



WELCOME!

THE TERRACE IS OUR ROOFTOP BAR
WE OFFER THE SAME MENUS THROUGHOUT THE VENUE
WE HOPE YOU ENJOY THE COCKTAILS, VIEWS & PUB FARE!

****TERRACE IS FULL TABLE SERVICE****

****NO BAR SERVICE AVAILABLE****

USE QR CODES ON TABLE FOR INDIVIDUAL ORDERS

****PLEASE NOTE GROUP BOOKINGS OF 8 OR MORE, OR
SUNDAY & PUBLIC HOLIDAYS ATTRACT A DISCRETIONARY
10% SERVICE SURCHARGE****

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

MUSHROOM 1.50

GREEN PEPPERCORN 1.50

CHIMMI CHURRI 2.0

RED WINE JUS 2.0

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

MAINS

BARRAMUNDI FILLET	32
<i>Pan fried barramundi with spicy chickpea, tomato & red capsicum sauce & spinach (GF, DFO)</i>	
250GR RUMP STEAK	30
<i>Riverine MSA rump steak, choice of fries or mash, choice of sauce, herb butter & pub salad (GF, DFO)</i>	
250GR FLANK STEAK	32
<i>Flank steak with potato pave, grilled broccolini & chimmi churri (GF, DFO)</i>	
LAMB BACKSTRAP	32
<i>Pumpkin puree, roasted pumpkin, sauteed black cabbage, crispy rosemary & red wine jus (GF)</i>	
ROAST PUMPKIN RISOTTO	26
<i>Goats cheese, chives, pepitas & parmesan crisps (V, GF, VEO)</i>	
VEGETABLE TAGINE	25
<i>African spiced vegetable stew with fried chick peas, almonds, coriander, pomegranate & couscous (VEGAN, DF, GFO)</i>	
CHICKEN BALLOTINE	28
<i>Rolled chicken breast stuffed with mushroom mousse and pan fried with broad beans & dutch carrots (GFO, DF)</i>	
CHICKEN SCHNITZEL	26
<i>Parmesan coleslaw, choice of fries or mash & choice of sauce (DFO)</i>	
CHICKEN PARMIGIANA	28
<i>Shaved ham off the bone, house made nap sauce, mozzarella, parmesan coleslaw, choice of fries or mash</i>	

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BEERS ON TAP

PHILTER XPA Marrickville, NSW 4.2%	11
<i>"A fruity, Australian-style pale ale for cracking refreshment."</i>	
PHILTER LAGER NSW 4.4%	10.5
<i>"A refreshing lager, very smashable by local good guys in Marrickville"</i>	

TINNIES

WAYWARD HAZY MID NSW 3.5%	9
<i>"Juicy hop session ale, light on the booze so u can slurp in an xtra one"</i>	
HEAPS NORMAL XPA NSW NSW, less than 0.5%	9
<i>"Zero alc beer that actually tastes dope, tropical & refreshing"</i>	
BALTER I.P.A NSW, 6.8%	12
<i>"Clean, hoppy with bitterness that builds, big & bold"</i>	
YULLIS AMANDA IPA NSW, 6.7%	12
<i>"Whats better than eating a mandarin?...funny. Big bold, delicious IPA"</i>	
YOUNG HENRYS NATURAL LAGER Newtown, NSW, 4.6%	9
<i>"The natural wine of beer, unfiltered & full of flavour for a Lager"</i>	
YOUNG HENRYS CLOUDY CIDER Newtown, NSW, 4.6%	9
<i>"100% fresh apples, no concentrate, real cider from a bunch of legends"</i>	
FIZZ SELTZER (RANGE OF FLAVOURS) Miami, QLD, 4.0%	11
<i>"Fizzy water with some booze in there to get you fizzing"</i>	
COMPA TEQUILA SELTZER Bondi, NSW, 4.0%	12
<i>"Whats better than a tasteless seltzer - a tequila based one!!! Ariba!"</i>	
VODKA SODA & Bondi, NSW, 6.0%	12
<i>"Little heavier on the booze, delectable flavours, slurp away!"</i>	

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, Falernum, Passionfruit, Pineapple
- ESPRESSO MARTINI** 20
Absolut Vodka, Kahlua, Cold Drip Coffee
- PORNSTAR MARTINI** 20
Absolut Vanilla Vodka, Passoa, Passionfruit, Pineapple, Prosecco

ASK THE STAFF FOR ALL THE CLASSICS!

