

EST. 1856
**EAST
= SYDNEY =
HOTEL**

Food & Drinks
MENU



KITCHEN HOURS
LUNCH 12-3PM
DINNER 5-9PM
MON-SAT
12-8PM
SUNDAY

**10% SURCHARGE APPLIES ON SUNDAYS & 15%
SURCHARGE ON PUBLIC HOLIDAYS**

SHARES

MARINATED OLIVES	6
GARLIC BREAD	7
CHEESY BACON GARLIC BREAD	11
FRIES	11
CLASSIC FRENCH FRIES WITH KETCHUP & AIOLI	
MOZZARELLA STICKS (9)	16
FISH TACOS (2)	16
WITH CABBAGE, ONION, SWEETCORN & YUZU AIOLI	
CRAB CLAW (4)	18
SERVED WITH CHILLI MAYO	
SALT & PEPPER CALAMARI	18
WITH CHIPOTLE SAUCE	
CHICKEN WINGS	18
SALT & PEPPER, BBQ OR FRANKS HOT SAUCE	
ARANCINI BALLS	18
WITH GARLIC AIOLI, BASIL PESTO & GRATED PARMESAN	
GRILLED YAMBA PRAWNS	27
MARINATED YAMBA PRAWN WITH LEMON MYRTLE BUTTER, LEMON CHEEK	
ANTIPASTO PLATE	29
WITH CURED MEAT, MARINATED OLIVES, CHEESE, HUMMUS & GRILLED BREAD	

SALADS

GREEN LEAF	12
PICKLED ONION, CHERRY TOMATO, DRIED CRANBERRIES & LEMON DRESSING	
HALLOUMI	22
TOMATO, CUCUMBER, SPANISH ONION, LEMON DRESSING & BALSAMIC GLAZE	
CHICKEN	22
CRISPY BACON, CROUTONS, COS LETTUCE, SHAVED PARMESAN & RANCH DRESSING	
GREEK	19
CUCUMBER, CAPSICUM, OLIVES, FETA, ROCKET, HOUSE DRESSING & BALSAMIC GLAZE	
ADD CHICKEN	6

MAINS

RUMP STEAK	27
SERVED WITH CHIPS, SALAD & JUS	
TOP SIRLOIN 250G	33
2 YEAR GRAIN FED. MB 2T, RIVERINA REGION SERVED WITH CHIPS, SALAD & JUS	
BANGERS & MASH	22
SERVED WITH PEAS, CARAMELIZED ONIONS, GRAVY	
LAMB CURRY	26
MILD HIMALAYAN SPICES, MINT YOGHURT, CORIANDER & RICE	
FISH & CHIPS	26
BEER BATTERED FLAT HEAD FILLET WITH CHIPS, SALAD & TARTARE SAUCE	
BEEF GUINNESS PIE	30
SERVED WITH MASH, DUTCH CARROTS & JUS	
CHICKEN SCHNITZEL	27
SERVED WITH CHIPS & SALAD	
CHICKEN PARMIGIANA	29
CHICKEN SCHNITZEL WITH NAPOLI SAUCE & MOZZARELLA. SERVED WITH CHIPS & SALAD	
SUPREME DE VOLAILLE	32
SEARED CHICKEN WITH MUSHROOM VELOUTE, CREAMY MASH & PARSLEY OIL	
PORK BELLY	32
WITH CREAMY MASH, DUTCH CARROT, BABY APPLE & JUS	
BARRAMUNDI	32
SERVED WITH WATERCRESS & FENNEL SALAD WITH LEMON DRESSING	
SUNDAY ROAST	33
BEEF BRISKET, ROAST POTATOES, BAKED VEGETABLES, SEEDED MUSTARD JUS, YORKSHIRE PUDDING *SERVED ON SUNDAY ONLY	

PIZZAS

CHEESY GARLIC 15
GARLIC BASE, MOZZARELLA, OREGANO, GARLIC & CHILLI

MARGHERITA 20
TOMATO BASE, MOZZARELLA, SLICED TOMATO & OREGANO

VÉGGIE 23
TOMATO BASE, MOZZARELLA, MUSHROOM, ONION, TOMATO, CAPSICUM & ZUCCHINI

HAM & PINEAPPLE 23
TOMATO BASE, MOZZARELLA, HAM, PINEAPPLE & ROSEMARY

PEPPERONI 24
TOMATO BASE, MOZZARELLA, PEPPERONI, JALAPENOS, CAPSICUM & CHERRY TOMATO

TANDOORI CHICKEN 24
TOMATO BASE, MOZZARELLA, TANDOORI CHICKEN, CAPSICUM, BALSAMIC ONION, CHERRY TOMATO, ROCKET & MINT YOGHURT SAUCE

