

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 'pcs' are 1 - 2 bites per piece. Enjoy!

PRAWN TOAST 15

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

SALT & PEPPER SQUID 14

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

BUFFALO CAULIFLOWER 14

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

BEEF BULGOGI SKEWERS 15

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

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 (V, GF)

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.



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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BOWLS

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, GF)

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 & tortilla chips (GFO, VO)

LAMB SOUVLAKI BOWL 26

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

PORK BELLY SOBA BOWL 26

Crispy pork belly, soba noodles, bok choy, pickled carrot, cucumber, coriander, chilli, mint, sesame & peanuts (DF)
MAKE IT VEGAN - sub pork for sticky eggplant

KOREAN BIBIMBAP BOWL 24

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

ADD bulgogi beef +\$4 22

GREEN GODDESS BOWL 22

Farro, edamame, cucumber, avocado, grilled kale, fresh herbs, crispy shallots & green goddess dressing (VEGAN)
ADD chicken +\$3

BURGERS

VILLAGE CHEESEBURGER 25

Signature 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)

ADD bacon +\$2

FISH BURGER 22

Tempura battered barramundi burger, sauce gribiche, butter lettuce, cheese, pickled onion & shoestring fries

MAINS

BARRAMUNDI FILLET 32

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

250GR FLANK STEAK 32

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

250GR RUMP STEAK 30

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

LAMB BACKSTRAP 32

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

VEGETABLE TAGINE 25

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

ROAST PUMPKIN RISOTTO 26

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

CHICKEN BALLOTINE 28

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

CHICKEN SCHNITZEL 26

Coleslaw, choice of fries or mash & choice of sauce

CHICKEN PARMIGIANA 28

Shaved ham, house made nap sauce, mozzarella, coleslaw & choice of fries or mash

SIDES

SHOESTRING FRIES 12

Served with aioli (V, GF, DFO)

SWEET POTATO FRIES 13

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

GRILLED BROCOLINI 12

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

MIXED LEAF SALAD 10

Citrus dressing (VEGAN, GF, DF)

SAUCES

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

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DRINKS MENU

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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, Fale rnum, Passionfruit, Pineapple
- ESPRESSO MARTINI (ON TAP)** 18
Broken Bean Coffee Liqueur, Broken Bean Cold Brew Coffee, Australian Craft Vodka
- YUZU & PEACH GIN SPRITZ (ON TAP)** 18
Four Pillars Fresh Yuzu Gin, Crawley's Yuzu Syrup, Peach, Quandong, Soda

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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eastvillagesydney.com.au/function-enquiry

0431 622 944

CHECK OUR WINE BY THE GLASS SPECIALS BOARD!

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