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## AUTUMN MENU - DESIGNED FOR SHARING

THIS AUTUMN AT EATHOUSE WE INVITE YOU TO TASTE AND EXPLORE A VARIETY OF DIFFERENT PLATES INSPIRED BY FRESH FLAVOURS AND COLOURFUL PRODUCE. IF STUCK FOR IDEAS, PLEASE ASK ONE OF OUR FRIENDLY STAFF FOR THEIR RECOMMENDATIONS.

ENJOY!

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- SOURDOUGH BREAD** WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR \$5 VE
- SCOTCH OLIVES** GREEN OLIVES COATED IN PORK WITH THYME & PAPRIKA, CRUMBED & FRIED, AIOLI \$10
- CHILLI BEAN EMPANADAS** WITH CUCUMBER, CORIANDER & PICKLED JALAPENO SALSA \$14 VE
- POLENTA CHIPS** WITH BLUE CHEESE SAUCE \$10 V, GF
- FRIED PORK HOCK** CHILLI, PINEAPPLE & GREEN SHALLOT, LIME, COLA & JERK SPICE CARAMEL \$18 GF
- RUBY TUNA CARPACCIO** GREEN OLIVE TAPENADE, SHAVED FENNEL, CHIVES, LEMON \$20 GF
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- MIXED LEAF SALAD** BABY COS, FRISSEE & RADICCHIO WITH VINAIGRETTE \$8 VE, GF
- CHARGRILLED CORN COB** CHIPOTLE MAYO, LIME PICKLED ONION, FRIED ESHALLOTS, CHIVES & SPICE \$9 EA V, GF
- PATATAS BRAVAS** ROASTED CHAT POTATOES TOSSED THROUGH A SPICY ROAST CHERRY TOMATO SAUCE \$12 VE, GF
- HEIRLOOM TOMATO SALAD** ZUCCHINI, PARSLEY, ESHALLOT, CRUMBLER FETTA, RED WINE VINAIGRETTE \$16 V, GF
- BEETROOT FATTOUSH** BEETS, CUCUMBER, RADISH, MINT, DILL, LEBANESE BREAD, SUMAC, YOGURT DRESSING \$16 V
- ROASTED EGGPLANT** CHICKPEAS, TOMATO, PRESERVED LEMON CREAM, HAZELNUT & SESAME DUKKAH \$18 V, GF
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- SOUTHERN FRIED CHICKEN PIECES** WITH HOT CHILLI BUTTER SAUCE & LEMON \$19
- BABY SQUID & CHORIZO GUMBO** GREEN CHILLI, RICE, SPICY TOMATO SAUCE \$19 GF
- PAN-FRIED BARRAMUNDI** PEPPERONATA, WATERCRESS, RADICCHIO & RED WINE VINAIGRETTE \$24 GF
- SLOW COOKED LAMB SHOULDER** SPICED & SMASHED PUY LENTILS, CORIANDER YOGURT & MINT \$24 GF
- CHARGRILLED BEEF FILLET & PORTOBELLO MUSHROOMS** POTATO & CHIVE LATKE, PORCINI JUS \$24 GF
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- OVEN BAKED VANILLA CUSTARD** RED WINE & SPICE POACHED PEARS, TUILE BISCUIT \$12 V
- CHOC ALMOND MERINGUE** ALMOND & COFFEE CREAM, MOCHA SYRUP, TOASTED ALMONDS \$12 V, GF
- BANANA SPLIT** BANANA, BANANA ICE-CREAM, DULCE DE LECHE, CHOCOLATE GANACHE, PEANUT CRUMBLE \$14 V
- FLOURLESS CHOCOLATE & PRUNE CAKE** WITH BRANDY STEEPED PRUNES, CHOCOLATE GANACHE, MASCARPONE \$14 V, GF

V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE

IN THE INTEREST OF OUR CUSTOMER'S SAFETY THE EATHOUSE DINER MAKES EVERY ATTEMPT TO CATER TO DIETARY REQUIREMENTS, HOWEVER WE CANNOT GUARANTEE AS DAIRY, NUTS AND GLUTEN PRODUCTS ARE USED IN OUR KITCHEN. THANK YOU.

