



COCKTAILS

NEGRONI 20

Gin, Campari, Rosso vermouth, orange

OLD FASHIONED 20

Bourbon Rye, sugar, bitters

MARTINI 20

*Gin: Dry Vermouth – to your preference
Vodka: Dry Vermouth – to your preference*

ESPRESSO MARTINI 20

Absolut Vodka, Kahlua, Cold Drip Coffee

DARK & STORMY 18

Dark Rum, Lime, Ginger Beer

SOUR 20

Chosen house spirit, lemon, whites

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

CHORIZON - LA BOQUERIA, NSW (30GR)

Air dried and made from authentic Spanish spices. This chorizo employs old world techniques that perfectly represent La Boqueria.

ANIS PLANO - LA BOQUERIA, NSW (30GR)

Salami cured to a semi-firm state, with a moist feel and fennel flavour, thanks to the whole fennel seed. This recipe comes from a town called La Garriga, in the north of Barcelona.

SALCHICHON - 'LA BOQUERIA, NSW (30GR)

Salchichon is the rival to the French saucisson with sweetness and pepper notes. Passionate citizens perpetually fight over which part of northern Spain or southern France this delight was born.

CHEESE

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

A 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 finish.

MANCHEGO - LA MANCHA, SPAIN (30GR)

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 (30GR)

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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SPARKLING WINE

125ml 750ml

PROSECCO

11 50

ALPINO - King Valley, VIC - NV

PROSECCO ROSE

13 60

BABO WINES - Friuli, Italy - NV

CHAMPAGNE - 'GRAND CORDON'

125

G.H. MUMM - Reims, France - NV

WHITE WINE

150ml 750ml

RIESLING - 'EDEN'

14 66

DAVID FRANZ - Eden Valley, SA - 2021

GRUNER VELTLINER - 'WILD'

13 62

GUTHERIE WINES - Adelaide Hills, SA - 2021

HOUSE BIANCO - 'SAUV BLANC BLEND'

10 48

VILLAGE WINE - Riverland, SA - 2022

PINOT GRIS

12 56

MAKER MASTER MERCHANT - Central Ranges - 2022

FIANO

13 62

RICCA TERRA FARMS - Riverland, SA - 2022

HOUSE CHARDONNAY

12 55

VILLAGE WINE - Adelaide Hills, SA - 2022

CHARDONNAY

78

WONDALMA - Tumbarumba, NSW - 2022

CHENIN BLANC - 'SMOKING GUN'

65

GOON TYCOONS - Margaret River, WA - 2022

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

22

*Buttermilk fried chicken thigh, provolone, iceberg, pickles, EVS burger sauce, milk bun & shoestring fries
ADD bacon +\$2*

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

SIDES

SHOESTRING FRIES

12

Served with aioli (V, GF, DFO)

SWEET POTATO FRIES

13

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

GRILLED BROCCOLINI

12

Olive oil & citrus dressing (VEGAN, GF, DF)

MIXED LEAF SALAD

10

Citrus dressing (VEGAN, GF, DF)

V - Vegetarian VO - Vegetarian Option GF - Gluten Free GFO - Gluten Free Option

DF - Dairy Free DFO - Dairy Free Option VE - Vegan VEO - Vegan Option

MAINS

BARRAMUNDI FILLET

Pan fried barramundi with spicy chickpea, tomato & red capsicum sauce & spinach (GF)

32

250GR RUMP STEAK

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

30

250GR FLANK STEAK

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

32

LAMB BACKSTRAP

Pumpkin puree, roasted pumpkin, sauteed black cabbage, crispy rosemary & red wine jus (GF)

32

ROAST PUMPKIN RISOTTO

Goats cheese, chives, pepitas & parmesan crisps (V, GF, VEO)

26

VEGETABLE TAGINE

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

25

CHICKEN BALLOTINE

Rolled chicken breast stuffed with mushroom mousse & pan fried with broad beans & dutch carrots (GFO, DF)

28

CHICKEN SCHNITZEL

Parmesan coleslaw, choice of fries or mash & choice of sauce (DFO)

26

CHICKEN PARMIGIANA

Shaved ham off the bone, house made nap sauce, mozzarella, parmesan coleslaw & choice fries or mash

28

SAUCES

1.50

HOUSE GRAVY

MUSHROOM

GREEN PEPPERCORN

CHIMMI CHURRI

RED WINE JUS

RED WINE

150ml 750ml

GAMAY

14 66

MANYARA - Adelaide Hills, SA - 2022

PINOT NOIR

13 60

MERCER WINES - Mudgee, NSW - 2023

NERO D'AVOLA

14 66

LA PROVA - McLaren Vale, SA - 2022

GRENACH & FRIENDS - 'GARNACHA & AMIGOS'

12 56

SOMOS - McLaren Vale, SA - 2022

HOUSE ROSSO - 'SHIRAZ BLEND'

10 48

VILLAGE WINE - Riverland, SA - 2022

CHIANTI (DOCG)

13 62

BABO WINES - Tuscany, Italy - 2021

PINK WINE

150ml 750ml

HOUSE ROSE - 'GRENACHE BLEND'

10 48

VILLAGE WINE - Riverland, SA - 2022

ROSE - 'NEBBIOLO'

16 74

MADA WINES - Canberra District, ACT - 2020

ROSE - PROVANCE 'RESERVE'

15 70

VALLON DES CIGALES - Provence, France - 2023

SKIN CONTACT WINE

150ml 750ml

MUSCAT A PETIT BLANC & SEMILLION -

14 67

'L'AMBER'

SVEN JOSCHKE - Adelaide Hills, SA - 2022

ORANGE BLEND - 'SKIN SHADY'

65

DAWNING DAY - Riverland, SA - 2022

BOWLS

SALMON POKÉ BOWL

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

26

BURRITO BOWL

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)

25

LAMB SOUVLAKI BOWL

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

26

KOREAN BIBIMBAP BOWL

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

ADD Bulgogi beef \$4

24

GREEN GODDESS BOWL

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

ADD chicken +\$3

22

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 eggplant

26

BAR SNACKS

PRAWN TOAST

Cantonese style with chilli jam, sesame, coriander - 3pcs (DF)

15

SALT & PEPPER SQUID

Chilli mayo, coriander, fresh chilli (GF, DF)

14

BUFFALO CAULIFLOWER

House Franks hot sauce buffalo, ranch (VEGAN, GF)

14

BEEF BULGOGI SKEWERS

Gochugang, goddess sauce, shallots - 2pcs (DF, GF)

15

HOT SMOKED SALMON ON BRIOCHE

House hot smoked salmon rillet on toasted brioche fingers, pickled cucumber - 2pcs (GFO)

15

STICKY EGGPLANT

Deep fried eggplant with chilli caramel, thai herbs (VEGAN, DF)

14

PIGS HEAD CROQUETTES

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

15

HAM & CHEESE 'CHIPS'

Potato & ham sliced thin & compressed into 'chips' deep fried with house tomato sauce - 4pcs

14

FRIED CHICKEN LOLLIPOPS

Korean style, with chilli, black sesame, spring onion

14

ANIMAL TATER TOTS

Caramelised onion, pickle mayo, melted cheese (V, GF)

14

STEAMED VEGE DUMPLINGS

With sweet, spicy dipping sauce - 4pcs

14

SICHUAN GLAZED PORK BELLY

With pickled apple, apple gel, crispy shallots - 4pcs (DF, GF)

15

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