

# 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!

<b>KINGFISH CRUDO TOAST</b> (DF)	13
Cured kingfish, orange gel, chilli, herb oil, garlic, fennel tops on grilled sourdough (2pc)	
<b>TUNA TATAKI</b> (DF, GF)	14
Furi-kake crusted seared tuna, watermelon, avocado, radish, shiso (3pc)	
<b>NEWBURG LOBSTER VOL U VENT</b>	15
Lobster meat with cream, sherry, nutmeg in a flakey pastry case with chopped chives and paprika (3pc)	
<b>CHICKPEA SOCCA</b> (VEGAN, GF, DF)	13
Chickpea flatbread, pumpkin hummus toasted pumpkin seeds pomegranate and mint (3pc)	
<b>STICKY EGGPLANT</b> (VEGAN, DF)	13
Deep fried eggplant with chilli caramel, thai herbs (4pc)	
<b>VEGETABLE BHAJI</b> (VEGAN, GF, DF)	13
Indian spices vege balls, deep fried, coriander & mint chutney	
<b>BEEF BULGOGI SKEWERS</b> (DF)	13
Gochugang sauce, sesame, shallots (3pc)	
<b>FRIED CHICKEN</b>	13
Kimchi mayo, scallions	
<b>TATER TOTS DELUXE</b> (VO, GF)	12
Truffled sour cream, green Sriracha, furikake	
<b>CHEESE &amp; KIMCHI CROQUETTES</b> (V)	13
With fermented chilli mayo (4pc)	
<b>SALT &amp; PEPPER SQUID</b> (GF, DF)	14
Chilli mayo, coriander, fresh chilli	
<b>DEEP FRIED HALOUMI SKEWERS</b> (V, GF)	13
Drizzled in honey, lemon and zataar	

## 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

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

This air dried chorizo is made from authentic Spanish spices, made by hand and allowed to cure in a controlled climate. This premium chorizo employs old world techniques that perfectly represent La Boqueria.

**MORCON AHUMADO PICANTE - LA BOQUERIA, NSW** 30<sub>GR</sub>

A classic Spanish salami, coarse & medium grind pork with a back note of smoke. Flavoured with hot chilli, garlic, sweet paprika, coriander, rum & nutmeg

**OSCURA GRANDE - 'LA BOQUERIA, NSW'** 30<sub>GR</sub>

Oscura is truly unique, using squid ink for a beautiful dark finish and gentle flavours. Inspired by the same techniques used on embutido sausages from Barcelona, Spain.

## CHEESE

**MEZCLA SEMICURADO- TOLEDO SPAIN** 30<sub>GR</sub>

Hailing from La Mancha region of Spain this 3 month aged mixed cheese is made from 80% cow, 10% goat and 10% sheep milk. Its piquant and mild grassy notes & a creamy smooth texture.

**CABRA PIMENTON - MURICA, SPAIN** 30<sub>GR</sub>

A young goats milk cheese, hand made and covered with paprika for an amazing appearance. Semi hard in texture with a mild grassy flavour and salty finish.

**GORGONZOLA DOLCE - LECCO, ITALY** 30<sub>GR</sub>

This soft blue cheese is made from pasteurized cow's milk. Flavours are sweet, mild tang, creamy & buttery texture.



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

# EAST VILLAGE SYDNEY FOOD MENU

234 Palmer Street  
Darlinghurst 2010  
@eastvillagesydney

PAYMENT SURCHARGES ALL CARDS 1.7%

## 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*
- 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*

## SAUCES

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

## MAINS

- SNAPPER FILLET** (GF) 32  
*Mussels, green beans, green asparagus, chat potatoes and sauce Jacqueline (butter, carrot & ginger)*
- 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 veghetable stew with fried chick peas, almonds, coriander, pomegranate, cous cous*
- ORECCHIETTE** (V, DFO) 26  
*Goats curd, peas, edamame, broccoli, herb oil, fresh herbs and lemon*
- HALF ROAST CHICKEN** (DF) 28  
*Sous-vide then roasted 1/2 chicken, corn puree, grilled corn, roasted cherry tomatoes, sourdough croutons, basil*
- PORK BELLY** (GF, DFO) 30  
*Twice cooked crispy pork belly with apple, aioli, fennel cabbage slaw, roasted kiplers and red wine jus*
- VEAL SCHNITZEL** 30  
*Coleslaw, choice fries or mash & choice of sauce*
- CHICKEN SCHNITZEL** 26  
*Coleslaw, choice fries or mash & choice of sauce*
- CHICKEN OR VEAL PARMIGIANA** 28 / 32  
*Shaved ham, house made nap sauce, mozzarella, coleslaw,*

## SIDES

- SHOESTRING FRIES** (V, GF, DFO) 12  
*Tossed with salt and served with aioli*
- SWEET POTATO FRIES** (VEGAN, GF, DF) 13  
*Chimmi churri, dukkah (contains nuts)*
- GRILLED BROCCOLINI** (VEGAN, GF, DF) 12  
*Olive oil & black sesame*
- MIXED LEAF SALAD** (VEGAN, GF, DF) 10

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