FOOD MENU

EAST BRUNSWICK HOTEL

SHARING

MARINATED OLIVES 7
Mount zero mix olives

GARLIC BREAD (VG) 8
Cheese, garlic, herbs

MUSHROOM CROQUETTES (VGO) 18
Aioli, spring onions, chorizo crumb 150G | 300G

CALAMARI (GF) 16 | 28
Black pepper, herbs, chilli & lemon aioli

HALLOUMI BITES (VG/GF) 14
Honey-yogurt dip, pomegranate

PRAWN ROLL 14
Garlic prawns, fresh slaw, chilli, coriander, crisps

SALUMI PLATTER 16
Selection of 2 cheeses, 2 meats, 1 dip, lavosh, pickles, seasonal fruit

CHICKEN BAO TRIO 16
Crunchy chicken, house spicy slaw, peanuts, coriander

CAPRESE (VG/GF) 16
Mix tomatoes, buffalo mozzarella, basil

PORK AND CHIVES DUMPLING 15
with sichuan chutney

FRIES (V) 10
Tomato sauce

TRUFFLE FRIES (V) 12
Parmesan cheese, aioli

POTATO WEDGES (VG) 12
Rosemary salt, sour cream, sweet chilli

SALADS

LEMON CAESAR SALAD (VGO/GFO) 28
Cos lettuce, croutons, parmesan, caesar dressing, crunchy bacon, parsley
with a choice of:
+Lemon Calamari | +Lemon Chicken

HALLOUMI SALAD (VG/GF) 24
Halloumi bites, wild rocket, cucumber, herbs, brown rice, tomato, olives, red onion
+Calamari | +Chicken 4

TRADITIONAL GREEK SALAD 18
Tomato, cucumber, olives,red onion, feta cheese
+Calamari | +Chicken 4

PUB CLASSICS

PARMA 28
Schnitzel parma or vegetarian parma, fries, salad
vegan cheese +3

FISH & CHIPS 28
Lightly battered fish chips and salad

STEAK FRITES (GF) 38
250g Black angus scotch filet, fries, salad
Sauce choice: shalot gravy | pepper | mushroom sauce | garlic butter

CHICKEN SALTIMBOCCA (GF) 32
Wild rocket, mandarin, walnuts and grilled broccolini

TERIYAKI GRILLED SALMON (GF) 38
Papaya, tomato, cucumber, herbs, chilli

SEAFOOD LINGUINI 32
Linguini with prawns, calamari, fish, mussels, chilli garlic, white wine, butter, lemon, parsley, pangrattato

BURGERS

CLASSIC BEEF BURGER (GFO) 24
Wagyu beef pattie, bacon, lettuce, cheddar cheese, mustard, tomatoes, tomato sauce + fries

CRISPY CHICKEN BURGER 24
Chicken, house spicy slaw, chipotle aioli + fries

PIZZA

vegan cheese +3

MARGHERITA (VG/ VO) 20
Napoli, mozzarella, basil

ITALION STALION 24
Napoli, mozzarella, basil, prosciutto, wild rocket

CAPRICCIOSA 24
Tomato, double smoked ham, black olives, mushroom, mozzarella

VEGGIE LOVERS (VG/ VO) 24
Tomato, mozzarella, red onion, roasted capsicum, mushroom, olives, spinach

MUSHROOM (VG/ VO) 24
White base, mozzarella, red onion, roasted mixed mushroom, wild rocket, truffle oil

EL DIABLO 26
Tomato, mozzarella, double smoked ham, spicy salami, red onion, olives

KIDS MENU 10

for kids 12 and under

NUGGETS & CHIPS **PARMA & CHIPS**
SCHNITZEL & CHIPS **NAPOLI PASTA**

V - VEGAN, VO - VEGAN OPTION, VG - VEGETARIAN, VGO - VEGETARIAN OPTION, GF - GLUTEN FREE, GFO - GLUTEN FREE OPTION

DESSERT

Dessert of the Month - ask our lovely team!

APERITIVO HAPPY HOUR

MONDAY-SATURDAY 4PM-7PM

COCKTAILS, BEERS, WINES & FOOD

WEEKLY SPECIALS

MON

$18 PIZZAS & $16 BEER JUGS all day

ALL DAY TUE

Parma
Chicken, Veggie or Schnitzel, chips & salad

20

ALL DAY WED

Trivia & Burgers
Burgers $20
Trivia from 7.00pm

20

ALL DAY THU

Steak
Rump cap steak, chips, salad & sauce

25

ALL DAY SUN

Steak Special
Rump steak, chips, salad & sauce

27.50

Weekly specials are not available on public holidays.
Interested in a private space upstairs? Give us a call or send an e-mail. More info on the website

While all care is taken with dietary requirements we are unable to guarantee that items can be completely free of allergens due to cross-contamination in our kitchen

Sunday Surcharge 10% Public Holiday Surcharge 15%

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eastbrunswickhotel

EAST BRUNSWICK HOTEL

Standing proudly on Lygon Street since the 1880s, the East Brunswick Hotel has long been a home for locals, travellers, and live music lovers. Lovingly restored, this heritage-listed landmark blends Victorian character with modern hospitality, featuring 12 boutique hotel rooms, a public bar, private cellar, Duelling Piano Bar and an upstairs cocktail bar with balcony.