BOWLS & SALADS

- 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)
- 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 & fried tortilla chips (GFO, VO)
- LAMB SOUVLAKI BOWL** 26
Slow cooked lamb shoulder, halloumi, freekeh, tabouli, chickpeas, pickled red onion, oven roasted tomatoes, tahini yogurt, mint & pita bread (GFO, DFO)
- KOREAN BIBIMBAP BOWL** 24
*Kimchi, pickled carrot, braised spinach, cucumber, red cabbage, enoki, red rice, fried egg, sesame & gochujang (V, VEO, GF, DF)
ADD Bulgogi beef + \$4*
- GREEN GODDESS BOWL** 22
*Farro, edamame, cucumber, avocado, grilled kale, fresh herbs, crispy shallots & green goddess dressing (VEGAN)
ADD Chicken +\$3*
- PORK BELLY SOBA BOWL** 26
*Crispy pork belly, soba noodles, bok choy, pickled carrot, cucumber, coriander, chilli, mint, sesame & peanuts (DF, VEO)
MAKE IT VEGAN - Sub pork for eggplant*

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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.



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

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

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>		78
NERO D'AVOLA <i>LA PROVA - McLaren Vale, SA - 2022</i>	14	66
GRENACH & 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
GSM - 'GRENACHE SHIRAZ MATARO' <i>HEDONIST - McLaren Vale, SA - 2022</i>		64

TAPAS

PRAWN TOAST <i>Cantonese style with chilli jam, sesame, coriander - 3pcs (DF)</i>	15
SALT & PEPPER SQUID <i>Chilli mayo, coriander, fresh chilli (GF, DF)</i>	14
BUFFALO CAULIFLOWER <i>House Franks hot sauce buffalo, ranch (VEGAN, GF)</i>	14
BEEF BULGOGI SKEWERS <i>Gochugang, goddess sauce, shallots - 2pcs (DF, GF)</i>	15
HOT SMOKED SALMON ON BRIOCHE <i>House hot smoked salmon rillett on toasted brioche fingers, pickled cucumber - 2pcs (GFO)</i>	15
STICKY EGGPLANT <i>Deep fried eggplant with chilli caramel, thai herbs (VEGAN, DF)</i>	14
PIGS HEAD CROQUETTES <i>Slow cooked pork jowl croquettes with mustard mayo, pickled cauliflower - 4pcs</i>	15
HAM & CHEESE 'CHIPS' <i>Potato & ham sliced thin & compressed into 'chips' deep fried with house tomato sauce - 4pcs</i>	14
FRIED CHICKEN LOLLIPOPS <i>Korean style, with chilli, black sesame, spring onion</i>	14
ANIMAL TATER TOTS <i>Caramelised onion, pickle mayo, melted cheese (V, GF)</i>	14
STEAMED VEGE DUMPLINGS <i>With sweet, spicy dipping sauce - 4pcs</i>	14
SICHUAN GLAZED PORK BELLY <i>With pickled apple, apple gel, crispy shallots - 4pcs (DF, GF)</i>	15

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



MOCKTAILS

VIRGIN SOUR 10

Lemon, pineapple, orgeat, orange blossom, whites

RED BARINA 10

Strawberry, lime, mint, soda

ROSE TATTOO 10

Grapefruit, rose syrup, agave, lime, soda



SPARKLING WINE

	150ml	750ml
PROSECCO <i>ALPINO - King Valley, VIC - NV</i>	11	50
PROSECCO ROSE <i>BABO WINES - Friuli, Italy - NV</i>	13	60
PET NAT - CHARDONNAY <i>SVEN JOSCHKE - Adelaide, SA</i>		64
CHAMPAGNE - 'GRAND CORDON' <i>G.H. MUMM - Reims, France - NV</i>		125
CHAMPAGNE - 'GRAND BRUT' <i>PERRIER JOUET - Épernay, France</i>		145

SKIN CONTACT WINE

	150ml	750ml
MUSCAT A PETIT BLANC & SEMILLION - '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 SAUV BLANC - 'PAM' <i>MANYARA - Adelaide Hills, SA - 2022</i>	13	62

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.

