

Eight 74

BAR & GRILL

OPEN 6:00 - 9:30PM
MONDAY - SATURDAY

SHARE PLATES

CHEESY GARLIC BREAD 10

CIABATTA, GARLIC BUTTER, MOZZARELLA CHEESE

SALT AND PEPPER SQUID 18

FLASH FRIED SQUID SERVED WITH AIOLI

SMOKEY BBQ WINGS 18

HICKORY SMOKED BBQ GLAZE, BLUE CHEESE SAUCE

VEGETABLE SAMOSAS 13

2 LARGE PIECES WITH MINTY YOGURT, MANGO CHUTNEY

MAINS

SALMON 28

PAN FRIED SALMON SERVED WITH GRILLED BROCCOLINI AND ROMESCO SAUCE

GNOCCHI AL PESTO 26

BASIL PESTO, PARMESAN AND PINENUTS

FISH & CHIPS 23

SERVED WITH TARTAR SAUCE

SCHNITZEL 25

SERVED WITH CHIPS AND SALAD

PARMIGIANA 28

SERVED WITH CHIPS AND A SALAD

STEAKS

SCOTCH FILET 300G 42

RUMP 300G 33

RUMP 200G 25

ADD PRAWNS \$9

EVT BURGER 25

HOUSE SEASONED BEEF PATTY, BRIOCHE BUN, LETTUCE, TOMATO, CHEESE
ADD ON BACON \$9

STEAK SANDWICH 28

TURKISH LOAF, ROCKET, HORSERADISH CREAM, AIOLI, CARAMELIZED ONION, CHIPS

DESSERTS

STICKY DATE PUDDING 16

BUTTERSCOTCH SAUCE AND VANILLA BEAN ICE

ICE CREAM 10

3 SCOOPS OF CHOCOLATE OR VANILLA

PLEASE NOTIFY STAFF OF ANY
DIETARY REQUIREMENTS

SALADS AND SIDES

HOUSE SALAD 6

STEAMED VEG 8

CHIPS 8

SWEET POTATO FRIES 10

BEER BATTERED ONION RINGS 10

GRAVY 3

KIDS MENU

NUGGETS AND CHIPS 12

KIDS CHEESEBURGER 12

KIDS SCHNITZEL AND CHIPS 12

SPAGHETTI POMODORO 12

OUR MENU CONTAINS MANY FOOD ALLERGENS AND INTOLERANCES. ALL FOOD ITEMS ARE PREPARED IN THE SAME KITCHEN HANDLING INGREDIENTS MADE FROM WHEAT, GLUTEN, MILK, TREE NUTS, PEANUTS, CRUSTACEANS, MOLLUSKS, FISH, SESAME SEEDS, EGGS, LUPIN AND SOYBEANS. SOME PURCHASED INGREDIENTS ALSO CONTAIN SULPHITES. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE INDIVIDUAL GUESTS' DIETARY NEEDS, WE CANNOT GUARANTEE OUR FOOD WILL BE 100% ALLERGEN OR INTOLERANCE FREE. SELECTED DISHES CAN BE PREPARED WITHOUT THE ADDITION OF WHEAT, GLUTEN OR MILK PRODUCTS; HOWEVER WE CANNOT GUARANTEE THAT TRACES WILL NOT REMAIN. PLEASE DO NOT HESITATE TO ALERT ONE OF OUR EMPLOYEES WITH YOUR SPECIFIC DIETARY REQUIREMENTS