

STARTERS

GARLIC BREAD (V) 9.5
ADD cheese for extra \$4

MIXED OLIVES (V, DF) 13.5
Marinated in garlic, chilli, italian herbs & olive oil w grissini

TOMATO BRUSCHETTA (V,DF) 16
Sourdough, cherry tomato, onion & basil with e.v.o.o

HOME-MADE DIPS (V) 21.5
Beetroot and goat cheese dip, semi dried tomato paste, black olives tapenade served with pizza bread

SMOKED OCEAN TROUT BRUSCHETTA 22
Sourdough bread, smoked ocean trout fillet, avocado, cream cheese & e.v.o.o

ENTREÉS

NATURAL OYSTERS 3 - \$18 | 6 - \$36
Natural Sydney Rock oysters served w lemon wedge

TRIPLE CHEESE CROQUETTES (V) 19
(4 pieces)Served with pesto aioli & micro herbs

HOME-MADE CHICKEN MEAT BALLS 24
Oven baked, served in arabiatta sauce w bread on the side

CALAMARI FRITTI (DF) E 26 / M 34
Loligo calamari, rocket leaves, fresh lemon & chilli mayo

GARLIC PRAWNS (DF) 34
Grilled QLD tiger prawns with garlic, chopped chilli, parsley, e.v.o.o. with a side of sourdough bread

ANTIPASTO 34
Prosciutto, truffle salame, capocollo, buffalo mozzarella, parmesan, mixed olives, sun-dried tomato, pizza bread

SALADS

QUINOA SALAD (GF,V) 24
Wild rocket, quinoa, baby beetroot, cherry tomato, feta cheese & orange vinaigrette

GRILLED CHICKEN & AVOCADO (GF,DF) 24
Grilled chicken tenderloin, green oak leaves, red bell pepper, avocado, red radish & lemon dressing

BURRATA CAPRESE (GF,V) 31
Buffalo burrata, tomatoes, basil, e.v.o.o. & balsamic glaze

OCEAN TROUT SALAD (GF,DF) 32
Smoked Ocean trout, green beans, almond flakes, oak leaf lettuce, cherry tomato and citrus dressing

ADD: Avocado/Chicken - \$6 | Prosciutto/Prawns - \$7

PASTA & CO

GF \$6 EXTRA

SPAGHETTI BOLOGNESE 28
Rich minced beef ragout and basil

FETTUCCINE AL POLLO 32
Chicken, basil, mushrooms & creamy white wine sauce

LASAGNA DI MANZO 32
Home made beef lasagne with tomato ragout

GNOCCHI AI FUNGHI (V) 33
Hand rolled gnocchi with wild mushrooms sauce & spinach

RAVIOLI DELLA CASA (V) 36
Oven baked ravioli w butternut pumpkin & goats cheese, sage burnt butter sauce

MUSHROOM RISOTTO (V) 36
Mixed mushroom, shaved parmesan & e.v.o.o

PAPARDELLE LAMB RAGOUT 36
Fresh papardelle pasta, slow cooked lamb shoulder ragout & gremolata

SIGNATURE PASTA 39

LINGUINE MARINARA AL CARTOCCIO (DF)
QLD Prawns, mussels, clams, squid & fish baked in parchment bag with basil pesto, Napoli sauce, fresh chili & garlic

PIZZA

11 inch pizza - GF \$6 EXTRA

MARGHERITA (V) 28
Fior di latte cheese, basil leaves & pizza sauce

PEPPERONI 29
Salame, mushrooms, onion, basil, pizza sauce & mozzarella

VEGETARIANA (V) 31
Mushrooms, eggplant, roasted pumpkin, ricotta & watercress leaves

PROSCIUTTO & RUCOLA 32
Bianca base with shaved parmesan & drizzled e.v.o.o.

