

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 DUMPLINGS 16

Steamed prawn dumplings, chilli jam & coriander - 4pcs (DF)

SALT & PEPPER SQUID 15

Garlic aioli, coriander, fresh chilli (GF, DF)

TEMPURA CAULIFLOWER 14

Crispy cauliflower, house franks sauce, vegan ranch dressing, sesame seeds (VG, DF)

BEEF BULGOGI SKEWERS 16

Gochujang, fried shallots - 3pcs (DF, GF)

BEEF TARTAR 16

Potato rosti, egg yolk emulsion, parmesan crisp

PIGS HEAD CROQUETTES 15

Slow cooked pork jowl croquettes with english mustard aioli, pickled cauliflower

SMOKED TROUT & POTATO FRITTERS 15

Sauce gribiche & furikake - 3pcs (DF)

SPICED CHICKEN POPCORN 14

Korean style, with chilli, black sesame, spring onion

POLENTA CHIPS 14

Tomato balsamic dressing, parmesan cheese - 3pcs

CORONATION CHICKEN VOL AU VENT 15

Curried mayonnaise chicken with raisins and almonds

INDIAN SPICED CORN KOFTA 15

Tzatziki paprika (VG, GF)

TATER TOTS 14

Caramelized onion, pickle mayo, melted cheese (V)
Pulled pork melted cheese + \$2

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

VINCENTINA SOPRESSA - ITALY

Made using minced pork flavoured with white wine, rosemary & garlic

BRESAOLA VALTELLINA - ITALY

Air dried salted beef aged for 2-3 months with sweet smell

CAPOCOLLA - FRANCE

Traditional French salami dry cured and aged for 65 days spiced with red pepper flakes and paprika.

CHEESE

TRIPLE CREAM BRIE WOOMBYE - AUSTRALIA

Carefully made using finest quality local milk and cream which makes it rich and creamy

FOURME D AMBERT BLUE - FRANCE

Cows milk cheese made in the twin towns of ambert. Texture is soft but dense and sticky

COMTE 18 MONTHS MATURE HARD CHEESE - FRANCE

Produced in the jura Massif region of eastern France. It has a pale-yellow interior and silky-smooth interior.



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

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 25

Buttermilk fried chicken thigh, American cheese, coleslaw spicy BBQ sauce and bacon

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

SALMON FILLET 32

Pea mint risotto, burnt baby onions, snow pea leaf and lemon (DF, GF)

250GR FLANK STEAK 32

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

250GR RUMP STEAK 32

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

CAVATELLI PASTA PRIMAVERA 26

Spring vegetable pasta with ricotta and toasted pinenuts (V)

VEGETABLE TAGINE 26

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

SPRING CHICKEN 30

Half chicken, burnt cauliflower puree, asparagus, broad beans, chat potato & light chicken jus

CHICKEN SCHNITZEL 26

Coleslaw, choice of fries or mash & choice of sauce

CHICKEN PARMIGIANA 28

Coleslaw, shaved ham, nap sauce, mozzarella, choice of fries or mash

SIDES

SHOESTRING FRIES 12

Served with aioli (V, GF, DF)

SWEET POTATO FRIES 14

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

STEAMED GREENS 10

Snow Peas broccolini, green beans, bok choy & lemon dressing. (VEGAN, GF, DF)

MIXED LEAF SALAD 10

Citrus dressing (VEGAN, GF, DF)

SAUCES

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|------------------|------|-----------------------|------|
| House gravy (df) | 1.50 | Béarnaise (gf) | 1.50 |
| Green peppercorn | 1.50 | Red wine jus (gf, df) | 1.50 |
| Mushroom | 1.50 | | |

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