

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 (GF, DFO)

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

VEGETABLE TAGINE (VEGAN, DF, GF)

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

MAINS

SNAPPER FILLET (GF) 32

Mussels, green beans, green asparagus, chat potatoes and sauce Jacqueline (butter, carrot & ginger)

250GR RUMP STEAK (GF, 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

HALF ROAST CHICKEN 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

\$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 (GF, 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 (GF, DFO)

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

ORECCHIETTE (V, DFO)

Goats curd, peas, edamame, broccoli, herb oil, fresh herbs and lemon

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!

KINGFISH CRUDO TOAST (GF) 13

Cured kingfish, orange gel, chilli, herb oil, garlic, fennel tops on grilled sourdough (2pc)

TUNA TATAKI (DF, GF) 14

Furi-kake crusted seared tuna, watermelon, avocado, radish, shiso (3pc)

NEWBURG LOBSTER VOL U VENT 15

Lobster meat with cream, sherry, nutmeg in a flakey pastry case with chopped chives and paprika (3pc)

CHICKPEA SOCCA (VEGAN, GF, DFO) 13

Chickpea flatbread, pumpkin hummus toasted pumpkin seeds pomegranate and mint (3pc)

STICKY EGGPLANT (VEGAN, DF) 13

Deep fried eggplant with chilli caramel, thai herbs (4pc)

VEGETABLE BHAJI (VEGAN) 13

Indian spices vege balls, deep fried, coriander & mint chutney

BEEF BULGOGI SKEWERS (DF) 13

Gochugang sauce, sesame, shallots (3pc)

FRIED CHICKEN 13

Kimchi mayo, scallions

TATER TOTS DELUXE (VO, GF) 12

Truffled sour cream, green Sriracha, furikake

CHEESE & KIMCHI CROQUETTES (V) 13

With fermented chilli mayo (4pc)

SALT & PEPPER SQUID (GF) 14

Chilli mayo, coriander, fresh chilli

DEEP FRIED HALOUMI SKEWERS (V, GF) 13

Drizzled in honey, lemon and fresh thyme

GRAZING BOARDS

**SELECTION OF 3
ADDITIONAL SELECTIONS** 30
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_{GR}

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.

ANIS PLANO - LA BOQUERIA, NSW 30_{GR}

This salami is cured to a semi-firm state, with a moist feel and a full fennel flavour, thanks to the whole fennel seeds used in this recipe. This recipe comes from a town called La Garriga, in the north of Barcelona.

SALCHICHON - 'LA BOQUERIA, NSW' 30_{GR}

Salchichon is the rival to the French saucisson. It's Sweetness and Pepper notes are debated and fought over never truly coming to an agreement of which ever part of northern Spain or southern France this delight of embutido was born.

CHEESE

FOURME D'AMBERT AOP (BLUE) - FRANCE 30_{GR}

A tall 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 blue finish.

MANCHEGO - LA MANCHA, SPAIN 30_{GR}

Manchega Sheep are native to the arid but fertile 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 30_{GR}

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 in the middle.



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