



SUMMER MENU - DESIGNED FOR SHARING

THIS SUMMER AT EATHOUSE ITS ALL ABOUT THOSE 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!

- 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** CARAMELISED ONION & BEETROOT RELISH, TOASTED SOURDOUGH BREAD \$18
- TUNA TARTARE** SOY CURED EGG YOLKS, SESAME DRESSING & CRISPY SALMON SKINS \$20 **GF**
- CRISPY DUCK TACOS** WITH PEACH CHUTNEY, CORIANDER & LEEK \$18
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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**
- HEIRLOOM TOMATO SALAD** ZUCCHINI, PARSLEY, ESHALLOT, CRUMBLER FETTA, RED WINE VINAIGRETTE \$16 **V, GF**
- HONEY ROASTED HEIRLOOM CARROTS** CREAMY POLENTA, CHARRED LEEK, RADISH, MICROGREENS \$16 **V, GF**
- BROCCOLINI & SPICED HUMMUS** ROASTED SWEET POTATO, SWEET POTATO CRISPS & ALMOND FLAKES \$16 **V, VE, GF**
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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 CABBAGE & 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.

DESSERTS

BAKED VANILLA CUSTARD WITH RED WINE POACHED PEAR AND TUILLE 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**

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 \$5.50

ICED COFFEE W/ SCOOP ICE-CREAM \$5

TEAS BY THE POT

ENGLISH BREAKFAST \$4

EARL GREY \$4

T2 JUST CHAMOMILE \$4

T2 JUST PEPPERMINT \$4

T2 GUNPOWDER GREEN \$4

T2 LEMON MYRTLE W/ FRESH GINGER \$4

SARAH'S HOME-MADE CHAI

BREWED WITH MILK, HONEY AND GINGER \$5

AFTER DINNER DRINKS

FORTIFIEDS

PEDRO XIMENEZ "LA CILLA" SHERRY \$9

BULLER FINE OLD TOKAY \$9

BULLER FINE OLD MUSCAT \$9

SEPPELTSFIELD PARA 21YR TAWNY PORT \$12

SINGLE MALTS

GLENFIDDICH 12YR SINGLE MALT BANFFSHIRE \$12

LAPHROAIG 10YR SINGLE MALT ISLAY \$14

TALISKER 10YR SINGLE MALT SKYE \$14

DIGESTIF

AMARO MONTENEGRO \$10

FERNET BRANCA \$10

LIMONCELLO \$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

REMY MARTIN CHAMPAGNE VSOP COGNAC \$12

GRAND MARNIER \$10
