

eve's cocktails

 JACK SPARROW <i>Sailor Jerry, Pineapple, Ginger Beer</i> 20	 SUMMER PLAYGROUND <i>Vodka, Aperol, Lemon, Vanilla, Passionfruit</i> 21
 PEACH WHISKEY SOUR <i>The Ben Buckler Whisky, Peach, Lemon, Foam, Bitters</i> 22	 ICY PASCORITA <i>Tequila, Blue Curaçao, Malibu, Lemon, Passionfruit</i> 22
 GIN & GRACE <i>Gin, Rosé, Triple Sec, Grapefruit, Lemon</i> 20	 JALIS COLADA <i>Tequila, Midori, Pineapple, Coconut</i> 22
 EVE'S ROYALE <i>Hendrick's Gin, Paraiso Lychee, Cucumber, Lime, Mint</i> 24	 LYCHEE BLISS <i>Gin, Lychee Liqueur, Lime, Angostura Bitters</i> 23
 ORCHARD INFERNO <i>Fireball Whiskey, Apple Schnapps, Apple Juice, Lemon</i> 22	 EVE'S SPRITZ <i>Ask for today's flavour</i> 12

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
<i>Cos, chicken, shaved parmesan, bacon bits, grated egg, croutons</i>	
Warm Roasted Vegetable Salad (V/GFOA)	22
<i>Topped with crumbled feta</i>	
Chicken Schnitzel, Chips & Gravy	22
<i>Make it a parmigiana +\$5</i>	
Vegan Schnitzel, Chips & Gravy (VE)	20
<i>Make it a parmigiana +\$5</i>	

in between

Beef & Bacon Cheeseburger	20
<i>Shaved lettuce, sliced beet, grilled bun, egg, chips</i>	
Wagyu Steak Sandwich (DFOA)	28
<i>Crumbed steak, shaved lettuce, sriracha kewpie mayo, chips</i>	
Vegan Burger (VE)	22
<i>Lettuce, vegan cheese, chipotle mayo, chips</i>	

mains

Prawn & Garlic Linguine (I)	28
<i>Linguine tossed in house sauce topped with shaved parmesan and chilli oil</i>	
Pesto Linguine (V)	25
<i>Linguine tossed in house sauce topped with shaved parmesan</i>	
Pork Sausages (GFOA)	28
<i>Creamy mash, broccoli, gravy</i>	
Fish & Chips (M)	30
<i>Battered fresh to order with lemon & tartare</i>	

grilled

Rump Steak (GFOA)	37
<i>With garden vegetables</i>	
<i>Choice of mashed potato or chips</i>	
<i>Choice of gravy or mushroom sauce</i>	

share

BBQ Wings (GFOA/DFOA)	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
<i>Add chicken +\$5</i>	

sides

Mashed Potato (V/GFOA)	10
Garlic Bread (V)	10
Garden Vegetables (VE/GFOA)	10
Chips (VE)	10
<i>Add aioli sauce +\$3</i>	

desserts

Sticky Date Pudding (V)	15
<i>Butterscotch sauce, vanilla ice cream</i>	
Mud Cake (V)	15
<i>Berry compote, vanilla ice cream</i>	

GFOA - Gluten Free Option Available
 DFOA - Dairy Free Option Available
 V - Vegetarian
 VE - Vegan

Seafood Origin:
 M - Mixed
 I - Imported
 A - Australian



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

bubbles

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

rosé

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

red

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

MENU

eves
bar



Eve's Bar



evesbarsydney

eves
bar

KIDS MENU

Mains

Ham and cheese toastie with chips \$12

Margherita pizza \$12

Cheeseburger and chips \$12

Nuggets and chips \$10

Fish and chips with lemon and tartare (l) \$14

Fried chicken wings with chips \$13

Pasta napolitano with shaved parmesan \$10

Sweets

Banana fritters with ice cream \$10

Churros bites and ice cream with chocolate sauce \$11

Fruit salad with ice cream \$8

Ice cream sundae with chocolate sauce and wafers \$10

Mud cake with ice cream \$8