GAMBERI 34
Marinated prawns, cherry tomato, chilli, pizza sauce & mozzarella

ADD: Olives/Anchovies - \$3 | Mushrooms - \$4 | Salame - \$5
Prosciutto/Prawns - \$7

MAIN COURSES

SEAFOOD

FISH OF THE DAY

Market Price

Please see our special board for today's catch

FISH AND CHIPS (DF)

28

Beer battered hake fillets, super crunchy chips & tartar sauce

GRILLED BARRAMUNDI FILLET

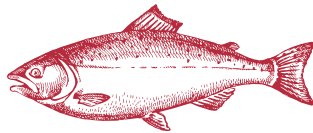
44

Roasted potato, green asparagus, cauliflower puree & salsa rossa

SEAFOOD HOT POT (GF,DF)

48

Tiger prawns, clams, mussels and fish in rich tomato and red wine sauce with a side of garlic bread



CHICKEN, BEEF & GAME

CHICKEN PARMIGIANA

34

Crumbed chicken fillets, napolitana sauce, melted mozzarella & parmesan cheese w fried basil

GRILLED KANGAROO FILLETS

38

Kangaroo tenderloins, cooked medium-rare, served w beetroot risotto

VEAL SCALOPPINE

46

Grilled veal tenderloin slightly grilled and finished in wild mushroom sauce, served w crushed potato mash

250G SCOTCH FILLET (MSA 2+)

52

250g scotch fillet served w rocket, shaved parmesan and cherry tomato

ADD: Tiger Prawns - \$7 per prawn

SIDES

SUPER CRUNCHY CHIPS

10

Extra tomato sauce or aioli \$1 extra

MIXED LEAF SALAD

10

ROCKET & PARMESAN SALAD

11

STEAMED BROCCOLINI

13.5

w almond flakes

DIETARY REQUIREMENTS:

Vegetarian (V) | Gluten free (GF) | Dairy free (DF)

To minimise risk of cross contamination, please discuss the severity of your allergy/sensitivity (gluten, dairy etc.) with a member of staff.

BURGERS

CHICKEN BURGER

24

Chicken tenderloins, Italian herbs mayonnaise, oak leaf lettuce, cheddar & tomato

WAGYU BEEF BURGER

25

Beef patty, tomato relish, oak leaf lettuce, onion, cheddar & pickled cucumber

Burgers are served on a milk bun with a side of super crunchy chips

KIDS MENU

-FROM \$15-

12 YEARS OLD
& UNDER ONLY

PENNE NAPOLETANA \$15

SPAGHETTI BOLOGNESE \$16

FISH & CHIPS \$16

CHEESE BURGER & CHIPS \$17

MARGHERITA PIZZA \$18



PLEASE SCAN THE QR CODE
TO VIEW DETAILS OF OUR
UPCOMING EVENTS

10% surcharge applicable on weekend / 15% surcharge applicable on public holidays / \$2 per bill to split bills / management reserves the right to refuse service / RSA rules are enforced here / Bank charges applicable on all card payments

DOLCI ...

VANILLA PANNA COTTA

Served w chocolate sauce

16

TIRAMISÙ DELLA CASA

Super-secret house recipe, served in a large coffee cup

16

BAKED RICOTTA CHEESE CAKE

Served w chocolate sauce

17

TRIO DI GELATI

Ask our staff for today's flavours

13

1 Scoop

4.5

AFTER DINNER TREATS...

VIRGIN AFFOGATO

Shot of espresso, scoop of vanilla gelato

9

FRANGELICO AFFOGATO

Shot of espresso, Frangelico, scoop of vanilla gelato

15

COFFEE

Ristretto, espresso, macchiato

4.5

Cappuccino, flat white, latte, long black

5.5

Hot chocolate, mocha

5.5

TEA

English breakfast,

Earl grey, peppermint,

Chamomile, green tea

6



AMMAZZA CAFFE ... IT'S AN ITALIAN TRADITION

Loosely translated, it means coffee killer... a small glass of liqueur usually consumed after coffee / dinner to lessen the effect of caffeine /to aid in digestion after a hearty meal.

