



WINTER MENU - DESIGNED FOR SHARING

THIS WINTER AT EATHOUSE ITS ALL ABOUT GETTING COSY AND ENJOYING THOSE NOURISHING SEASONAL FLAVOURS. 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 \$16
- CRISPY DUCK TACOS** WITH APPLE CHUTNEY, CORIANDER & LEEK \$18
- KATAIFI PRAWNS** WITH GREEN PAPAYA, CORIANDER, RED CHILLI, ESHALLOT & FISH SAUCE \$18
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- POLENTA CHIPS** WITH BLUE CHEESE SAUCE \$10 **V, GF**
- MIXED LEAF SALAD** BABY COS, FRISSEE & RADICCHIO WITH VINAIGRETTE \$8 **VE, GF**
- PATATAS BRAVAS** ROASTED CHAT POTATOES TOSSED THROUGH A SPICY ROAST CHERRY TOMATO SAUCE \$12 **VE, GF**
- BEETROOT FATTOUSH** BEETS, CUCUMBER, RADISH, MINT, DILL, LEBANESE BREAD, SUMAC, YOGURT DRESSING \$16 **V**
- CHARRED PUMPKIN** FRIED GOAT'S FETA, RED QUINOA, WALNUT, ROCKET, POMEGRANATE DRESSING \$16 **V**
- WILD MUSHROOM** SWEET POTATO PUREE, TUSCAN KALE, \$16 **V, GF**
- BROCCOLINI & SPICED HUMMUS** ROASTED SWEET POTATO, SWEET POTATO CRISPS & ALMOND FLAKES \$16 **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 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** SMOKEY GREEN BEAN & BUTTER BEAN STEW \$24 **GF**
- RARE CHARGRILLED BEEF SCOTCH FILLET** WITH CAFÉ DE PARIS BUTTER \$20 **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**
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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 \$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
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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
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