

EAST VILLAGE SYDNEY

LUNCH MENU 12 - 3PM

234 Palmer Street
Darlinghurst 2010
@eastvillagesydney

PAYMENT SURCHARGES ALL CARDS 1.7%

\$15 LUNCH

KOREAN BIBIMBAP BOWL

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

GREEN GODDESS BOWL

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

VILLAGE CHEESEBURGER

Signature patty, bacon, American cheese, pickles, tomato, iceberg, pommery mayo, seeded milk bun & shoestring fries (GFO, DFO)

VEGETABLE TAGINE

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

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

Cajun sweet potato & chickpea patty, pickled red cabbage, oak leaf lettuce tahini yoghurt, soft bun & shoestring fries (V)

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 sticky eggplant

MAINS

BARRAMUNDI FILLET 32

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

250GR RUMP STEAK 30

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

250GR FLANK STEAK 32

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

LAMB BACKSTRAP 32

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

CHICKEN BALLOTINE 28

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

\$20 LUNCH

SALMON POKÉ BOWL

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

LAMB SOUVLAKI BOWL

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

BURRITO BOWL

Chipotle chicken, spiced brown rice & black beans, lettuce, peppers, charred corn, sour cream, cheese, coriander, Pico De Gallo & fried tortilla chips (GFO, VO, DFO)

200GR SIRLOIN STEAK

Sirloin steak, choice of sauce, pub salad & shoestring fries (GF, DFO)

ROAST PUMPKIN RISOTTO

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

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 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)

SAUCES

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

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

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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!

PRAWN TOAST 15

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

SALT & PEPPER SQUID 14

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

BUFFALO CAULIFLOWER 14

House Franks hot sauce buffalo & ranch (V, GF)

BEEF BULGOGI SKEWERS 15

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

HOT SMOKED SALMON ON BRIOCHE 15

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

STICKY EGGPLANT 14

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

PIGS HEAD CROQUETTES 15

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

HAM & CHEESE "CHIPS" 14

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

FRIED CHICKEN LOLLIPOPS 14

Korean style, with chilli, black sesame, spring onion

ANIMAL TATER TOTS 14

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

STEAMED VEGE DUMPLINGS 14

With sweet, spicy dipping sauce - 4pcs

SICHUAN GLAZED PORK BELLY 15

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

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)

Manchega Sheep are native 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 (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.



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SPARKLING WINE

125ml 750ml

PROSECCO <i>ALPINO - King Valley, VIC - NV</i>	11	50
PROSECCO ROSE <i>BABO - Friuli, Italy - NV</i>	13	60
CHAMPAGNE - 'GRAND CORDON' <i>G.H. MUMM - Reims, France - NV</i>		125
PET NAT CHARDONNAY <i>SVEN JOSCHKE - Adelaide Hills, SA</i>		64

WHITE WINE

150ml 750ml

RIESLING - 'EDEN' <i>DAVID FRANZ - Eden Valley, SA - 2021</i>	14	66
GRUNER VELINTER - 'WILD' <i>GUTHERIE WINES - Adelaide Hills, SA - 2021</i>	13	62
HOUSE BIANCO - 'SAUV BLANC BLEND' <i>VILLAGE WINE - Riverland, SA - 2022</i>	10	48
PINOT GRIS <i>MAKER MASTER MERCHANT - Central Ranges - 2022</i>	12	56
FIANO <i>RICCA TERRA FARMS - Riverland, SA - 2022</i>	13	62
HOUSE CHARDONNAY <i>VILLAGE WINE - Adelaide Hills, SA - 2022</i>	12	55
CHARDONNAY <i>WONDALMA - Tumbarumba, NSW - 2021</i>		78
CHENIN BLANC - 'THE SMOKING GUN' <i>GOON TYCOONS - Margaret River, WA - 2022</i>		65

SKIN CONTACT WINE

150ml 750ml

MUSCAT PETITS BLANC & SEMILLON - 'L'AMBER' <i>SVEN JOSCHKE - Adelaide Hills, SA - 2022</i>	14	67
ORANGE BLEND - 'SKIN SHADY' <i>DAWNING DAY - Riverland, SA - 2022</i>		65
SKIN CONTACT SAUVIGNON BLANC 'PAM' <i>MANYARA - Adelaide Hills, SA - 2022</i>	13	62

