

ORDER & PAY FROM YOUR TABLE,
WE'LL BRING IT TO YOU. NOT AN APP!

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SMALL PLATES

Grilled Turkish Bread <i>tzatziki, hummus, baba ghanoush, olives (ve)</i>	14
Wagyu Beef Sliders <i>cheese, pickles, cos, burger sauce</i>	16
Pop Corn Chicken <i>chipotle aioli, lime</i>	16
Grilled Halloumi <i>watermelon, balsamic (v, gf)</i>	16
Salt & Pepper Calamari <i>garlic aioli, lemon (gfo)</i>	16
Loaded Chips <i>bacon, cheese, sour cream</i>	15
Lamb Skewers <i>tzatziki, lemon (gf)</i>	16
Truffled Mushroom Arancini <i>parmesan, porcini mayo (v)</i>	14
Tempura Cauliflower <i>romesco, toasted pepitas (ve)</i>	14
Pork & Fennel Sausage Rolls <i>tomato relish, crispy sage</i>	14
Fish Cakes <i>lime mayo, coriander</i>	14
Pulled Brisket Nachos <i>guac, sour cream, salsa</i>	19

SALADS

Chicken Ceasar <i>cos, bacon, anchovies, croutons, chicken, egg, parmesan (gfo)</i>	24
Lamb <i>cous cous, sumac, orange, spinach, olive oil, cherry tomatoes (gf)</i>	25
Halloumi <i>rocket, peas, green beans, grilled halloumi, balsamic, fennel (gf)</i>	25
Grain <i>quinoa, broccolini, toasted pepitas, pumpkin, beetroot, cashews (ve, gf)</i>	22

BURGERS

Cheese Burger <i>pickles, cos, tomato, cheese, burger sauce, milk bun (gfo)</i> Add Bacon +2	19
Fried Chicken <i>slaw, bacon, aioli, cheese, sweet chili, milk bun</i>	22
Steak Sanga <i>cos, tomato, bacon, egg, beetroot relish, sourdough</i>	25
Plant Based <i>veg patty, pickles, cos, tomato, beetroot relish, white roll (ve, gfo)</i>	22

All Burgers Served With Beer Battered Chips

(v) - veg | (ve) - vegan | (gf) - gluten free | (gfo) - can be gluten free

Please note we charge a 0.7% surcharge on all credit cards
as well as a 10% public holiday surcharge.

Please note: Alterations or substitutions to the menu may incur additional
cost. Catering for dietary requirements may alter the presentation of the
menu description

MAINS

Seared Salmon <i>quinoa, chili vinaigrette, charred broccolini, lemon (gf)</i>	28
Crumbed Chicken Parma <i>mozzarella, ham, Napoli, beer battered chips, slaw</i>	26
Chicken Schnitzel <i>mushroom sauce, beer battered chips, slaw, lemon</i>	24
Salt & Pepper Calamari <i>garlic aioli, lemon, house salad, beer battered chips (gfo)</i>	25
Beer Battered Rockling <i>beer battered chips, house salad, tartare lemon (gfo)</i>	26
Seafood Linguine <i>mussels, calamari, salmon, prawns, spinach, garlic</i>	28
Grilled Barramundi <i>pickled fennel, orange, verde (gf)</i>	29
Risotto Primavera <i>spinach, peas, broccolini, asparagus, green beans (ve, gf)</i>	25
Beef Pie <i>mash, broccolini, gravy</i>	25
250G Porterhouse <i>beer battered chips, house salad (gfo)</i>	30
300G Rib eye <i>beer battered chips, house salad (gfo)</i>	34
Your choice of sauce: mushroom, peppercorn, garlic butter, gravy (all gf)	

SIDES

Beer Battered Chips <i>aioli</i>	10
Sweet Potato Wedges <i>sweet chilli, sour cream</i>	12
Charred Broccolini (ve, gf)	12
Buttered Green Beans (v, gf)	12
Side Salad (ve, gf)	8
Slaw (v, gf)	

PIZZAS

Garlic Pizza <i>mozzarella, oregano (v)</i>	16
Margherita <i>cherry tomatoes, basil, mozzarella, Napoli (v)</i>	18
Pepperoni <i>spiced salami, chilli, cherry tomato, mozzarella, Napoli</i>	21
Hawaiian <i>ham, pineapple, mozzarella, Napoli</i>	20
Meat Lovers <i>ham, bacon, pepperoni, cherry tomato, mozzarella, Napoli \$22</i>	22
BBQ Chicken <i>chicken, BBQ sauce, mushroom, pineapple, cherry tomato, mozzarella, Napoli</i>	21
Prosciutto <i>ham, cherry tomato, Napoli, mozzarella, rocket, parmesan</i>	22
Capricciosa <i>artichoke, ham, olives, anchovies, mozzarella, Napoli</i>	21
Roasted Pumpkin <i>spinach, cherry tomato, balsamic, mozzarella (v)</i>	20
Vegan <i>artichoke, broccolini, spinach, cherry tomato, vegan cheese (v) (ve)</i>	21

All Pizzas Can Be Gluten Free



SOFT DRINKS

Coolridge Still Water	4
Schweppes Sparkling Water	5
Red Bull	7.5
Ginger Beer	6.5
Pepsi, Pepsi Max, Lemonade, Dry Ginger, Solo, Soda Water, Tonic Water	4.2
Juice - Orange, Apple, Cranberry, Pineapple	4.5