All liqueurs served (30ML)

Limoncello

11

Averna Amaro Siciliano

11

Amaro Montenegro

12

Amaro del capo

12

Lucano Amaro Digestif Liqueur

12

Francoli Limousin Oak Barrelled Grappa

12

Nonino Moscato Grappa

12

La Valdotaie Petit Rouge Grappa

12



BRANDY & COGNAC (30mls)

St Remy Napoleon Brandy

11

Hennessy VS Cognac

13

Hennessy XO Cognac

27

PORTS (30 mls)

Galway Pipe Grand Tawny

11

Penfolds Grandfather Rare Tawny

16

DESSERT WINE

60mls

375 mls

Noble One Botrytis Semillon
2018 - Riverina, NSW

15

81

10% surcharge applicable on weekend / 15% surcharge applicable on public holidays / minimum of \$20 for credit card transactions / no split bills / management reserves the right to refuse service / RSA rules are enforced here.

BUON APPETITO....

BEERS & CIDERS

Beer of the month, <i>special Beer on Tap</i>	12
Cascade Light 2.4%	10
Great Northern Super Crisp Lager Mid Strength	12
Hahn Super Dry Lager	11
Birra Morretti	12
Peroni	12
Corona	12
James Boags Premium Lager	12
Little Creatures Pale Ale	12
James Squire 150 Lashes Pale Ale	12
Ciders of the Month	11

SPIRITS

(30 MLS)

VODKA

Zubrowka	11
Grey Goose	13

GIN

Larios Dry Gin	11
Gordon's Pink Gin	12
Bombay Sapphire London Dry Gin	12
Archie Rose Signature Dry Gin	15

RUM & TEQUILA

Bacardi White Rum	11
Bacardi Spiced Rum	11
Cazadores Blanco Tequila	12
Patron Anejo Tequila	18

BOURBON & WHISKEY

Jim Beam 'White Label' Bourbon / Southern Comfort / Canadian Club / Jack Daniel's Tennessee Whiskey / Jameson's Irish Whiskey / Teacher's Scotch Whiskey	11
Maker's Mark Bourbon	13
Johnnie Walker Black Label 12 Y.O	13
Laphroaig 10 Y.O	18
Johnnie Walker Blue Label	28

BRANDY & COGNAC

St Remy VSOP Brandy	11
Hennessy XO Cognac	28

WATER, SOFT DRINKS & MORE

Aqua Panna still mineral water/ S.Pellegrino sparkling mineral water	7	12
Chinotto, Aranciata Rossa, Limonata	7.5	
Soft Drinks: Coke / No-Sugar Coke / Sprite / Lift Ginger Ale / Tonic / LLB / Pink Lemonade	6	
Juices: Orange / Apple / Pineapple / Cranberry / Tomato / Pink Grapefruit	6.5	

EASTBANK - CAFE - BAR - PIZZERIA

Ground Level, Quay Grand, 61-69 Macquarie Street, Circular Quay, NSW 2000
For all function enquiries please contact the functions team.
Tel: (02) 9241 6722 Fax: (02) 9241 6744
Email: info@eastbank.com.au Facebook: /EastbankCafe

COCKTAILS

Spritz & Co . . .

BELLINI	17
De Kuyper Peach Schnapps & peach puree showered in bubbles	
APEROL SPRITZ	19
Sixty, Ninety, Splash.... that's the order for a perfect spritz	
CAMPARI SPRITZ	20
Campari, Riccadonna prosecco & soda, balanced in perfect harmony	
APPLE SOUR	20
Makers Mark, apple liqueur, lemon juice, raspberry cordial & egg white	

Potions & Charming Temptations . . .

NEGRONI	22
An eternal classic w red vermouth, Campari & dry gin	
LIMONTINI	22
Citrus infused vodka, Limoncello, white vermouth, lemon juice & gomme	
CHARMING LYCHEE	23
Vodka, lychee liquor, lychee puree, fresh lime squeeze	
GINGER SAILOR	23
Spiced rum, fresh limes, mint, topped up with ginger beer	
PASSION TEMPTATION	23
Vodka, De Kuyper Passionfruit liqueur, passion fruit puree & lemon juice	
ELDERFLOWER POTION	23
St Germain Elderflower liqueur, dry gin, egg white & sour cranberry mix	

‘Our mixologists can carter to any classic cocktail requests’

If we have the liquor, you get your wish...