RED WINE

150ml 750ml

GAMAY <i>MANYARA - Adelaide Hills, SA - 2022</i>	14	66
PINOT NOIR <i>MERCER WINES - Mudgee, NSW - 2023</i>	13	60
PINOT NOIR <i>VINTELOPER - Adelaide Hills, SA - 2021</i>		76
NERO D'AVOLA <i>LA PROVA - McLaren Vale, SA - 2022</i>	14	66
GRENACHE & FRIENDS - 'GARNACHA & AMIGOS' <i>SOMOS - McLaren Vale, SA - 2022</i>	12	56
HOUSE ROSSO - 'SHIRAZ BLEND' <i>VILLAGE WINE - Riverland, SA - 2022</i>	10	48
CHIANTI (DOCG) <i>BABO WINES - Tuscany, Italy - 2021</i>	13	62
G.S.M. - 'GRENACHE, SHIRAZ, MATARO' <i>HEDONIST - McLaren Vale, SA - 2022</i>		64



PINK WINE

150ml 750ml

HOUSE ROSE - 'GRENACHE BLEND' <i>VILLAGE WINE - Riverland, SA - 2022</i>	10	48
ROSE - 'NEBBIOL O' <i>MADA WINES - Canberra, ACT - 2020</i>	16	74
ROSE - PROVENCE RESERVE' <i>VALLON DES CIGALES - Provence, France - 2020</i>	15	70

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DRINKS MENU

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COCKTAILS

SIX SUMMERS	21
<i>Roku Gin, Dry Vermouth, Yuzu, Orgeat, Peychauds Bitters, Cucumber, Soda</i>	
LA HACIENDA	20
<i>Barsol Quebranta Pisco, St Germain, Lemon, Prosecco</i>	
WEST VILLAGE	21
<i>Tilde Vodka, Lillet Rose, Cointreau, Strawberry, Mint, Lime</i>	
HIGH HOPES	21
<i>Origin Riaz Cenizo Mezcal, Pampelle Grapefruit Aperitif, Lime, Agave</i>	
MAKE ME BLUSH	20
<i>Beefeater Gin, Chambord, Lime, Agave, Whites</i>	
RADIO RUMBA	21
<i>Havana 7 Anos Rum, Havana Spiced Rum, Fale rnum, Passionfruit, Pineapple</i>	
ESPRESSO MARTINI (ON TAP)	18
<i>Broken Bean Coffee Liqueur, Broken Bean Cold Brew Coffee, Australian Craft Vodka</i>	
YUZU & PEACH GIN SPRITZ (ON TAP)	18
<i>Four Pillars Fresh Yuzu Gin, Crawley's Yuzu Syrup, Peach, Quandong, Soda</i>	

PUBLIC BAR SPECIALS

WEEKDAYS

\$15 LUNCH SPECIALS 12PM - 3PM

HAPPY HOUR 4PM - 6PM '\$6 HOUSE BEERS, WINES & BUBBLES'

MONDAY

\$18 SIRLOIN STEAK, FRIES & SALAD ALL DAY

ADD A HOUSE WINE FOR \$7

TUESDAY

\$15 SCHINTTY, SLAW & FRIES ALL DAY

\$20 PARMY, SLAW & FRIES ALL DAY

\$12 SOURS 'AMARETTO, WHISKEY OR GIN' ALL DAY

WEDNESDAY

\$15 CHEESEBURGERS & VEGE BURGERS ALL DAY

\$12 NEGRONIS ALL DAY

THURSDAY

\$25 SLOW BRAISED THURSDAY'S

ROTATING SLOW COOKED MEALS ALL DAY

\$12 TOMMYS MARGS

REGULAR OR SPICY 6PM - 8PM

FRIDAY

\$12 COCKTAIL HAPPY HOUR 6PM - 8PM

ESPRESSO MARTINI OR YUZU & PEACH GIN SPRITZ

SUNDAY

\$25 ROAST, VEG & YORKIES (UNTIL SOLD OUT)

\$13 BLOODY MARYS



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BOOK YOUR NEXT EVENT WITH US!

hello@eastvillagesydney.com.au

eastvillagesydney.com.au/function-enquiry

0431 622 944

CHECK OUR WINE BY THE GLASS SPECIALS BOARD!