



OPEN  
MONDAY TO  
SUNDAY  
5PM  
TILL LATE

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## 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!

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- SOURDOUGH BREAD** WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR \$5 V
- SCOTCH OLIVES** GREEN OLIVES COATED IN PORK WITH THYME & PAPRIKA, CRUMBED & FRIED, AIOLI \$10
- CRISPY SKIN FRIED SALMON** KOMBU FISH BROTH, CLAMS, DAIKON, EDAMAME \$8 EA GF
- 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
- DUCK LIVER PISTACHIO PATÉ** CARAMALISED ONION & BEETROOT RELISH, TOASTED SOURDOUGH BREAD \$18
- BBQ PORK RIBS** IN SMOKEY BBQ SAUCE WITH CABBABGE, CARROT & SPANISH ONION COLESLAW \$20 GF
- HAND CUT FRIES** WITH CHIPOTLE MAYO \$8 V, GF
- MIXED LEAF SALAD** BABY COS, FRISSEE & RADICCHIO WITH VINAIGRETTE \$8 VE, GF
- CAULIFLOWER & RICOTTA FRITTERS** WITH BLUE CHEESE CREAM SAUCE \$16 V
- BURRATA & CHARRED COS** SEMI-DRIED CHERRY TOMATO, RADISH, 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, RADISH, MICROGREENS \$16 V, GF
- ROASTED EGGPLANT** CHICKPEAS, TOMATO, PRESERVED LEMON CREAM, HAZELNUT & SESAME DUKKAH \$18 V, GF
- 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 BUTTER \$22 GF
- OVEN BAKED VANILLA CUSTARD** RED WINE & SPICE POACHED PEARS, TUILE BISCUIT \$12 V
- CHOCOLATE PISTACHIO BISTEEYA** FILO PASTRY, VANILLA BEAN ICE-CREAM, CHOCOLATE GANACHE \$14 V
- 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.

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# 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  
HAND CUT FRIES  
BBQ PORK RIBS  
BEETROOT FATTOUSH  
SOUTHERN FRIED CHICKEN  
ROAST EGGPLANT X  
LAMB SHOULDER  
BANANA SPLIT  
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**

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# 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**)



HAPPY HOUR IS  
BETWEEN 5PM & 7PM  
& ALL NIGHT MONDAY  
SEE OUR  
HAPPY HOUR LIST  
FOR WHAT'S ON  
OFFER

## 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/\$50

QUARTIER PINOT GRIS, 2016  
MORNINGTON PENINSULA, VIC \$13/\$56

FROM SUNDAY PINOT GRIS (CARBONIC), 2016  
HUNTER VALLEY, 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' ROSÉ,  
BEAUNE, FRANCE \$11/\$50

### RED

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

RIOJA VEGA TEMPRANILLO, 2013  
RIOJA, SPAIN \$11/\$50

LITTLE BLACK STONE PINOT NOIR, 2014  
MARLBOROUGH, NEW ZEALAND \$11/\$52

VINACEOUS VODOO MOON MALBEC, 2014,  
MARGARET RIVER, WA \$12/\$54

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

LONGVIEW DEVIL'S ELBOW CAB SAV, 2013  
ADELAIDE HILLS, SA \$12/\$54

LOST BUOY EDGE SHIRAZ, 2016  
MCLAREN VALE, SA \$52

POGGIOTONDO CHIANTI SUPERIORE (ORGANIC), 2014  
TUSCANY, ITALY \$60

## BEER AND CIDER

LITTLE CREATURES PALE ALE, WA \$9

MURRAY'S WHALE ALE, NSW \$9

RED HOOK LONG HAMMER IPA, USA \$9

KONA BREWING BIG WAVE GOLDEN ALE, HAWAII \$9

BUDVAR LAGER, CZECH REPUBLIC \$9

ESTRELLA DAMM LAGER, SPAIN \$9

TECATE TINNY, MEXICO \$6

CASCADE PREMIUM LIGHT, TAS \$6

WHITE RABBIT DARK ALE, VIC \$9

SAVANNA DRY APPLE CIDER, SOUTH AFRICA \$9

SYDNEY BREWING AGAVE GINGER CIDER, NSW \$9

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



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## 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

### SALTY BOY ESPRESSO MARTINI \$18

VODKA, KAHLUA, SALTED CARAMEL LIQUEUR,  
ESPRESSO, CHOCOLATE BITTERS, STRAIGHT UP

### CHEEKY PEACH SOUR \$20

PISCO, PEACH SCHNAPPS, BASIL, LEMON,  
ANGOSTURA BITTERS, ON ICE

### FLAMING HOT TOD \$16

FIREBALL CINNAMON WHISKY, MARKER'S MARK,  
LEMON, HONEY, SERVED WARM

### EATHOUSE NEGRONI \$18

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

### CHERRY TAKES MANHATTAN \$17

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

### POMEGRANATE MOJITO \$17

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

### THE OLD FASHIONED PIRATE \$17

IRIDIUM GOLDEN RUM, SPICED RUM,  
ANGOSTURA & ORANGE BITTERS, ON ICE

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

ABSOLUT PEAR VODKA, CUCUMBER, ELDERFLOWER, SODA

### BLOODY HELL \$17

TEQUILA, TOMATO JUICE, LEMON, LIME, BASIL,  
CELERY BITTERS, WORCESTERSHIRE, TABASCO

## SPARKLES AND SPRITZ

### CHARLESTON FIZZ \$16

GIN, ST GERMAIN ELDERFLOWER LIQUEUR,  
GRAPEFRUIT JUICE, SODA

### APEROL SPRITZ \$14

APEROL, PROSECCO, SODA

### GIN FIZZ \$12

GIN, LEMON, ELDERFLOWER, SODA

### 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

## SOFT DRINKS

### HOUSE MADE SODAS \$7

- RHUBARB & VANILLA SHRUB WITH SODA

- STRAWBERRY & MINT SHRUB WITH SODA

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

LENTINI SPARKLING MINERAL WATER, 750ML \$8

# 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, CUCUMBER, ELDERFLOWER CORDIAL, TOPPED WITH SODA

### CHARLESTON FIZZ

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

### FLAMING HOT TOD

FIREBALL CINNAMON WHISKY, MARKER'S MARK, LEMON, HONEY, SERVED WARM

### CLASSIC MARGARITA

TEQUILA, COINTREAU, LIME, STRAIGHT UP OR ON ICE

## HAPPY HOUR WINE - \$8

SHAW WINEMAKERS SELECTION SHIRAZ, 2014, CANBERRA, AUSTRALIA

WESTERN AUSTRALIAN PINOT GRIGIO, 2015, MARGARET RIVER, AUSTRALIA

## HAPPY HOUR TINNY - \$5

TECATE, MEXICO

*Eathouse*  
Presents...

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# 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 & PROSECCO \$25

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

**HAND CUT FRIES**



**A GLASS OF VILLA SANDI "IL FRESCO" PROSECCO, VENETO, ITALY**