MOCKTAILS

PEACH & PASSIONFRUIT SPRITZ	17
Peach puree, passion fruit puree, topped w lemonade	
VIRGIN LYCHEE DAIQUIRI	17
Lychee puree, lime juice, sugar syrup	
SAN FRANCISCO	15
Lemon Juice, orange Juice, pineapple juice, grenadine syrup, soda, fresh orange slices	

NON – ALCOHOLIC

Bundaberg Ginger Beer - Australia	7
Heineken 0.0% “Zero Alcohol”	9
Fizzero “Zero Alcohol” Sparkling Wine - Germany	10

VINI, VINI, VINI ...

	Gls	Btl
Please note that vintages are subject to change		
SPARKLING WINE & CHAMPAGNE		
NV - Willowglen Brut Sparkling <i>Riverina NSW</i>	10	48
NV - Cantina Trevigiana Prosecco Treviso Extra Dry DOC <i>Treviso Italia</i>	13	64
NV - La Gioiosa Moscato <i>Veneto Italia</i>	14	68
NV - IL Fresco ‘Rosé Millesimato’ Prosecco DOC <i>Veneto Italia</i>		74
NV - Piper-Heidsieck Brut Champagne <i>Reims, France</i>		139
WHITE WINE		
2021 - Cesari ‘Due Torri’ Pinot Grigio delle Venezie DOC <i>Veneto Italia</i>	12	58
2022 - Soumah ‘Single Vineyard Range’ Pinot Grigio <i>Yarra Valley VIC</i>		73
2022 - Tenuta Ulisse ‘Terre di Chieti’ Pecorino IGT <i>Abruzzo Italia</i>		78
2023 - Wilson ‘Watervale’ Riesling <i>Clare Valley SA</i>	13.5	66
2023 - 3 Tales Sauvignon Blanc <i>Marlborough NZ</i>	12	58
2022 - Kuku Sauvignon Blanc <i>Marlborough, NZ</i>	14.5	71
2022 - Willowglen Semillon Sauvignon Blanc <i>Riverina NSW</i>	10	48
2022 - Honey Tree Semillon <i>Hunter Valley NSW</i>		71
2021 - Trinity Hill “Hawke’s Bay” Pinot Gris <i>Hawke’s Bay NZ</i>		73
2021- Alte Chardonnay <i>Orange, NSW</i>	13	63
2022 - Howard Park ‘Margaret River’ Chardonnay <i>Margaret River WA</i>		125
ROSÉ WINE		
2022 - Down the Lane Rosé <i>Riverina NSW</i>	12	56
2021 - Poggiotondo Rosato IGT <i>Tuscany Italia (Sustainable, Organic)</i>	14.5	80
RED WINE		
2020 - Tenuta Ulisse Sogno Montepulciano D ’Abruzzo DOP <i>D’Abruzzo Italia</i>	13	63
2021 - Rob Dolan ‘True Colours’ Pinot Noir <i>Yarra Valley VIC</i>	14	69
2021 - PHI Lusatia Park Vineyard Pinot Noir <i>Yarra Valley VIC</i>		87
2021 - La Villa Pinot Noir <i>Spreyton TAS</i>		99
2021 – Lock & Key Merlot <i>Hilltops NSW</i>	13	64
2020 – Terre Natuzzi ‘Don Giovanni’ Chianti Classico DOCG <i>Toscana Italia</i>	16	79
2020 - Cellaro ‘Luma’ Nero D’Avola IGT <i>Sicilia Italia</i>		76
2022 - Torzi Mathews ‘Mystic Park’ Shiraz <i>Barossa Valley SA</i>	13.5	65
2020 - Handcrafted Heathcote Shiraz <i>Heathcote VIC</i>		77
2021 - Maxwell Eocene Shiraz <i>McLaren Vale SA</i>		129
2021 - Willowglen Shiraz Cabernet <i>Riverina NSW</i>	10	48
2020 - Reschke ‘ Bull Trader’ Cabernet Sauvignon <i>Coonawarra SA</i>	13	63
2022 - Rosily Cabernet Sauvignon <i>Margaret River WA - (Organic, Vegan)</i>		81
2014 - Geoff Merrill Reserve Cabernet Sauvignon <i>Coonawarra & McLaren Vale, SA (Vegan)</i>		109