

EVELEIGH EATS

KITCHEN HOURS:
MON-WED: 12-3.30pm 5-8.45pm
THURS-FRI: 12-3.30pm 5pm-9.30pm
SAT: 12-9.30pm SUN: 12-8.45pm

SNACKS AND STARTERS

Eveleigh Focaccia w/ Nduja butter	\$9
Hot Chips (vg, gf) w/ aioli	\$9
Fried Cauliflower Bites (vg, gf)w/ chipotle aioli	\$11
Marinated Olives (vg, gf)	\$11
House Falafel (vg, gf)	\$13
beetroot hummus, crispy chickpeas, mint, pickles	
Spiced Smashed Spuds (gf, v)	\$13
w/ sweet chipotle chili sauce & sour cream	
Salt & Pepper Calamari (gf)	\$16
w/ sriracha aioli, lime, chilli & herbs	
Halloumi Fries (v, gf)	\$19
w/ hot honey & pear	

BURGERS

Double Smash Bacon Cheeseburger	\$26
Double beef patties, double burger cheese, streaky bacon, jalapenos, burger sauce on a milk bun w/ chips	
Fried Chicken Burger	\$25
Breaded & fried chicken breast, burger cheese, pickles, spicy mayo, lettuce on a milk bun w/ chips	
Barra Burger	\$27
Panko crumbed barramundi, burger cheese, lettuce, jalapeno tartare, on a steamed milkbun w/ chips	
Falafel Burger (v)	\$26
Falafel patty, burger cheese, pickles, lettuce, chipotle aioli, on a steamed milk bun w/ chips	

SALADS

Green Bowl (vg, gf)	\$20
Edamame, avocado, baby spinach, broccoli, brown rice, quinoa, pickled red cabbage, cucumber, marinated zucchini, seeds, lemon dressing & green goddess sauce	
Add chicken breast \$6, falafel \$4, halloumi \$6, grilled steak \$12	
Vietnamese Grilled Squid Salad (gf)	\$27
Coriander, mint, bean sprouts, wombok, lettuce, chilli, cucumber, carrot, crispy noodles, nuts, seeds, nuoc cham dressing	

SIDES AND SAUCES

House Green Salad (vg, gf)	\$10
Steamed Vegetables (vg, gf)	\$10
Mash & Gravy (v)	\$13
Rosemary & red wine gravy (vg)	\$3
Green peppercorn sauce (v)	\$3
Porcini mushroom sauce (v)	\$3
Chimmichurri (vg, gf)	\$3

MAINS

Chicken Schnitzel (gfo+\$4)	\$24
w/ salad, chips and choice of sauce (sub chips for mash \$3)	
Eggplant Schnitzel (vg, gfo+\$4)	\$24
w/ salad, chips and choice of sauce (sub chips for mash \$3)	
Chicken Parmi (gfo+\$4)	\$26
Schnitzel topped w/ ham, red sauce, mozzarella, parmesan, salad & chips (sub chips for mash \$3)	
Eggplant Parmi (v, gfo+\$4)	\$26
Crispy eggplant schnitzel w/ mushrooms, red sauce, mozzarella, parmesan, salad & chips (sub chips for mash \$3)	
Gnocchi (vg, gf)	\$24
Wild mushroom ragu	
Bangers & Mash	\$25
Pork & fennel bangers w/ mashed potato, rich gravy, peas & crispy onions	
Ploughman's	\$24
Leg ham, aged cheddar, Branston pickle, apple, bread, butter & pickled onion	
Chargrilled Rump Steak (gf)	\$35
250g rump served w/ chips, salad & choice of sauce (sub chips for mash \$3)	
Pappardelle	\$28
Italian sausage, green olives, creamy white wine sauce, garlic, sage & grana padano	
Crispy Skin Barramundi (gf)	\$33
w/ pea puree, zucchini ribbons & blistered tomato	
Pub Curry (vo, vgo, gf)	\$26
Chicken, chickpea, eggplant, pumpkin, potato & spinach in our rich curry sauce, served w/ steamed rice or chips, salad, chutney, yoghurt, pappadam	

AFTER DINNER

Cheese Selection -	\$13ea or \$35 for 3
Please choose from the daily selection on our chalkboard	
All served w chutney, marinated olives, Eveleigh focaccia and lavosh	
Death by Chocolate Brownie (v)	\$14
w/ ice cream	

THE
EVELEIGH
HOTEL

No 158

While utmost care is taken to prevent cross contamination, due to the presence of allergens in the kitchen some traces may remain. Please alert staff to any allergies.

WINE & COCKTAILS

House Wines:

Red, White & Bubbles \$8.50/\$40

WHITE

Pinot Grigio '24 \$12/\$56
The Gathering, VIC.
Floral, pear, fresh.

Riesling '24 \$13/\$58
BC Wines, Faraday, VIC.
Racy, zippy, stony, crisp.

Chardonnay '24 \$14/\$62
Wickhams Road, Yea Valley, VIC.
Hint of flint, mellow and yellow...fruits

RED

Pinot Noir '23 \$15/\$64
VV, Payten & Jones, Yarra Valley VIC.
Soft and silky, cherry, berry, perfume.

Malbec++ '25 \$13/\$58
Italian Plastic Super Glou, SA.
Cherry pie park picnic.
Also available chilled!

Shiraz '23 \$14/\$62
Marschall, Sons of Eden,
Barossa Valley SA.
Bold, Barossan, berries

OTHERS

Rosé, Shiraz Merlot '25 \$13/\$58
De iuliis, Hunter Valley NSW.
Rose petals, cranberry, dry, pretty & pink.

Skin Contact Sauvignon/Chenin Blanc '24 \$14/\$62
Orange, Blind Corner Quindalup, WA.
Delicate floral passion.

Pet-Nat Zibbibio '22 \$14/\$62
Super Tranquil, Moonlight, Riverland SA.
Star-shine, lemon curd, feijoa.

Port (90ml) \$14
Linger a little over dessert, you're worth it.

NON ALCOHOLIC

NON1, Chamomile and raspberry
non-alcoholic "pet-nat" \$12/\$48

Heaps Normal XPA \$9

Asahi Zero \$9.50

Matéo - Yerba Maté soda \$9.50

Mellows - flavoured L-Theanine sparkling
water \$9

COCKTAILS

Martini Your Way. \$23
We like gin, 2 olives, touch of wet

Negroni \$24
Chic. Classique.

Tommy's Margarita \$24
Feisty salt half rim

Old Fashioned \$23
JD Rye, sugar, bitters

Carajillo! \$23
Espresso martini, en Español!
Rum, Licor 43, espresso

Berry Good, You? \$23
Ramble on Bramblers.
Gin, berry, tart. Berry good...

Chihuahua Charger \$24
Benito Juárez's liquid legacy
A Mexican French Martini

Nothing singing out?
You hum it, we'll play it!

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No 158