

EAST VILLAGE SYDNEY

LUNCH MENU 12 - 3PM

234 Palmer Street

Darlinghurst 2010

@eastvillagesydney

PAYMENT SURCHARGES ALL CARDS 1.7%

\$20 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, American cheese, coleslaw spicy BBQ sauce and bacon

CHICKEN SCHNITZEL

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

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)

CAVATELLI PASTA PRIMAVERA

Spring vegetable pasta with ricotta and toasted pinenuts (V)

CHICKEN PARMIGIANA

Shaved ham, nap sauce, mozzarella, coleslaw & shoestring fries

FISH BURGER

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

250GR RUMP STEAK

32

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

250GR FLANK STEAK

32

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

SPRING CHICKEN

30

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

SIDES

SHOESTRING FRIES

12

Served with aioli (V, GF, DFO)

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

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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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 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.

