

FOOD MENU

Sicilian olives (vg.gf.nf)	9
Sourdough, salted french butter (vego.nf)	12
Taramasalata toast, fresh roe (nf.pesc.df)	16
Roo tartare, radishes, crispy potato (df.nf)	24
Half shell scallop, lemon butter, lardo (nf)	14 ea
Roast squash, olive dressing, Persian feta (vego.gf)	22
Pork croquettes, gribiche, apple [2] (nf.df)	14
Glazed beets, persimmons, labneh, hazelnut dressing(vego.gf)	22
House smoked trout, buttered kipfler potatoes, shallot & almond salad	24
Grilled flat beans, preserved lemon, toasted quinoa, soft herbs (vg.gf.nf)	24
Grilled SA King Prawn, chilli emulsion, pickled ginger, lime, sesame (pesc.nf.df.gf)	12ea
Market fish, mussels, butterbeans, leek, aioli (nf.pesc)	38
Steak frites (300g Pinnacle strip loin), grilled spring onion, bearnaise (nf.gf.df)	52
Fresh tagliatelle, Venetian duck ragu, ricotta salata	32
Cheeseburger, house bun, cafe de Paris bearnaise, fries (nf)	28
Shoestring fries, truffle, parmesan, mayonnaise (vego.dfo.gf.nf)	14

DESSERT

Warm rice pudding, seasonal jam (vego.gf)	14
Baulois chocolate fondant, caramel, raspberry, cream (vego)	18

THE CELLARBOARD

2 cheese, 2 charcuterie, quince, chutney, pickles, lavosh, baguette (gfo)	58
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THE THREE CHEESE PLATE

Three cheese plate (soft/semi hard/blue), quince, bread & lavosh, celery, chutney (gfo)	36
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4 COURSE FEED ME

4 COURSE FEED ME MENU 79

A selection of our chefs favourite seasonal shared plates.

LUNCH FEED ME

2 COURSE FEED ME MENU 49

Designed for a quick lunch anyday of the week.

Available 12pm - 3pm

WHAT'S ON AT EEC NORWOOD

Newsletter



Instagram



STAY UP TO DATE

Want to be the first to know about our upcoming events, exclusive wine dinners, and special promotions?

Scan the QR code to sign up to our newsletter or check out our latest updates on Instagram.



Surcharge: 1% credit + debit cards | 1.5% AMEX | 0% EFT | 15% public holidays | 10% Sundays