# BANQUET MENU

**\$50 PER PERSON FOR GROUPS 4+**

HAVING A HARD TIME DECIDING WHAT TO ORDER?

WE'VE DONE THE HARD YARDS FOR YOU AND  
PUT TOGETHER A SELECTION OF OUR FAVOURITES.  
DESIGNED TO SHARE FOR GROUPS OF 4 OR MORE.

SEE YOUR WAITER ABOUT VEG/GF OPTIONS.

SCOTCH OLIVES  
TUNA CARPACCIO  
FRIED PORK HOCK  
HEIRLOOM TOMATO SALAD  
SOUTHERN FRIED CHICKEN  
POLENTA CHIPS  
ROAST EGGPLANT  
LAMB SHOULDER  
CHOC ALMOND MERINGUE  
CHOCOLATE & PRUNE CAKE

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## COFFEE

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

## TEAS BY THE POT

EARL GREY WITH ROSE **\$4**  
ENGLISH BREAKFAST **\$4**  
CHAMOMILE & LAVENDER TISANE **\$4**  
MINT **\$4**  
GREEN TEA **\$4**  
LEMON MYRTLE & GINGER **\$4**  
SARAH'S HOME-MADE CHAI **\$5**

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## AFTER DINNER DRINKS

### DIGESTIF, WHISKEY & LIQUEUR

PEDRO XIMENEZ SHERRY **\$9**  
BULLER FINE OLD TOKAY **\$9**  
SEPPELTSFIELD PARA 21YR TAWNY PORT **\$12**  
GLENFIDDICH 12YR SPEYSIDE SINGLE MALT **\$12**  
LAPHROAIG 10YR SINGLE MALT ISLAY **\$14**  
KAHULA **\$9**  
BAILEYS **\$9**  
FRANGELICO **\$9**  
FERNET BRANCA **\$10**  
DRAMBUIE **\$10**  
LEMONCELLO **\$10**  
AMARO MONTENEGRO **\$10**  
GRAND MARNIER **\$10**  
D.O.M BENEDICTINE **\$10**  
DISARANNO AMARETTO **\$10**  
CARPENE MALVOLTI RISERVA GRAPPA **\$10**  
PATRON XO CAFE **\$12**

### MORE...

#### THE DUDE **\$16**

VODKA, FRANGELICO & KAHULA WITH  
A CREAM FLOAT ON THE ROCKS

#### ROOT BEER FLOAT **\$16**

SPIKED ROOT BEER WITH  
VANILLA BEAN ICE-CREAM

#### AFFOGATO

HOT ESPRESSO POURED OVER 2 SCOOPS  
VANILLA BEAN ICE-CREAM **\$10**  
(ADD A SHOT OF LIQUEUR  
FROM OUR LIST BELOW **+\$6**)



