompson Pinot Noir</b> <i>Central Otago, NZ</i>		<b>90</b>

## LO FI WINE

	150ml	750ml
<b>KP Natural Chenin Blanc</b> <i>Ferguson Valley, WA</i>	<b>13</b>	<b>72</b>
<b>Mon Tout HeyDays Chardonnay</b> <i>Cowaramup, WA</i>	<b>14</b>	<b>75</b>

## TAPAS

<b>PRAWN DUMPLINGS</b> <i>Steamed prawn dumplings, chilli jam &amp; coriander - 4pcs (DF)</i>	<b>16</b>
<b>SALT &amp; PEPPER SQUID</b> <i>Garlic aioli, coriander, fresh chilli (GF, DF)</i>	<b>15</b>
<b>TEMPURA CAULIFLOWER</b> <i>Crispy cauliflower, house franks sauce, vegan ranch dressing, sesame seeds (VG, DF)</i>	<b>14</b>
<b>BEEF BULGOGI SKEWERS</b> <i>Gochujang fried shallots - 3pcs (DF, GF)</i>	<b>16</b>
<b>BEEF TARTAR</b> <i>Potato rosti, egg yolk emulsion parmesan crisp - 3psc (GF)</i>	<b>16</b>
<b>SMOKED TROUT &amp; POTATO FRITTERS</b> <i>Sauce gribiche &amp; furikake - 3psc (DF)</i>	<b>15</b>
<b>PIGS HEAD CROQUETTES</b> <i>Slow cooked pork jowl croquettes with mustard mayo, pickled cauliflower - 4pcs</i>	<b>15</b>
<b>SPICED CHICKEN POPCORN</b> <i>Korean style, chilli, black sesame seeds and shallots</i>	<b>14</b>
<b>POLENTA CHIPS</b> <i>Tomato balsamic dressing parmesan cheese - 3psc (V)</i>	<b>14</b>
<b>CORONATION CHICKEN VOL AU VENT</b> <i>Curried mayonnaise chicken with raisins and almonds - 3psc</i>	<b>15</b>
<b>INDIAN SPICED CORN KOFTA</b> <i>Tzatziki paprika (VG, GF)</i>	<b>15</b>
<b>TATER TOTS</b> <i>Caramelized onion, pickle mayo, melted cheese (V) + \$2 for Pulled Pork Melted Cheese</i>	<b>14</b>

## BURGERS

### VILLAGE CHEESEBURGER 25

*Signature beef 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)*

### FISH BURGER 22

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

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## MOCKTAILS

### VIRGIN SOUR 10

*Lemon, pineapple, orgeat, orange blossom, whites*

### RED BARINA 10

*Strawberry, lime, mint, soda*

### ROSE TATTOO 10

*Grapefruit, rose syrup, agave, lime, soda*



## SPARKLING WINE

150ml 750ml

### Duchess Sparkling

*Hunter Valley, NSW*

10 43

### Cantina Prosecco

*Italy*

12 70

### Chandon NV Brut

*VIC, Australia*

12 85

### Veuve Clicquot

*France*

130

### Moet & Chandon Brut NV

*France*

120

### Moet Rose

*France*

120

## 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

## 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*

