THE BURGER BAR

THE BONGEN BAN		TAPAS & ENTINEES
Eating House Royale 180g wagyu beef burger, tasty cheese, lettuce, caramelised onion, fresh tomato, crispy bacon, pickles, olive aioli & beetroot relish on brioche style bun, sided with	19.90	Warm Breads (V) with olive oil & organic gas Soup of the Day with toasted bread
our house cut potatoes		Dips selection of house made dips with over
Steak Sandwich prime cut steak, lettuce, tomato, crispy prosciutto, provolone cheese & tomato reli on turkish bread, sided with our house cut potatoes	22.90 sh	Mushroom & Eggplant Sliders (V) sautéed mushroom & eggplant, crumbled fe
Pork Burger pulled pork & slaw with braised apple sauce on brioche style bun, sided with	19.90	Arancini (V) leek, feta & semi dried tomato
sweet potato wedges Lamb Burger lettuce, tomato, spanish onion, shredded lamb & tzatziki on brioche style bun,	19.90	Feta & Oregano Potatoes (V) house cut potatoes tossed with feta & orega
sided with chips	40.00	Lamb Shoulder (GF) twice cooked & pressed lamb shoulder with
Grilled Chicken with rocket, tomato relish, grilled chicken fillet, crispy bacon & roasted garlic aioli on brioche style bun, sided with chips	19.90	Pork Belly with an apple balsamic reduction
Vegetarian Burger (V) with goat cheese, avocado & feta smash, honey roasted pumpkin, fresh tomato, spinach & tomato relish on brioche style bun, sided with sweet potato wedges	19.90	Mini Wagyu Burgers with tasty cheese, tomato, caramelised onio
SALADS		Sweet Chilli & Coriander Tiger Prawns (G
Middle Eastern Lamb Salad (GF) with baby spinach, cherry tomatoes, feta cheese, cucumber, olives,	24.90	Garlic Chicken Tenderloins (GF) garlic marinated chicken tenders, with avoca
red onion, lemon, oregano & olive oil, topped with grilled lamb fillets Teriyaki Beef Salad (GF)	19.90	Lamb Tapas cajun spiced lamb fillets on a bed of rocket, lemon wedge & pomegranate seeds
with mixed leaves, asian vegetables, cucumber, cherry tomatoes & sesame seeds Chicken & Maple Roasted Macadamia Salad (GF) with rocket, shredded provolone cheese & fresh pear, tossed in olive oil & ba	19.90	Haloumi Cheese (V) pan fried, served on a sizzle plate, with fig &
dressing, topped with crispy prosciutto	aisairiic	Crispy Fried Prawns
Modern Chicken Caesar Salad panko crumbed chicken breast served on a salad of cos lettuce, cherry tomatoes bacon, garlic infused ciabatta croutons & shaved parmesan, finished with caesar d		tempura & panko crumbed prawns with was: Prawn Gyoza with soy dipping sauce
and a soft poached egg	-	Field Mushrooms (V, GF) roasted with garlic & rosemary, goat cheese
Honey Roasted Pumpkin Salad (V, GF) with baby spinach, goat cheese, semi dried tomato, spanish onion, roasted pinenuts & apple	17.90	Salt & Pepper Calamari with smoked paprik
Salt 'n' Pepper Calamari Salad	22.90	Smoked Salmon Wrapped Asparagus (GF with shallot, avocado & lime salsa & lemon v
julienne veg, mixed leaves, avocado, garlic infused olive oil & lemon dressing, sm paprika aioli	oked	Prawns & Chorizo (GF) tossed with garlic &
PASTA & RICE		Aubergine Tapas grilled eggplant with yogh
Spaghetti Bolognaise topped with freshly shaved parmesan cheese	19.90	Oven Baked Pumpkin with crème fraiche &
Pumpkin Gnocchi (V) fresh potato gnocchi tossed with roast pumpkin & baby spinach in a creamy basil pesto sauce, finished with shaved parmesan	21.90	Vietnamese Vegetarian Spring Rolls (V) with cos lettuce, vietnamese mint & sweet ch
Chicken & Mushroom Fettuccine with spinach & semi dried tomatoes in a creamy white wine & garlic sauce,	22.90	Ploughman's Plate warm bread, smallgoods, provolone cheese
topped with shaved parmesan cheese Lamb Gnocchi	24.90	Vegetarian Mezze Plate (V) roasted tomato, olives, camembert cheese,
fresh potato gnocchi with braised lamb, spinach, olives, garlic & roasted tomato sugo, topped with shaved parmesan Spaghetti Marinara	27.90	Ocean Plate prawns & calamari pan seared in olive oil, w & a hint of chilli, with warm bread
australian tiger prawns, calamari & fresh fish, with garlic, chilli, parsley, olive oil & cherry tomatoes, topped with rocket, shaved parmesan & fresh lemon	27.90	Cheese Board (V) king island camembert, provolone & manche
Nasi Goreng chicken, shrimp & stir-fry vegetables in our spicy nasi sauce,	22.90	Beer Battered Fries (V) with sour cream &:
topped with crispy shallots & a fried egg		Sweet Potato Wedges (V) with sour cream
Fettuccine Carbonara bacon, mushroom, cream, onion & garlic, finished with an egg, shaved parmesan parsley		Marinated Olives (V, GF) lightly warmed
*all pasta available as risotto *all risottos are gluten free		HOUSE