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## WINE

### SPARKLING

DE PERRIER BLANC DE BLANCS BRUT,  
BURGUNDY, FRANCE \$50

VILLA SANDI PROSECCO 'IL FRESCO'  
VENETO, ITALY \$11/\$54

### WHITE

WESTWOOD SAUVIGNON BLANC, 2014  
MARLBOROUGH, NEW ZEALAND \$10/\$45

VINACEOUS IMPAVIDO VERMENTINO, 2016  
MOUNT BARKER, WA \$11/\$52

PRINTHIE MOUNTAIN RANGE PINOT GRIS, 2016  
ORANGE, NSW \$12/\$54

PRINTHIE MT CANOBOLAS RIESLING, 2016  
ORANGE, NSW \$12/\$54

CAMELBACK CHARDONNAY, 2013  
SUNBURY, VIC \$12/\$54

### ROSE

BOUCHARD AINE ET FILS 'ROSÉ DE FRANCE' ROSE,  
BEAUNE, FRANCE \$11/\$52

### RED

SHAW 'WINEMAKERS SELECTION' SHIRAZ, 2014  
CANBERRA, ACT \$10/\$45

INGRAM ROAD PINOT NOIR, 2015  
YARRA VALLEY, VIC \$12/\$54

FLOR DEL MONTGÓ TEMPRANILLO (ORGANIC), 2014  
CATALUNYA, SPAIN \$11/\$52

PAMPAS DEL SUR RESERVE MALBEC, 2015  
MENDOZA, ARGENTINA \$14/\$58

RIOJA VEGA RIOJA, 2013  
RIOJA, SPAIN \$52

LONGVIEW DEVILS ELBOW CAB SAV, 2013  
ADELAIDE HILLS, SA \$56

## BEER AND CIDER

KONA BREWING BIG WAVE GOLDEN ALE, HAWAII \$9

BURLEIGH 28 - 70'S STYLE PALE ALE, QLD \$9

MURRAYS WHALE ALE, NSW \$9

RED HOOK LONG HAMMER IPA, USA \$9

BUDVAR LAGER, CZECH REPUBLIC \$9

ESTRELLA DAMM LAGER, SPAIN \$9

WHITE RABBIT DARK ALE, VIC \$9

TECATE TINNY, MEXICO \$6

CASCADE PREMIUM LIGHT, TAS \$6

SAVANNA DRY APPLE CIDER, SOUTH AFRICA \$9

SYDNEY BREWING AGAVE GINGER CIDER, NSW \$9

FUTURE MEMOIRS OF A ROOT BEER (ALCOHOLIC) \$8

## SOFT DRINKS

SOFT DRINKS, (GINGER BEER, LLB, LEMONADE) \$6

HOUSE MADE SODAS \$7

-WATERMELON SHRUB WITH GINGER ALE

-STRAWBERRY SHRUB WITH SODA

-ARNOLD PALMER

LENTINI SPARKLING MINERAL WATER, 750ML \$8



DON'T SEE  
YOUR FAVOURITE?  
OUR LOVELY  
BARTENDERS WOULD  
BE HAPPY TO MAKE  
IT FOR YOU!

