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## SPRING MENU - DESIGNED FOR SHARING

THIS SPRING AT EATHOUSE WE HAVE BEEN INSPIRED BY FRESH SEASONAL INGREDIENTS. WE INVITE YOU TO TASTE AND EXPLORE A VARIETY OF PLATES AND ENJOY! 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
- CAULIFLOWER & RICOTTA FRITTERS** WITH BLUE CHEESE CREAM SAUCE \$16 **V**
- CHILLI BEAN EMPANADAS** WITH CUCUMBER, CORIANDER & PICKLED JALAPENO SALSA \$14 **VE**
- DUCK LIVER PISTACHIO PATÉ** CARAMALISED ONION & BEETROOT RELISH, TOASTED SOURDOUGH BREAD \$18
- TUNA TARTARE** SOY CURED EGG YOLKS, SESAME DRESSING & CRISPY SALMON SKINS \$20 **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**
- CHARGRILLED CORN COB** CHIPOTLE MAYO, LIME PICKLED ONION, FRIED ESHALLOTS, CHIVES & SPICE \$9 EA **V, GF**
- BURRATA & CHARRED COS** HOUSE-DRIED CHERRY TOMATO, RADISH, SUMAC, APPLE CIDER VINAIGRETTE \$16 **V, GF**
- BARLEY SALAD** WITH FRESH PEAS, FAVA BEANS, CRISPY CHICKPEAS, CHERRY TOMATOES AND TAHINI DRESSING \$16 **V**
- HONEY ROASTED HEIRLOOM CARROTS** CREAMY POLENTA, CHARRED LEEK, RADISH, MICROGREENS \$16 **V, GF**
- CRUMBED ASPARAGUS** CRISPY KALE, ROMESCO SAUCE, STRACCIATELLA \$16 **V**
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- ROASTED EGGPLANT** CHICKPEAS, TOMATO, PRESERVED LEMON CREAM, HAZELNUT & SESAME DUKKAH \$18 **V, GF**
- SOUTHERN FRIED CHICKEN PIECES** WITH HOT CHILLI BUTTER SAUCE & LEMON \$19
- BBQ PORK RIBS** IN SMOKEY BBQ SAUCE WITH CABBABGE & CARROT COLESLAW \$20 **GF**
- 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**
- GRILLED BARRA** PROCINI MUSHROOM WILD RICE PILAF WITH HOUSE-DRIED TOMATO PEANUT PESTO \$24 **GF**
- RARE CHARGRILLED BEEF SCOTCH FILLET** WITH CAFÉ DE PARIS BUTTER \$22 **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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# DESSERTS

- OVEN BAKED VANILLA CUSTARD** BAKED RHUBARB WITH ORANGE & VANILLA, TUILE BISCUIT \$12 **V**
- SPICED PAVLOVA** PASSIONFRUIT CURD, BALSAMIC STRAWBERRY & MASCARPONE \$14 **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**
- AFFOGATO** VANILLA BEAN ICE-CREAM WITH A SHOT OF HOT ESPRESSO (ADD LIQUEUR FOR \$6) \$10/16 **V, GF**

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# COFFEE

- GOLDEN COBRA COFFEE \$3.50/\$4
- LATTE, FLAT WHITE, CAPPUCINO, PICCOLO,  
MACCHIATO, LONG BLACK, SHORT BLACK
- SOY / STRONG / MOCHA / DECAF **+50C**
- HOT CHOCOLATE \$4
- ICED CHOCOLATE W/ SCOOP OF ICE-CREAM \$6.50
- ICED COFFEE W/ SCOOP ICE-CREAM \$6

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# TEAS BY THE POT

- EARL GREY WITH ROSE \$4
- ENGLISH BREAKFAST \$4
- CHAMOMILE & LAVENDER TISANE \$4
- T2 JUST PEPPERMINT \$4
- T2 GUNPOWDER GREEN \$4
- T2 LEMON MYRTLE & GINGER \$4
- SARAH'S HOME-MADE CHAI
- BREWED WITH MILK, HONEY AND GINGER \$5

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# AFTER DINNER DRINKS

## FORTIFIEDS

- PEDRO XIMENEZ "LA CILLA" SHERRY \$9
- BULLER FINE OLD TOKAY \$9
- SEPPELTSFIELD PARA 21YR TAWNY PORT \$12

## SINGLE MALTS

- GLENFIDDICH 12YR SINGLE MALT BANFFSHIRE \$12
- LAPHROAIG 10YR SINGLE MALT ISLAY \$14

## DIGESTIF

- AMARO MONTENEGRO \$10
- FERNET BRANCA \$10
- LEMONCELLO \$10
- MOLINARI SAMBUCA EXTRA \$10

## LIQUEUR

- KAHULA \$9
- BAILEYS \$9
- FRANGELICO \$9
- SALTED CARAMEL CREAM LIQUEUR \$9
- DISARONNO AMARETTO \$9
- DRAMBUIE \$10
- PATRON XO CAFÉ \$12

## BRANDY & COGNAC

- LAIRD'S APPLEJACK BRANDY \$10
- REMY MARTIN CHAMPAGNE VSOP COGNAC \$12
- GRAND MARNIER \$10
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