TAPAS & ENTREES

TAPAS & ENTREES	
Warm Breads (V) with olive oil & organic garlic & herb butter	9.90
Soup of the Day with toasted bread	12.90
Dips selection of house made dips with oven baked bread 2 dips : 14.90 3 dips	: 19.90
Mushroom & Eggplant Sliders (V)	13.90
sautéed mushroom & eggplant, crumbled feta, pesto & hummus	
Arancini (V) leek, feta & semi dried tomato arancini with garlic aioli	13.9
Feta & Oregano Potatoes (V) house cut potatoes tossed with feta & oregano, sided with smoked paprika aioli	13.9
Lamb Shoulder (GF) twice cooked & pressed lamb shoulder with lamb jus & parsnip crisp	16.9
Pork Belly with an apple balsamic reduction	16.9
Mini Wagyu Burgers with tasty cheese, tomato, caramelised onions & garlic aioli	16.9
Sweet Chilli & Coriander Tiger Prawns (GF) with asian veg	15.9
Garlic Chicken Tenderloins (GF) garlic marinated chicken tenders, with avocado & lime salsa & chilli jam	14.9
Lamb Tapas cajun spiced lamb fillets on a bed of rocket, with flat brad, minted yoghurt lemon wedge & pomegranate seeds	16.9
Haloumi Cheese (V) pan fried, served on a sizzle plate, with fig & currant jam & lemon wedge	14.9
Crispy Fried Prawns tempura & panko crumbed prawns with wasabi mayo	14.9
Prawn Gyoza with soy dipping sauce	13.9
Field Mushrooms (V, GF) roasted with garlic & rosemary, goat cheese & pesto	14.9
Salt & Pepper Calamari with smoked paprika aioli & lemon	14.9
Smoked Salmon Wrapped Asparagus (GF) with shallot, avocado & lime salsa & lemon wedge	16.9
Prawns & Chorizo (GF) tossed with garlic & lemon	15.9
Aubergine Tapas grilled eggplant with yoghurt & tahini sauce	12.9
Oven Baked Pumpkin with crème fraiche & spring onion	13.9
Vietnamese Vegetarian Spring Rolls (V) with cos lettuce, vietnamese mint & sweet chilli sauce	12.9
Ploughman's Plate warm bread, smallgoods, provolone cheese & roasted tomato	17.9
Vegetarian Mezze Plate (V) roasted tomato, olives, camembert cheese, beetroot relish & warm bread	17.9
Ocean Plate prawns & calamari pan seared in olive oil, white wine, garlic & a hint of chilli, with warm bread	17.9
Cheese Board (V) king island camembert, provolone & manchego, with fig jam & water crackers	19.9
Beer Battered Fries (V) with sour cream & sweet chilli dipping sauce	10.9
Sweet Potato Wedges (V) with sour cream & sweet chill dipping sauce	12.9
Marinated Olives (V. GF) lightly warmed	199

