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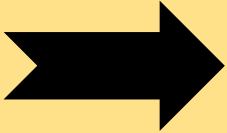
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# DINNER

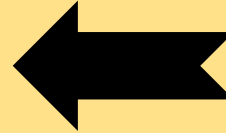
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*Eathouse*



WELCOME TO THE EATHOUSE DINER!  
OUR WINTER MENU IS DESIGNED WITH  
SHARING IN MIND - ASK YOUR FRIENDLY  
WAITER FOR THEIR SUGGESTIONS!



**AVAILABLE  
FROM  
5PM  
MONDAY  
TO  
SUNDAY**

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## SIDES/STARTERS

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**SPICED NUTS \$6**

**MARINATED OLIVES \$8**

**SOURDOUGH BREAD**

WITH EXTRA VIRGIN OLIVE OIL  
& BALSAMIC VINEGAR \$5

**CHARGRILLED CORN ON THE COB**

WITH CHIPOTLE MAYO,  
WHITE CHEESE, HERB, PICKLE, LIME \$6

**LOUISIANA SMOKEY BEANS**

BRAISED GREEN BEANS & BUTTERBEANS  
IN A SMOKEY TOMATO SAUCE \$8

**HAND CUT FRENCH FRIES**

WITH SEA SALT \$8

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## MEAT

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**DUCK LIVER  
& PISTACHIO PATE**

BEETROOT & ONION PICKLE  
CHARGRILLED SOURDOUGH \$19

**SOUTHERN FRIED  
CHICKEN PIECES**

FLOURED, FRIED & SPICED  
CHICKEN PIECES WITH HOT CHILLI  
BUTTER SAUCE & LEMON \$19

**CRISPY PORK HOCK**

CIDER CARAMEL, FENNEL, RADISH,  
WATERCRESS & APPLE \$22

**LAMB RAGU**

LAMB SHOULDER STEW, EGGPLANT,  
TOMATO, SPINACH & FRIED POLENTA \$24

**BEEF CHEEKS**

STICKY BRAISED BEEF CHEEKS,  
SOUTHERN STYLE PICKLES,  
HOT BUTTERED ONION ROLL \$26

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## GREENS

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**MIXED LEAF SALAD**

BABY COS, FRISSEE & RADICCHIO  
WITH VINAIGRETTE \$8

**OKRA FRITTERS**

BUTTERMILK & CORN MASA BATTERED OKRA  
HOT CHIPOTLE, TOMATO & LIME SALSA \$14

**CARROT & LENTIL SLAW**

SHAVED CARROTS & CABBAGE, HERBS,  
CURRANTS, PUY LENTILS, SESAME,  
TAHINI & HONEY VINAIGRETTE \$16

**SHAVED ZUCCHINI  
& FENNEL SALAD**

PARSLEY, MINT, GREEN OLIVES,  
SHAVED GRANA PADANO \$16

**CAULIFLOWER MAC & CHEESE**

CHEDDAR, BLUE CHEESE & PARMESAN  
BECHAMEL, MACARONI & CAULIFLOWER \$18

**LEMON BUTTER GNOCCHI**

POTATO GNOCCHI, LEMON GARLIC BUTTER,  
PEAS, BROCCOLI & HAZELNUTS  
SHAVED GRANA PADANO \$23

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## SEAFOOD

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**FRIED CALAMARI**

AIOLI, FRIED CAPERS & LEMON \$19

**TASMANIAN BLACK MUSSELS**

SWEET CORN CHOWDER WITH CORIANDER,  
CUMIN, TURMERIC & CHILLI \$20

**FRIED RIVER TROUT**

WITLOF, CUCUMBER, WATERCRESS,  
SOFT BOILED EGG, FRIED CHATS,  
HORSERADISH \$22

**SNAPPER PIE**

FENNEL, LEEK & THYME FILLED  
PUFF PASTRY, SMASHED BROADBEANS  
& PEAS \$27



**EAT  
HERE**

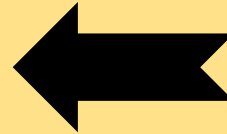


# SWEETS

Eathouse



OUR DECADENT DESSERTS ARE GENEROUSLY SIZED  
TO SHARE OR INDULGE ALL TO YOURSELF!!!



## DESSERTS

### BANANA SPLIT

SPLIT BANANA, BANANA ICE-CREAM,  
DULCE DE LECHE, CHOCOLATE GANACHE,  
PEANUT CRUMBLE \$14

### EATHOUSE MESS

LAVENDER MERINGUE, SWEET CREAM,  
LEMON CURD, POACHED PEARS \$14

### VANILLA BAKED CUSTARD

CREAMY BAKED CUSTARD TOPPED WITH  
NUTMEG, SPICE POACHED QUINCES,  
TUILE BISCUIT \$14

### MARSALA FIG & CHOCOLATE TART

FRESH FIGS, SWEET MASCARPONE,  
MARSALA BUTTER SYRUP \$14

## COFFEE

GOLDEN COBRA COFFEE \$3.50/\$4  
SOY / STRONG / MOCHA / DECAF +50C  
HOT CHOCOLATE \$4  
ICED COFFEE \$6

### AFFOGATO

HOT ESPRESSO POURED OVER 2 SCOOPS  
VANILLA BEAN ICE-CREAM \$10  
(ADD A SHOT OF LIQUEUR!)

## TEAS BY THE POT

EARL GREY / ENGLISH BREAKFAST  
CHAMOMILE / LAVENDER / MINT / ROSE  
GENMAICHA / LEMON MYRTLE & GINGER \$4  
SARAH'S HOME-MADE CHAI BY THE POT \$5

## AFTER DINNER DRINKS

WOODSTOCK 'LITTLE MISS COLLETT'  
MOSCATO, MCLAREN VALE, SOUTH  
AUSTRALIA 500ML \$45  
VALDESPINO PEDRO XIMENEZ SHERRY \$9  
BULLER FINE OLD TOKAY \$9

### HONEY YOU'RE OLD FASHIONED

EVAN WILLIAMS HONEY BOUBON STIRRED  
WITH ANGNOSTURA BITTERS & SUGAR  
\$17

### TODDY'S FIREBALL

MAKER'S MARK BOURBON & CINNAMON  
WHISKY STIRRED WITH LEMON, BUSH  
HONEY & CINNAMON - SERVED WARM  
\$19

### EATHOUSE ESPRESSO MARTINI

PATRON XO CAFÉ TEQUILLA & VODKA,  
SHAKEN WITH VANILLA SUGAR SYRUP &  
GOLDEN COBRA ESPRESSO  
\$20

{ OR ASK US  
FOR YOUR FAVOURITE  
CLASSIC COCKTAIL }



GO ON!  
TREAT  
YOURSELF!



EAT  
HERE