



WINTER MENU - DESIGNED FOR SHARING

THIS WINTER 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!

- 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
- PATATAS BRAVAS** ROASTED CHAT POTATOES TOSSED THROUGH A SPICY ROAST CHERRY TOMATO SAUCE \$12 VE, GF
- CHILLI BEAN EMPANADAS** WITH CUCUMBER, CORIANDER & PICKLED JALAPENO SALSA \$14 VE
- FRIED PORK HOCK** CHILLI, PINEAPPLE & GREEN SHALLOT, LIME, COLA & JERK SPICE CARAMEL \$18 GF
- DUCK LIVER PISTACHIO PATÉ** CARAMALISED ONION & BEETROOT RELISH, SOURDOUGH BREAD \$18
- CRISPY SKIN FRIED SALMON** KOMBU FISH BROTH, CLAMS, DAIKON, EDAMAME \$8 EA GF
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- HAND CUT FRIES** WITH CHIPOTLE MAYO \$8 V, GF
- MIXED LEAF SALAD** BABY COS, FRISSEE & RADICCHIO WITH VINAIGRETTE \$8 VE, GF
- BURRATA & CHARRED COS** SEMI-DRIED CHERRY TOMATO, RADDISH, SUMAC, APPLE CIDER VINAIGRETTE \$16 V, GF
- BEETROOT FATTOUSH** BEETS, CUCUMBER, RADISH, MINT, DILL, LEBANESE BREAD, SUMAC, YOGURT DRESSING \$16 V
- HONEY ROASTED HEIRLOOM CARROTS** CREAMY POLENTA, CHARRED LEEK, MICROGREENS \$16 V, GF
- ROASTED EGGPLANT** CHICKPEAS, TOMATO, PRESERVED LEMON CREAM, HAZELNUT & SESAME DUKKAH \$18 V, GF
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- MUSSELS** CREAMY SAFFRON, WHITE WINE, CHILLI, & GARLIC SAUCE, WITH CROUTONS \$18
- SOUTHERN FRIED CHICKEN PIECES** WITH HOT CHILLI BUTTER SAUCE & LEMON \$19
- BABY SQUID & CHORIZO GUMBO** GREEN CHILLI, RICE, SPICY TOMATO SAUCE \$19 GF
- SLOW COOKED LAMB SHOULDER** SPICED & SMASHED PUY LENTILS, CORIANDER YOGURT & MINT \$24 GF
- RARE CHARGRILLED BEEF SCOTCH FILLET** WITH CAFÉ DE PARIS \$22 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
MUSSELS
FRIED PORK HOCK
BEETROOT FATTOUSH
SOUTHERN FRIED CHICKEN
HAND CUT FRIES
ROAST EGGPLANT
LAMB SHOULDER
CHOC ALMOND MERINGUE
CHOCOLATE & PRUNE CAKE

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**

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**)



WINE

SPARKLING

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 \$52

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

HELEN'S HILL SINGLE VINYARD CHARDONNAY, 2015
YARRA VALLEY, VIC \$56

ROSE

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

RED

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

LITTLE BLACK STONE PINOT NOIR, 2014
MARLBOROUGH, NEW ZEALAND \$12/\$54

RIOJA VEGA TEMPRANILLO, 2013
RIOJA, SPAIN \$11/\$52

BLACKBILLY GRENACHE SHIRAZ MOURVEDRE, 2014
MCLAREN VALE, SA \$12/\$54

PAMPAS DEL SUR MALBEC, 2016
MENDOZA, ARGENTINA \$12/\$54

LOST BUOY EDGE SHIRAZ, 2016
MCLAREN VALE, SA \$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

- PINEAPPLE & ROSEMARY SHRUB WITH GINGER ALE

- STRAWBERRY & MINT SHRUB WITH SODA

- ARNOLD PALMER

LENTINI SPARKLING MINERAL WATER, 750ML \$8



COCKTAILS

LEMON KOALA MARTINI \$19

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

MEZCALocalypse \$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

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!

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
Presents...

SNEAKY SUNDAY SPECIALS

CHICKEN, CHIPS & BEER \$25

SOUTHERN FRIED CHICKEN PIECES
WITH HOT CHILLI BUTTER SAUCE & LEMON

HAND CUT FRIES



A TECATE TINNY!!!

MUSSELS, CHIPS & WINE \$25

MUSSELS
IN A CREAMY SAFFRON, WHITE WINE, CHILLI & GARLIC SAUCE

HAND CUT FRIES



A GLASS OF VINACEOUS IMPAVIDO VERMENTINO, 2016,
MOUNT BARKER, WA