

Food

SHARING

Gruyere and Leek Croquettes	15
House-made aioli, spring onions, hot honey (vg)	
Calamari	entree/main 14/26
Calamari with tossed herbs, chilli & lemon aioli (gf)	
Mushroom Bruschetta	18
Tarragon, pomegranate, goats cheese (vg)	
Chicken Ribs	15
Chicken Ribs, celery, aioli	
BBQ Pork Bao	15
Pork, fennel, carrot slaw, coriander, chilli	
Sausage Roll	15
Pork & fennel sausage roll bites, tomato relish	
Provoleta	18
Provoleta cheese (180g), chimichurri, sourdough bread (vg)(gfo)	
Rump Board	24
200g rump steak, caramelised onion w/ sourdough bread and butter (gfo)	
Pork Sausage Board	22
300g Pork sausage, caramelised onion w/ cassava fries and salsa (gf)	
Hummus Dip	25
Smoked hummus, spiced walnuts, cucumber w/ mint yogurt, pickles, zaatar bread	
Steamed Mussels	20
Napoli sauce, basil, sourdough bread (gfo)	

SALADS

Caesar	24
Bacon, parmesan, lettuce, anchovies, poached egg, croutons (gfo)	
+Calamari	+4
+Chicken	+4
Beet Salad	26
Beetroot, wild rocket, stracciatella, herbs, toasted walnuts, dukkah, pomegranate dressing (vgo)	
+Calamari	+4
+Chicken	+4

PUB CLASSICS

Parma	28
Chicken/eggplant parma or schnitzel, chips, salad (vgo/v0)	
Fish & Chips	28
Lightly battered fish, chips and salad <i>Grilled option available</i>	
Steak Frites (250g)	38
Black angus scotch fillet, +fries+rocket & pear salad (gf) Sauce choice: shallot gravy/pepper/mushroom sauce/chimichurri	
Seafood Linguini	32
Linguini with prawns, calamari, fish, mussels, chilli, garlic, white wine, butter, lemon, parsley, pangrattato	

PIZZA

	vegan cheese +4
Margherita	20
Napoli, mozzarella, basil (v)	
add prosciutto	+4
Capricciosa	24
Tomato, double smoked ham, black olives, mushroom, mozzarella	
El Diablo	26
Tomato, mozzarella, double smoked ham, spicy salami, red onion, olives, fresh chilli	
Veggie Lovers	24
Tomato, mozzarella, red onion, roasted capsicum, mushroom, olives, broccolini, spinach (vg/ vgo)	

HAND - HELD

Fries	10
Sea salt, tomato sauce (v/gf)	
Potato Wedges	10
Rosemary salt, sour cream, sweet chilli (vg/gf)	
Cassava Fries	10
Guacamole (v/gf)	

weekly specials →

**BURGERS
+ SANDOS**

Extra Patty +5.
Extra Chicken Strip+5
Extra Cheddar +3

Classic Beef Burger 24

Wagyu beef pattie, bacon, lettuce, cheddar cheese, mustard, tomatoes, tomato sauce + fries (gfo)

Crispy Chicken Burger 24

Chicken, pickled slaw, tomato relish, cheddar cheese + fries

The Reuben Sandwich 28

House pastrami, swiss cheese, mustard aioli, pickles, sauerkraut + fries

DESSERTS

Cannoli Duo 14

Pistachio | Cookies & Cream (vg)

Specials

Pork & Prawn Dumplings 16
Pan-fried, crispy chilli & herbs

Sunday Roast 30

Rotating roast with all the trimmings.
Available until sold out on Sundays

KIDS MENU

For Kids 12 & under

Fish & Chips 10

Nuggets & Chips

Parma & Chips

Kids Napoli Pasta



**THURSDAY
NIGHT FOOTY**

\$10 Pints East Brunswick Lager
or Young Henrys Newtowner :
Siren to Siren

**HAPPY
HOUR**

Tues-Fri 3.00-6.00PM

Espresso Martini's or Margs \$12
House pints/ House wine gls \$8

SUN

Sunday Roast

Kids menu free for the
little ones



ALL DAY

TUE

Parma

Chicken, eggplant or
schnitzel & specials



ALL DAY

WED

Trivia & Burgers

Burgers \$20
Trivia from 6.30pm



ALL DAY

THU

Steak

Steak Frites + Chips +
sauce



LUNCH

FRI

Classics

\$25 Classics + pot
Coopers



Kitchen Closure 3.00-4.00PM. 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

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[eastbrunswickhotel](https://www.instagram.com/eastbrunswickhotel)

v - vegan, vo - vegan option, vg - vegetarian, vgo - vegetarian option,
gf - gluten free, gfo - gluten free option

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 10%

food menu →