Known for its musical past, The East once hosted some of Australia's biggest rock and touring acts. In 2020, the tradition evolved with the launch of the Duelling Piano Bar - a lively, request-driven show where two pianists share the stage, playing everything from rock classics to crowd favourites in a high-energy, sing-along atmosphere.

Today, EBH continues to celebrate great music, good food and unforgettable nights out, a true Brunswick icon reborn.

DRINKS MENU

SIGNATURE COCTKAILS

SPICY MANGO MARGARITA **$24**
A bold, tropical blend of mango and tequila with a hint of smokiness and a touch of heat that tingles on the palate.

COCO PANDAN **$20**
Creamy and fragrant, this exotic cocktail combines coconut and pandan for a smooth, tropical escape, served with a delicate floral garnish.

THE GODFATHER SOUR **$24**
Nutty, smooth, and tart - a balanced whiskey sour with a sweet almond twist, garnished with a classic maraschino cherry.

ROMEO & JULIET **$22**
Bright and refreshing, with vodka, juicy strawberries, fresh mint, and a splash of ginger beer - lightly sweet, aromatic, and perfectly fizzy.

LYCHEE BLOSSOM **$20**
Light, floral, and aromatic - gin and lychee combine for a delicately sweet cocktail with a refreshing, frothy finish.

SMOKY BARREL **$24**
A bold, complex cocktail with Tequila, Mezcal, and Aperol, layered with citrus and subtle coconut sweetness. Smoky, slightly bitter, and beautifully balanced

CLASSIC

PORNSTAR MARTINI **$20**
A sweet and tangy passionfruit vodka cocktail, served with a shot of sparkling prosecco on the side.

NEGRONI **$24**
A perfectly balanced, bitter-sweet classic with gin, Campari, and sweet vermouth.

ESPRESSO MARTINI **$20**
Rich and bold - vodka, coffee liqueur, and fresh espresso, shaken to a frothy finish.

APEROL SPRITZ **$16**
Bright and refreshing with Aperol, prosecco and soda the perfect light, bittersweet spritz.

MOJITO **$20**
A crisp, refreshing mix of rum, fresh mint, lime and soda - light, zesty and perfect for any occasion.
**Feeling fruity? Ask us to turn it into a Mango or strawberry Mojito!*

Craving a classic not listed? Just ask our friendly staff!

WINE LIST

SPARKLING AND CHAMPAGNE	150ML	BOTTLE
WESTWOOD CUVÉE NV, VIC	$11.00	$60.00
ALPHABOX PROSECCO NV, SA	$14.00	$70.00
PIPER HEIDSIECK CUVEE BRUT, FRANCE		$100
MUMM CORDON ROUGE, FRANCE		$130
VEUVE CLIQUOT YELLOW LABEL NAKED, FRANCE		$135

WHITES		
VERY SPECIAL RIESLING 2025, SA		$75.00
BYRNE FAMILY RIESLING 2024, SA		$80.00
ITALIAN PLASTIC SUNNY CHENIN BLANC 2025, SA		$70.00
ITALIAN PLASTIC BLUSH PINOT GRIGIO 2024, SA		$70.00
TAROT PINOT GRIGIO, SA	$14.00	$65.00
RICHARD HAMILTON PINOT GRIGIO, SA		$70.00
TE MANIA SAUVIGNON BLANC, NZ		$80.00
PALMETTO SAUVIGNON BLANC, SA	$14.00	$65.00
INDENTED HEAD CHARDONNAY, VIC	$15.00	$70.00
RICHARD HAMILTON MOSCATO, SA	$13.00	$60.00

ROSE		
LUCKY CAT ROSÉ, WA	$12.00	$55.00

REDS		
ACME PINOT NOIR, SA		$80.00
STARDUST & MUSCLE PINOT NOIR, VIC		$80.00
PALMETTO PINOT NOIR, SA	$14.00	$65.00
VERY SPECIAL SHIRAZ, SA		$70.00
BROCKENBACK SHIRAZ, NSW		$75.00
SEABROOK TIGER MOTH SHIRAZ, SA	$14.00	$65.00
SUPER GLOU (NATURAL RED), SA	$15.00	$70.00
CLARE'S SECRET GRENACHE, SA		$60.00

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