MOCKTAILS

Mango Melon Spritz <i>mango & watermelon syrup with lemon juice & lemonade</i>	10
Apple Berry Spritz <i>strawberry syrup, apple syrup, mint leaves, cranberry juice, topped with soda & lemonade</i>	10
Apple Spritz <i>kiwi fruit syrup, apple juice, lime juice, soda & lemonade</i>	10
Euro Sunset <i>orange juice, mango puree, strawberry syrup, lime juice & lemonade</i>	10

SPARKLING & CHAMPAGNE

Edge of The World Sparkling Chardonnay Pinot Noir <i>South East Australia</i>	10	48
Madame Coco Brut NV <i>Aude Valley, France</i>	12.5	59
Piper Heidsieck Cuvee Brut Champagne <i>Reims, France</i>	18.5	89
Aurelia Prosecco <i>South East Australia</i>	11	52

ROSE

Edge of The World Rose <i>South East Australia</i>	10	49
Marquis De Pennautier Rose <i>Languedoc-Roussillon, France</i>		59

WHITE

Edge Of The World Sauvignon Blanc <i>South East Australia</i>	10	48
821 South Sauvignon Blanc <i>Marlborough, New Zealand</i>	11.5	54
Chain of Fire Pinot Grigio <i>South East Australia</i>	11.5	54
Circa 1858 Chardonnay <i>Central Ranges, NSW</i>	11.5	54
Oakridge Over The Shoulder Chardonnay <i>Yarra Valley, VIC</i>		62
Tempus Two Silver Pinot Gris <i>South East Australia</i>	11.5	54
Beach Hut Pink Moscato <i>South East Australia</i>	10	48

RED

Edge of the World Shiraz Cab <i>South East Australia</i>	10	48
Seppelt Drives Shiraz <i>Heathcote, VIC</i>	11.5	54
Hentley Farm 'Villians & Vixens' Shiraz <i>Barossa Valley, SA</i>		67
T'Gallant Juliet Pinot Noir <i>Mornington Peninsula, VIC</i>	10	48
Wynns Gable Cabernet Sauvignon <i>Coonawarra, SA</i>		59
Chain of Fire Merlot <i>South East Australia</i>	11	52
Wolf Blass Makers Project Shiraz/Grenache <i>South Australia</i>	11.5	54
Altacena Tempranillo <i>Manchuela, Spain</i>		54

TAP BEER

Pot Pint Sch

(schooners upstairs only)

BELGIAN

Lefte Blonde 6.6%	13.5		
Lefte Brune 6.6%	13.5		
Stella Artois 4.8%	9.5	14	10
Hoegaarden 4.8%	9.5	17	11

ITALIAN

Peroni Nasturo Azzurro 5.1%	10.5	16	
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GERMAN

Schofferhofer Hefeweizen 5.0%	8	13.5	
Kostritzer 4.8%	8	13.5	
Erdinger 5.3%	8	13.5	

CZECH

Budvar 5.0%	8	13.5	
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DENMARK

Carlsberg 5.0%	7	14	10.5
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NETHERLANDS

Heineken 5%	9.5	14	10
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FRENCH

Kronenbourg 1664 5.0%	7	14	
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IRISH

Guinness 4.3%	8	13.5	
Kilkenny 4.3%	8	13.5	

AUSTRALIAN

James Squire 150 Lashes 4.2%	7.5	14	
Carlton Draught 4.6%	5.6	11.2	
Urban Ale 4.5%	6	12	10
Urban Lager 4.7%	6.5	13	
Furphy Refreshing Ale 4.4%	7.5	13.5	10
Bonamy's Cider (not bier) 4.0%	7.5	14.5	11

Please note: pot sizes range from 285ml – 330ml, pints from 500ml – 570ml.
Ask your friendly bar staff if you wish to know more.

BOTTLED BEER

BELGIAN

Chimay Blue (330ml) 9.0%			15
Chimay Red (330ml) 7.0%			15
Chimay Grand Reserve (750ml) 9.0%			36
Cornet Oaked Strong Blonde Ale (750ml) 8.5%			32
Kwak (330ml) 8.4%			14
Tripel Karmeliet (330ml) 8.4%			14
La Chouffe (750ml) 8.0%			34
Delirium Tremens (330ml) 8.5%			15

MEXICAN

Corona (330ml) 4.6%			10
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FRENCH

Trois Monts (750ml) 8.5%			34
Gavroche (330ml) 8.5%			12

SCOTTISH

Brewdog Dead Pony Club Pale Ale (330ml) 3.8%			9
Brewdog Punk IPA (330ml) 5.6%			11.5

GERMAN

Schofferhoffer Kristal (500ml) 5.0%			13
Erdinger Alkoholfrei (330ml) 0.4%			7
Erdinger Dunkel (500ml) 5.3%			13
Original Landbier 1857 (500ml) 5.3%			13
Weissenhofer Bonator Doppelbock (500ml) 8.2%			15
Schnitzer Brau (gf) 5.0%			10
Schofferhofer Hefeweizen (500ml) 5.0%			13