



Terrace

Bar & Dining

HELLO@EVHOTEL.COM.AU

[@ EASTVILLAGESYDNEY](https://www.instagram.com/EASTVILLAGESYDNEY)

ALL CARD PAYMENT SURCHARGES 1.8%



WELCOME!

THE TERRACE IS OUR ROOFTOP BAR
WE OFFER THE SAME MENUS THROUGHOUT THE
VENUE. WE HOPE YOU ENJOY THE COCKTAILS,
VIEWS & PUB FARE!

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)

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

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

BEERS ON TAP

YOUNG HENRYS NEWTOWNER 10

NSW 4.8%

YOUNG HENRYS LAGER 10

NSW 4.6%

TINNIES

HEAPS NORMAL XPA NSW 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 4.0% 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' <i>Riverland, SA</i>	10	48
House Chardonnay <i>Adelaide Hills, SA</i>	12	55
Nambucca Sauvignon Blanc <i>Marlborough, NZ</i>	12	50
La Giosa Moscato <i>Treviso, Italy</i>	12	60
Atlas Rhineland Riesling <i>Clare Valley, SA</i>	13	60
Briar Ridge Pinot Gris <i>Orange, NSW</i>	13	56
Le Grand Noir Chardonnay <i>France</i>	14	65
Ravoire Cotes du Rhone Blanc <i>Cotes du Rhone, France</i>	15	65
Helens Hill Breachely Block Chardonnay <i>Yarra Valley, VIC</i>	80	
Sebastian Dampt Chablis <i>Chablis, France</i>	120	

RED WINE

House Rosso - 'Shiraz Blend'

Riverland, SA

150ml 750ml

10 48

Moments of Clarity Cabernet Sauvignon

Barossa Valley, SA

12 50

Oscars Folly Pinot Noir

Yarra Valley, VIC

13 60

Tenusner Bilmore Shiraz

Barossa Valley, SA

15 65

Castillo De Monseran Garnacha

Carinena, Spain

16 75

Paxton Sangiovese

McLaren Vale, SA

16 78

Geoff Merrill Jacko Shiraz

McLaren Vale, SA

80

Domaine Thompson Pinot Noir

Central Otago, NZ

90

LO FI WINE

KP Natural Chenin Blanc

Ferguson Valley, WA

150ml 750ml

13 72

Mon Tout HeyDays Chardonnay

Cowaramup, WA

14 75

TAPAS

PRAWN DUMPLINGS

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

16

SALT & PEPPER SQUID

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

15

TEMPURA CAULIFLOWER

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

14

BEEF BULGOGI SKEWERS

Gochujang fried shallots - 3pcs (DF, GF)

16

BEEF TARTAR

Potato rosti, egg yolk emulsion parmesan crisp - 3psc (GF)

16

SMOKED TROUT & POTATO FRITTERS

Sauce gribiche & furikake - 3psc (DF)

15

PIGS HEAD CROQUETTES

Slow cooked pork jowl croquettes with mustard mayo, pickled cauliflower - 4pcs

15

SPICED CHICKEN POPCORN

Korean style, chilli, black sesame seeds and shallots

14

POLENTA CHIPS

Tomato balsamic dressing parmesan cheese - 3psc (V)

14

CORONATION CHICKEN VOL AU VENT

Curried mayonnaise chicken with raisins and almonds - 3psc

15

INDIAN SPICED CORN KOFTA

Tzatziki paprika (VG, GF)

15

TATER TOTS

Caramelized onion, pickle mayo, melted cheese (V)

+ \$2 for Pulled Pork Melted Cheese

14

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

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