MAIN COURSES

Steamed Basmati Rice SAUCES creamy mushroom sauce house made gravy red wine jus beetroot chutney tomato relish cucumber yoghurt	2.00 2.00 2.00 2.00 2.00 2.00 2.00 2.00	sweet chilli sour cream garlic butter garlic aioli smoked paprika aioli tartare sauce smoky bbq or tomato sauce up to 12 yea a free kids activity pack	
Steamed Basmati Rice SAUCES creamy mushroom sauce house made gravy red wine jus beetroot chutney tomato relish cucumber yoghurt shaved parmesan cheese	2.00 2.00 2.00 2.00 2.00	sour cream garlic butter garlic aioli smoked paprika aioli tartare sauce smoky bbq or tomato sauce	2.0 2.0 2.0 2.0 2.0
Steamed Basmati Rice SAUCES creamy mushroom sauce house made gravy red wine jus beetroot chutney tomato relish cucumber yoghurt	2.00 2.00 2.00 2.00 2.00	sour cream garlic butter garlic aioli smoked paprika aioli tartare sauce	2.0 2.0 2.0 2.0 2.0
Steamed Basmati Rice SAUCES creamy mushroom sauce house made gravy red wine jus beetroot chutney tomato relish	2.00 2.00 2.00 2.00	sour cream garlic butter garlic aioli smoked paprika aioli	2.0 2.0 2.0 2.0
Steamed Basmati Rice SAUCES creamy mushroom sauce house made gravy red wine jus beetroot chutney	2.00 2.00 2.00	sour cream garlic butter garlic aioli	2.0 2.0 2.0
Steamed Basmati Rice SAUCES creamy mushroom sauce house made gravy red wine jus	2.00 2.00	sour cream garlic butter	2.0 2.0
Steamed Basmati Rice SAUCES creamy mushroom sauce house made gravy			
Steamed Basmati Rice SAUCES	2.00	sweet chilli	2.0
Steamed Basmati Rice			
DIOCCOILLI WILL DAISALLIC TECHNICI	6.90	Garden Salad	9.9
•	7.90	Greek Salad	11.9
	7.90 6.90	Sweet Potato Wedges House Cut Potatoes	12.9 12.9
Green Beans with butter & toasted almonds		Steamed Vegetables	9.9
Grilled Asparagus with lemon	7.90	Beer Battered Fries	10.9
Honey Roasted Pumpkin	6.90	Creamy Mash	7.9
SMALL PLATES & SIDES	•		
Vegetarian Stack (V) roasted eggplant, mushroom & red capsicum, potatoes, finished with basil pesto & tomato si		ed with haloumi cheese & ho	27.9 use c
tomato sugo, virginian ham & mozzarella, side & garden salad	ed with	beer battered fries	
Chicken Parmagiana			27.9
olive oil & cherry tomatoes, topped with rocke			
Spaghetti Marinara australian tiger prawns, calamari & fresh fish,	with as	arlic, chilli, parslev	27.9
& drizzled with house gravy	1,	3 94	
Roast Chicken (GF) crispy skinned chicken breast, stuffed with served on roast potatoes & honey roasted pur			29. 9
served with mash, house roasted tomatoes, prich lamb jus		crisp & asparagus, finished w	vith
Twice Cooked & Pressed Lamb Shoulder (GF)		33.9
House Made Butter Chicken served with naan, poppadum, fragrant rice & o	cucuml	per yoghurt	29.9
140 Day Grass Fed 300g Porterhouse Stea l grilled to your liking, with house cut potatoes,		beans & red wine jus	35.9
Local Market Fresh Fish (see specials board		marke	•
beer battered lish & australian tiger prawns, c	hips, s	aw, tartare sauce & lemon we	edges
beer bettered fieb a custralian timer province of			26.9
Wharfman's Basket	heese		32.9

Steak & Chips	17.90	Spaghetti Bolognaise	15.90
Fish & Chips	15.90	Spaghetti Napolitana (V)	15.90
Chicken Nuggets & Chips	15.90	Margarita Pizza (V)	15.90
		Hawaiian Pizza	15.90

