

## eve's cocktails



### JACK SPARROW

Sailor Jerry, Pineapple,  
Ginger Beer

20



### SUMMER PLAYGROUND

Vodka, Aperol, Lemon,  
Vanilla, Passionfruit

21



### NEWCLEAR

Gin, Midori, Dry Vermouth, Lime,  
Lemonade, Mint

22



### ICY PASCORITA

Tequila, Blue Curaçao, Malibu,  
Lemon, Passionfruit

22



### GIN & GRACE

Gin, Rosé, Triple Sec,  
Grapefruit, Lemon

20



### JALIS COLADA

Tequila, Midori,  
Pineapple, Coconut

22



### EVE'S ROYALE

Hendrick's Gin, Paraiso Lychee,  
Cucumber, Lime, Mint

24



### LYCHEE BLISS

Gin, Lychee Liqueur, Lime,  
Angostura Bitters

23



### ORCHARD INFERNO

Fireball Whiskey, Apple Schnapps,  
Apple Juice, Lemon

22



### FROZEN DAIQUIRI

Ask for today's flavour

16

## classic cocktails \$21

Classic Margarita | Tequila, Cointreau, Lime

Cosmopolitan | Vodka, Cointreau, Cranberry, Lime

Espresso Martini | Vodka, Kahlua, Espresso

Manhattan | Jack Daniel's, Sweet Vermouth, Angostura Bitters

Mojito | Rum, Lime, Mint, Soda

Whiskey Sour | Jim Beam, Lemon, Foam

More classics available – just ask.

## every day

### Chicken Caesar

22

Cos, chicken, shaved parmesan, bacon bits, grated egg, croutons

### Warm Roasted Vegetable Salad (V)

22

Topped with crumbled feta

### Chicken Schnitzel, Chips & Gravy

22

Make it a parmigiana +\$5

### Vegan Schnitzel, Chips & Gravy (VG)

20

Make it a parmigiana +\$5

## in between

### Beef & Bacon Cheeseburger

20

Shaved lettuce, sliced beet, grilled bun, egg, chips

### Wagyu Steak Sandwich

28

Crumbed steak, shaved lettuce, sriracha kewpie mayo, chips

### Vegan Burger (VG)

22

Lettuce, vegan cheese, chipotle mayo, chips

## mains

### Prawn & Garlic Linguine (I)

28

Linguine tossed in house sauce topped with shaved  
parmesan and chilli oil

### Pesto Linguine (V)

25

Linguine tossed in house sauce topped with shaved parmesan

### Pork Sausages (GFOA)

28

Creamy mash, broccoli, gravy

### Fish & Chips (M)

30

Battered fresh to order with lemon & tartare

## grilled

### Rump Steak (GFOA)

37

With garden vegetables  
Choice of mashed potato or chips  
Choice of gravy or mushroom sauce

## share

### BBQ Wings (GFOA)

18

### Samosas, Garlic Chicken, Spring Rolls, Chips

35

### Wagyu Kransky, Satay Chicken, Pork Belly Bites, Chips

38

### Salt & Pepper Calamari, Chilli & Soy Salmon Belly, Tempura Prawn, Chips (I)

38

### Margherita Pizza (12 inch) (V)

23

Add chicken +\$5

## sides

### Mashed Potato (V/GFOA)

10

### Garlic Bread (V)

10

### Garden Vegetables (V/GFOA)

10

### Chips (V)

10

## desserts

### Sticky Date Pudding (V)

15

Butterscotch sauce, vanilla ice cream

### Mud Cake (V)

15

Berry compote, vanilla ice cream

GFOA - Gluten Free Option Available

DFOA - Dairy Free Option Available

V - Vegetarian

VG - Vegan

Seafood Origin:

M - Mixed

I - Imported

Please note that while we take precautions to minimise cross-contamination, our kitchen is not 100% gluten-free or nut-free. Food may contain traces of other allergens. Please inform our staff of any dietary requirements.

# BEER

## draught beer

	SCHOONER	PINT
SYDNEY BREWERY BEER RANGE Lager   Pale Ale   Rotating Limited Releases	9	11
Sydney Brewery Original Apple Cider	9	11
Great Northern - Super Crisp	12	15
Hahn Super Dry	12	15
James Squire 150 Lashes	12	15
Heineken	13	16
Stone & Wood Pacific Ale	13	16
James Squire Ginger Beer	13	16

## bottled & canned beer

	BOTTLE / CAN
SYDNEY BREWERY BEER RANGE Lager   Pale Ale   Pilsner   Dark Lager   IPA	10
James Boag's Premium Light	11
Toohey's New	12
Hahn Super Dry 3.5%	12

## International

	BOTTLE / CAN
Corona	12
Peroni	12
Asahi	13

## cider

Sydney Brewery Original Apple Cider	11
Sydney Brewery Agave & Ginger Apple Cider	11

## light & 0% beer

James Boag's Premium Light	11
Heineken 0.0%	8

## mocktails

Virgin Passionfruit Mojito   <i>Passionfruit, Mint, Lime, Soda</i>	16
Fruit Ice Tea   <i>English Breakfast, Passionfruit, Lime</i>	16
Apple Spritz   <i>Seedlip Spiced, Elderflower, Apple, Ginger</i>	16

# WINE

## white

	150ML	250ML	BOTTLE
<b>Bancroft Bridge Semillon Sauvignon Blanc</b> <i>Riverina, NSW</i>	9	14	40
<b>Bancroft Bridge Chardonnay</b> <i>Riverina, NSW</i>	9	14	40
<b>Tai Tira Sauvignon Blanc</b> <i>Marlborough, NZ</i>	12	19	55
<b>Cloud Street Chardonnay</b> <i>Victoria</i>	11	17	50
<b>17 Trees Pinot Grigio</b> <i>Riverina, NSW</i>	12	19	55

## bubbles

	125ML	BOTTLE
<b>Bancroft Bridge Brut</b> <i>Riverina, NSW</i>	9	40
<b>Cloud Street Brut</b> <i>Victoria</i>	11	50
<b>Dal Zotto Prosecco</b> <i>King Valley, VIC</i>	13	68
<b>Audrey Wilkinson Moscato</b> <i>Hunter Valley, NSW</i>	12	55
<b>Moët &amp; Chandon Brut Cuvée</b> <i>Épernay, France</i>		119

## rosé

	150ML	250ML	BOTTLE
<b>Bancroft Bridge Rosé</b> <i>Riverina, NSW</i>	9	14	40
<b>Black Cottage Rosé</b> <i>Marlborough, NZ</i>	13	21	60

## red

	150ML	250ML	BOTTLE
<b>Bancroft Bridge Cabernet Merlot</b> <i>Riverina, NSW</i>	9	14	40
<b>Bancroft Bridge Shiraz Cabernet</b> <i>Riverina, NSW</i>	9	14	40
<b>Cloud Street Shiraz</b> <i>Victoria</i>	11	17	50
<b>Deen Vat 9 Cabernet Sauvignon</b> <i>Yarra Valley, VIC</i>	12	19	55
<b>Reverie Pinot Noir</b> <i>France</i>	12	19	55

# MENU



Eve's Bar



evesbarsydney