



LUNCH & ARVOS



Eathouse

BURGERS

ON BREADFERN BRIOCHE BUN
ALL SERVED WITH FRIES

BREAKY BURGER

FRIED EGGS, BACON, ROCKET,
TOMATO RELISH, AIOLI, AVO SALSA \$16

CLASSIC CHEESEBURGER

BEEF PATTIE, CHEESE, COS LETTUCE,
ONION, PICKLES, AIOLI, & KETCHUP \$18

SPICY CHICKEN BURGER

SOUTHERN STYLE FRIED CHICKEN FILLET,
CHIPOTLE MAYO, COLESLAW \$18

FISH BURGER

FISH PATTIE, TARTARE MAYO,
DILL, ICEBERG LETTUCE \$18

VEGGO BURGER

PUMPKIN & LENTIL PATTIE
CARROT, AIOLI, SWEET CHILLI,
CHEESE, HERBS & ICEBERG \$18

SIDES & SALADS

SPICED NUTS \$6

MARINATED OLIVES \$8

CHARGRILLED CORN ON THE COB

WITH CHIPOTLE MAYO, WHITE CHEESE,
CORIANDER, RADISH PICKLE, LIME \$6

LOUISIANA SMOKEY BEANS

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

HAND CUT FRENCH FRIES

WITH SEA SALT \$8

MIXED LEAF SALAD

BABY COS, FRISSEE & RADICCHIO
WITH VINAIGRETTE \$8

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

EGGS

HUEVOS RANCHEROS

FRIED EGGS, SMOKEY CHILLI BEANS,
AVOCADO SALSA, JALAPENOS
& TORTILLAS \$16
+ FRIED PORK HOCK \$4

SPICED LAMB SHAKSHOUKA

SOFT EGGS, MINCED LAMB,
EGGPLANT, TOMATO, SPINACH,
GREEN FETA, PARSLEY \$19

LIGHT PLATES

OKRA FRITTERS

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

SOUTHERN FRIED CHICKEN PIECES

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

CAULIFLOWER MAC & CHEESE

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

DUCK LIVER & PISTACHIO PATE

BEETROOT & ONION PICKLE,
CHARGRILLED SOURDOUGH \$19

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

CRISPY PORK HOCK

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

LEMON BUTTER GNOCCHI

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

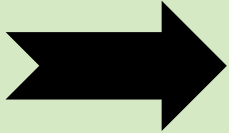


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HERE

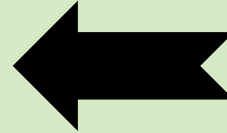


.....SWEETS & DRINKS.....

Eathouse



OUR DECADENT DESSERTS
ARE GENEROUSLY SIZED TO SHARE
OR ENJOY 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

SOFT DRINKS

WATER

LENTINI SPARKLING WATER 750ML \$8

JUICE

ORANGE / RUBY GRAPEFRUIT / APPLE
PINEAPPLE / CRANBERRY / TOMATO \$6

FIZZY DRINKS

GINGER BEER / GINGER ALE / LEMONADE
SODA / TONIC / LEMON, LIME & BITTERS
FLAVOURED SODA (ASK YOUR WAITER!)
LEMON ICE TEA / PEACH ICE TEA
ROSE WATER LEMONADE \$6

MILKSHAKES

DULCE DE LECHE \$8
CHOC PEANUT GANACHE \$8

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

COCKTAILS

MIMOSA

FRESHLY SQUEEZED ORANGE JUICE
TOPPED WITH SPARKLING PROSECCO \$12

APEROL SPRITZ

APEROL & SODA
TOPPED WITH SPARKLING PROSECCO \$14

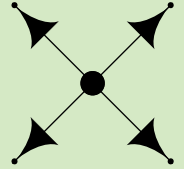
BLOODY MARY

VODKA OR CHILLI INFUSED TEQUILA,
TOMATO JUICE, CHIPOTLE SALT,
BASIL, FRESH LEMON &
LIME JUICE & ALL THAT JAZZ,
SERVED TALL \$17

PIMMS CUP (JUG)

PIMM'S & STONE'S GINGER WINE,
FRESH FRUIT, CUCUMBER & MINT,
TOPPED WITH GINGER BEER \$32

**GO ON!
TREAT
YOURSELF!**



**EAT
HERE
HERE
EAT**