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BREAKFAST

Protein Smoothies (GF) made with optimum 100% whey protein powder banana, skim milk & peanut butter or mixed berries & pineapple juice or chocolate gelato & skim milk	10.50
Muffin daily selection	4.90
Fig & Almond Fruit Loaf with butter & plum jam	7.90
Hash Browns homemade potato, cheese & rosemary hash browns (3 per serve	e) 9.90
Byron Bay Brookfarm Macadamia Muesli (GF) with milk & organic natural yoghurt	12.90
Belgian Waffles o with warm canadian maple syrup, strawberries & vanilla bean ice cream with fresh banana, chimbote caramel, strawberries & vanilla bean ice crear	14.90 n 14.90
Toasts & Spreads- ciabatta or gluten free bread with your choice of spreads (fig jam, honey, vegemite, peanut butter)	6.50
Eggs on Toast poached, scrambled or fried, on ciabatta	9.90
Eggs Benedict poached eggs, virginian ham & hollandaise sauce on ciabatta	14.90
Eggs Florentine poached eggs, baby spinach & hollandaise sauce on ciabatta	14.90
Vegetarian Breakfast roast tomatoes, mushrooms, avocado & feta smash, baby spinach, poached eggs & hollandaise sauce on turkish bread	16.90
The Big Breakfast poached eggs, bacon, sausage, tomato, mushroom & hollandaise sauce on turkish bread	17.90
Mixed Grill Breakfast 150g sirloin steak, sausage, bacon, hash brown, roasted tomato & soft fried eggs on toasted turkish bread	21.90
Eggs Royale 2 poached eggs, smoked salmon, avocado & hollandaise sauce on warm brioche-style bun	18.90
Breakfast Burger scrambled eggs, bacon & tasty cheese, brioche-style bun & tomato relish	15.90
Hash Stack 2 hash browns topped with poached eggs, asparagus, hollandaise sauce & crispy prosciutto	16.90
Spanish Oven Baked Breakfast with chorizo, haloumi, spanish onion, 2 soft baked eggs, cherry tomatoes, yellow capsicum, fresh coriander, paprika & toasted turkish bread	19.90
African Breakfast toasted ciabatta topped with avocado & feta smash, hummus, dukkah & sumac poached eggs, drizzled with olive oil	18.90 dusted
Breakfast Salad (V)	14.90
avocado, feta, rocket, coriander & cherry tomatoes tossed with olive oil & lemor served on turkish bread add eggs	n zest, 4.00
SIDES	
spinach, roasted tomato, roasted mushrooms, extra egg (poached or fried) maple syrup, hollandaise sauce	3.00 2.00 4.00
bacon, ham, smoked salmon, goat cheese, scrambled eggs, avocado, sausage chorizo, haloumi, avocado & feta smash 150gram sirloin steak	4.50 11.90
gluten free bread optional for most dishes	add 3.00
KIDS BREAKFAST up to 12 ye	ears old
Egg on Toast poached, scrambled or fried, on turkish bread	13.90
Belgian Waffles with maple syrup & vanilla bean ice cream includes 1 small soft drink or juice & free kids activity pack	13.90
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DESSERT

Banoffee with chimbote caramel, banana, double cre	am & shortbread	14.90
Chocolate Obsession warm brownies served with fresh berries, va	anilla bean ice cream, pistachios & berr	14.90 y coulis
Nut Choc Balloon warm fudge cake with vanilla bean ice cre chimbote sauce	am, strawberries, roasted walnuts & o	14.90 carame
Rowville Mess meringue, chocolate honeycomb, fresh frui	t, double cream & berry coulis	14.90
Belgian Waffles with maple syrup, chocolate fudge sauce, s with warm canadian maple syrup, strawber with fresh banana, chimbote caramel, strav	ries & vanilla bean ice cream	15.90 14.90 15.90
Chocolate Eruption self-saucing rich chocolate pudding, served double cream & vanilla bean ice cream	I piping hot, with strawberries,	14.90
Gelato & Ice Cream mix any 3 flavours, consistachio, strawberry, nutella, mango, choc vanilla bean or devils chocolate ice cream		11.90
Cheese Board king island camembert, provolone & manch	nego, with fig jam & water crackers	19.90
Decadent Dessert Cakes with double createsticky date cake death by chocolate mixed berry cheesecake (baked) honeycomb crunch cheesecake apple crumble chocolate mousse cake	lemon tart marz bar cake lemon meringue pie salted caramel cheesecake cookies n cream cheesecake	14.90
Chocolate Brownie		4.50
Mini Cakes & Slices with double cream or tim tam cheesecake mini sticky date cake	vanilla bean ice cream lemon meringue baked berry cheesecake	10.90

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* we proudly source all of our fruit & vegetables directly from the Yarra Valley Farmers Consortium, serve farm fresh free range eggs, artisan organic stoneground breads, 100% Arabica coffee & organic tea.