## COCKTAILS

### LEMON KOALA MARTINI \$19

ZUBROWKA BISON GRASS VODKA,  
LEMON MYRTLE SYRUP, LEMON, STRAIGHT UP

### MEZCALCALYPSE \$20

MEZCAL, MARASCHINO LIQUEUR, GREEN CHARTREUSE,  
LIME, GREEN CHILLI, STRAIGHT UP

### ESPRESSO MARTINI \$18

VODKA, KAHLUA, GOLDEN COBRA ESPRESSO,  
AZTEC CHOCOLATE BITTERS, STRAIGHT UP

### POMEGRANATE SOUR \$20

PISCO, PAMA POMEGRANATE LIQUEUR, LIME,  
ANGOSTURA BITTERS, ON ICE

### COCOLOCOC \$19

1800 COCONUT TEQUILA, COINTREAU, LIME,  
PINEAPPLE JUICE, AGAVE, ON ICE

### EATHOUSE NEGRONI \$18

BOTANIC AUSTRALIS GIN, CAMPARI,  
DOLIN ROUGE VERMOUTH, ON ICE

### TRUTH SERUM \$17

BUFFALO TRACE BOURBON, MARASCHINO LIQUEUR,  
DOLIN ROUGE VERMOUTH, STRAIGHT UP

### WATERMELON PALOMA \$18

TEQUILA, LIME, WATERMELON JUICE, AGAVE,  
CORIANDER, TOPPED WITH SODA

### POMEGRANATE MOJITO \$17

WHITE RUM, PAMA POMEGRANATE LIQUEUR,  
POMEGRANATE, LIME, BROWN SUGAR, MINT, TOPPED  
WITH SODA

### HONEY YOU'RE OLD FASHIONED \$17

HONEY BOURBON, MAKER'S MARK BOURBON,  
ANGOSTURA & ORANGE BITTERS, ON ICE

### A PEAR OF CUCUMBERS WALK INTO A BAR... \$17

ABSOLUT PEAR VODKA, ST GERMAIN ELDERFLOWER  
LIQUEUR, CUCUMBER, ELDERFLOWER CORDIAL, SODA

### BLOODY HELL \$17

VODKA OR TEQUILA, TOMATO JUICE, LEMON, LIME,  
BASIL, CHIPOTLE SALT, WORCESTERSHIRE, TABASCO

## SPARKLES AND SPRITZ

### CHARLESTON FIZZ \$16

GIN, ST GERMAIN ELDERFLOWER LIQUEUR, GRAPEFRUIT  
JUICE, TOPPED WITH SODA

### APEROL SPRITZ \$14

APEROL, PROSECCO, TOPPED WITH SODA

### GIN FIZZ \$12

GIN, SODA, LEMON WITH HOUSE MADE SYRUP OF YOUR  
CHOOSING; LAVENDER, ROSEMARY, ELDERFLOWER, OR  
LEMON MYRTLE

### PIMMS CUP \$12 (JUG \$32)

PIMMS, STONE'S GINGER WINE, FRESH FRUIT,  
CUCUMBER, GINGER BEER

## MOCKTAILS

### CUBAN LIMEADE \$10

MUDDLED LIME, CUCUMBER, MINT & SODA  
WITH A DASH OF ELDERFLOWER

### THE SPRITZ NIPPER \$10

MUDDLED GINGER & BASIL,  
PINEAPPLE JUICE & GINGER ALE

# Eathouse

HAPPY HOUR  
BETWEEN  
5PM & 7PM  
TUESDAY-SUNDAY  
& ALL NIGHT  
MONDAY!

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## HAPPY HOUR COCKTAILS - \$14

### POMEGRANATE MOJITO

WHITE RUM, PAMA POMEGRANATE LIQUEUR, POMEGRANATE, LIME BROWN SUGAR, MINT,  
TOPPED WITH SODA

### A PEAR OF CUCUMBERS WALK INTO A BAR...

ABSOLUT PEAR VODKA, ST GERMAIN ELDERFLOWER LIQUEUR, CUCUMBER,  
ELDERFLOWER CORDIAL, SODA

### CHARLESTON FIZZ

GIN, ST GERMAIN ELDERFLOWER LIQUEUR, GRAPEFRUIT JUICE, TOPPED WITH SODA

### HONEY YOU'RE OLD FASHIONED

HONEY BOURBON, MAKER'S MARK BOURBON, ANGOSTURA & ORANGE BITTERS, ON ICE

### CLASSIC MARGARITA

TEQUILA, COINTREAU, LIME, STRAIGHT UP OR ON ICE

## HAPPY HOUR WINE - \$8

SHAW 'WINEMAKERS SELECTION' SHIRAZ, 2014 CANBERRA, ACT

WESTWOOD SAUVIGNON BLANC, 2014 MARLBOROUGH, NEW ZEALAND

## HAPPY HOUR TINNY - \$5

TECATE, MEXICO

# Eathouse

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## SNEAKY SUNDAY SPECIALS

### CHICKEN & BEER - \$20

SOUTHERN FRIED CHICKEN PIECES  
WITH HOT CHILLI BUTTER SAUCE & LEMON



A TECATE TINNY!

### CORN & TEQUILA - \$15

CHARGRILLED CORN COB WITH CHIPOTLE MAYO,  
LIME PICKLED ONION, FRIED ESHALLOTS, CHIVES & SPICE



A TOMMY'S MARGARITA! - TEQUILA SHAKEN WITH AGAVE SYRUP  
& FRESH LIME JUICE, ON THE ROCKS