PRAWN 26
TOMATO BASE, MOZZARELLA, PRAWN, CAPERS, JALAPENO, CHERRY TOMATO, ROCKET & AIOLI

SUPREME 26
TOMATO BASE, MOZZARELLA, SALAMI, HAM, MUSHROOM, ONION, CAPSICUM & OLIVES

KIDS

CHEESEBURGER 15

FISH & CHIPS 15

CHICKEN SCHNITZEL 15

NAPOLI LINGUINI 15

BUTTER LINGUINI 12

SIDES

BROCCOLINI 12
WITH BUTTER & ALMOND FLAKES

CHAT POTATOES 12
WITH PARMESAN & TRUFFLE OIL

PASTAS

PUMPKIN GNOCCHI 24
PEPPERCORN, SAGE & PARMESAN

VÉGGIE LINGUINI 24
BROCCOLINI, CHERRY TOMATO, MUSHROOM, SPANISH ONION & PARMESAN

PRAWN LINGUINI 28
CAPERS, CHERRY TOMATO, BASIL, CHILLI & PARMESAN

BURGERS

WAGYU BEEF 25
CHEDDAR CHEESE, COS LETTUCE, SLICED BEETROOT & BURGER SAUCE

TANDOORI CHICKEN 25
TOMATO, COS LETTUCE, ONION, CHIPOTLE MAYO & MINT YOGHURT SAUCE

FISH 22
CRUMBED BARRAMUNDI, CRUNCHY RED PICKLED CABBAGE, ONION, TARTARE SAUCE

HALLOUMI 22
TOMATO, COS, LETTUCE, PICKLED ONION, CHIPOTLE MAYO & TOMATO RELISH

**ALL BURGERS SERVED WITH
FRIES & TOMATO SAUCE**

DESSERTS

STICKY DATE CRUMBLE 16
WITH VANILLA ICE CREAM

CHURROS 14
WITH CHOCOLATE SAUCE

VANILLA ICE CREAM 10
WITH CHOCOLATE SAUCE

DRINKS LIST

SPARKLING

BRUT CUVÉE

MARKVIEW, NSW

PICCOLO

JACOBS CREEK, 200ML, BAROSSA VALLEY

PICCOLO ROSE

JACOBS CREEK 200ML, BAROSSA VALLEY

CANTI PROSECCO

ITALY

G.H MUMM

GORDON ROUGE, FRANCE



WHITE

SAUVIGNON BLANC

MARKVIEW, NSW

CHARDONNAY

SEPPELTS THE DRIVE, SA, 2023

SENSI FILO GRIGIO

SENSI PINOT GRIGIO, ITALY, 2023

PINOT GRIGIO

T'GALLANT CAPE SCHANK, VICTORIA, 2024

DE NATURE BLANC

MARRENON ENVIE, FRANCE, 2021

ALBARINO

TOHU WHENUA MATUA, NZ, 2018



ROSE

BAROSE

BAROSSA, 2024

MARRENON TRINITY

COTES DE PROVENCE, FRANCE, 2023

L'ESCARELLE

CUVÉE CHATEAU, FRANCE

RED

CABERNET MERLOT

MARKVIEW, NSW

PINOT NOIR

RICHLAND, SOUTH AUSTRALIA, 2023

SHIRAZ

LITTLE BERRY, MCLAREN VALE, 2023

KILLERMAN SHIRAZ

KILIKANOON, CLARE VALLEY, 2021

COTE DU RHONE

MARRENON, FRANCE, 2023

CHIANTI RESERVA

CALAPPIANO VINCIANO, ITALY, 2020

NON-ALCOHOLIC BEVERAGES

MOCKTAILS

DEPRESSO NO-TINI

COFFEE, HALF & HALF, VANILLA, TOASTED MARSHMALLOW

PASSIONFRUIT SPRITZ

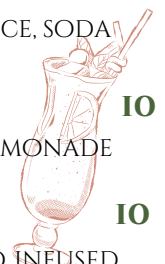
PASSIONFRUIT SYRUP, LIME, PINEAPPLE JUICE, SODA

STRAWBERRY CUCUMBER

STRAWBERRY SYRUP, CUCUMBER, LIME, LEMONADE

SPICY NO-GARITA

LIME, LEMON, , ORANGE JUICE, JALAPENO INFUSED SYRUP, SALT & SPICE RIM



ALCOHOL FREE BEER

HEINKEN ZERO