(GF) = gluten free (V) = vegetarian

DISCLAIMER:

While we offer gluten free and vegetarian / vegan menu options, we are not a gluten-free or vegetarian kitchen. All food is prepared in a common commercial kitchen and there is a possibility of cross-contact between menu items. We are unable to guarantee that any item will be 100% vegetarian or vegan, or 100% free of all traces of gluten, nuts, dairy or other products that may cause an allergic reaction. We encourage you to carefully consider your dining choices if you have a severe sensitivity or allergy to certain foods. We ask that all customers with special dietary requirements please order with a restaurant manager. * Caution: olives may contain pips.

		12.90	15.90
Margherita (V)	napoli, fresh basil, oregano, mozzarella & provo	lone ch	eese
Hawaiian	ham & pineapple		
Capricciosa	ham, mushroom, olives & anchovies		
BBQ Chicken	chicken, pineapple & smoky bbq sauce		
Vegetarian (V)	mushroom, onion, capsicum, olives, garlic, oregano & parmesan		
American	ham & hot salami		
Calabrese	hot salami, roasted red peppers, olives, oregand chilli & garlic	Ο,	
Pepperoni	pepperoni & chilli		
Aussie	ham, bacon, onion & egg		
Napolitana	olives & anchovies		
Cheese & Garlic (V)	cheese, garlic & oregano	9.90	12.9
GOURMET PIZZA	all with a napoli base & mozzarella cheese caution: olives	may con	ain pip
Meat Lovers	ham, salami, chicken & sausage topped with smoky bbq sauce	15.90	17.9
Smoken	chicken, bacon, spring onion, avocado & oregano	14.90	16.9
Rockin Moroccan	chicken, roasted red capsicums, onions, harissa & spiced yoghurt	14.90	16.9
Mexican Con Carne	chilli beef, red & green capsicum, jalapenos, oregano, sour cream & avocado	14.90	16.9
Veg Heaven (V)	garlic & rosemary roasted mushrooms, spinach, provolone cheese, olives & spanish on	14.90 ions	16.9
Pumpkin (V)	with goat cheese, sun dried tomato, spinach, pesto, mushrooms & garlic aioli	15.90	17.9
Mushroom (V)	with goat cheese, lemon, rocket & parmesan	14.90	16.9
The Spaniard	with chorizo, prawns, spanish onion, & manchego cheese	16.90	19.9
Prosciutto Pizza	fig, provolone, basil leaves, olives, & prosciutto $% \left(1\right) =\left(1\right) \left(1\right) \left($	16.90	19.9
Knock Ya Socks Off	chorizo, tomato, onion, chilli, garlic & haloumi cheese	15.90	17.9
Lamb Pizza	with slow cooked lamb, capsicums, zucchini, feta, spanish onions, oregano, basil & lemon we	16.90 edge	19.9
Teriyaki Chicken	teriyaki chicken, asian veg, capsicum, sesame seeds & fresh coriander	15.90	19.9
Moroccan Lamb	with minted yoghurt, rocket, spanish onion, mushroom & a lemon wedge	16.90	19.9
Pulled Pork Pizza	pulled pork, pears, red & green capsicum, spanish onion, rocket & dijon mustard	15.90	19.9
Go Stuff Yourself	ham, shrimps, chicken, mushrooms, capsicum, pineapple & garlic	15.90	19.9
Simply Salmon	smoked salmon, cream cheese, roasted red capsicum, capers & a lemon wedge	17.90	22.9
Marinara	tiger prawn, shrimp, calamari, capers, rocket, parsley & a lemon wedge	17.90	22.9
Garlic Prawn	with roast garlic, prawns, red onions, lemon wedge, rocket, sea salt & aioli	17.90	22.9
The OMG	chicken, smoked salmon, salami, ham shrimp, mushroom & feta topped with pesto & a	17.90 ioli	22.9

4.00 each

4.00 each

gluten free base add 6.00

prawns, lamb, salmon, chorizo

pork, beef, prosciutto