

OUR STORY

East Borough Eatery is a well established café in the heart of Parkside, known for its popular brunch menu and trademark coffee.

With a modern style cuisine using produce all locally sourced, you will notice your known favourites on the menu as well as unique dishes focused on innovation through taste and design.

The atmosphere is created by an abundance of natural lighting, greenery and the work of local artists, but above all you will appreciate the smiles and customer service from the East Borough Eatery team to complete your experience.

Our produce is sourced from local farmers and suppliers aiming to bring the freshest ingredients while promoting free range, vegan, vegetarian & gluten free options where possible using sustainable practices.









BREAKFAST / BRUNCH MENU

Eggs Your Way (v, gf) 13

Served with your own choice of bread, organic sourdough, multi or gluten free*

Breakfast Burger 14

Fried eggs, bacon, house made tomato relish, lettuce & hollandaise on a brioche bun

Chilli Scrambled Eggs 19

With fermented birdseye chilli, fried shallots, cherry tomato, coriander & parmesan cheese on sourdough*

Corn Fritters 19

Sweet corn, black beans, capsicum, onion, parmesan cheese served with avocado, poached eggs & bacon

Halloumi Steak (v) 19

Spiced swiss mushroom, halloumi, poached eggs & sun-dried tomato salsa with micro herbs

Vegan Bowl (v, vg, gf) **19** House made five bean mix, avocado, Quinoa, sweet corn, coconut yoghurt, pita chips, fried tofu & house made Dukkah

Avo Smash (v) 22

Avocado, poached free range eggs, fetta, pomegranate seedmix, chilli oil on sourdough*

Eggs Benny 22

Served with either bacon, smoked ham or smoked salmon, mushroom, spinach, poached eggs & saffron hollandaise on sourdough*

East Big Feed 25

Eggs your way, bacon, chorizo, mushroom, tomato, five beans mix, house made relish, avocado served with sourdough*

EXTRAS

Hollandaise 3 Free range egg 3 *Gluten free bread (gf) 4 Spinach (v, vg) 4 Tomato (v, vg) 4 Halloumi (v, vg) 4 Chorizo 5 Mushroom (v, vg) 5 Hash brown (v, vg) 5 Smashed avo (v, vg) 5 Smoked ham 5 Smoked bacon 5 Grilled chicken 7 Smoked salmon 7



BREAKFAST / BRUNCH MENU

Peanut Butter Granola (v, vg) **17** House made granola, seasonal berries, maple syrup with coconut yoghurt

Arabic Pancake (v) **20** Thick pancake served with lebnah, mint, organic maple syrup, rose cream,

pistachio, berries & banana

EBE Waffles (v) **20** Served with vanilla ice-cream, salted caramel, belgian chocolate, maple syrup & berries / fruits

Dirty Honey Pumpkin (v) **20** Served on sourdough with vine ripened tomato, fetta, balsamic glaze, dirty honey, poached pear & a poached egg

Vegan Bruschetta (v, vg) 20

Mushroom, cherry tomato, vegan fetta, mixed herb, and Italian glaze with lemon, on thick-cut sourdough*

Smoked Salmon Bruschetta 22

Cherry tomato, red onion, mixed herb salsa, fetta, and Italian glaze with lemon, on thick-cut sourdough*

Vegan Big Feed (v, vg) 24

Avacado, spinach, mushroom, house made five bean mix, hash brown, house made relish with multi grain or sourdough*

EXTRAS

Hollandaise 3 Free range egg 3 *Gluten free bread (gf) 4 Spinach (v, vg) 4 Tomato (v, vg) 4 Halloumi (v, vg) 4 Chorizo 5 Mushroom (v, vg) 5 Hash brown (v, vg) 5 Smashed avo (v, vg) 5 Smoked ham 5 Smoked bacon 5 Grilled chicken 7 Smoked salmon 7





Egg Your Way (v) 8 One poached, scrambled or fried egg on a slice of sourdough*

Sourdough and Hummus (v) **8.8** Organic sourdough* served with house made hummus

Kids Breakfast Bowl 9.9 Bacon, hash brown, slices of avocado on sourdough*

Kids Pancake (v) **13** Serve with maple syrup, strawberries, vanilla bean ice-cream, slices of banana

KIDS LUNCH

Sourdough and Hummus (v) **8.8** Organic sourdough* served with house made hummus

Chicken Nuggets 11.9 Chicken nuggets & potato chips with tomato sauce

Linguine Napoletana 12 Linguine pasta, Napolitana sauce, cream & parmesan cheese

Cheese Burger 14 Beef patty, cheese, lettuce, sauce served with potato chips



*Gluten free bread available on request (v) vegetarian / (vg) vegan / (gf) gluten free / (df) dairy free OUR MENUS USE SEASONAL INGREDIENTS AND ARE SUBJECT TO CHANGE



BRUNCH / LUNCH MENU

Falafel Bowl (v, vg, gf) **19** Falafel with cucumber, tomato salad, bread, home made hummus,

harissa, tahini & hot sauce

Crumbed Chicken Burger 20

Rashes of bacon, lettuce, Swiss cheese, chipotle mayo, gherkins & guacamole on a brioche bun, served with chips

Paella (gf) 22 Bomba rice cooked with tomato, capsicum, spices, saffron, chicken and chorizo Add prawn 8

Steak Sandwich 25

Scotch fillet, aged Swiss cheese, truffle mayo, fried egg, tomato, caramelised onion, cos lettuce on sourdough* served with rosemary potatoes

Garlic Chilli Prawn Linguine 28

Prawns, linguine pasta, bisque sauce, served with fermented chilli oil, cherry tomato & basil

Wagyu Beef Burger 29

Wagyu patty, aged swiss cheese, lettuce, caramelised onion, truffle mayo, house made relish, on a brioche bun, served with rosemary potatoes

Steak (gf) 41

Seared sous vide steak of the day, scotch mushroom, caramelised leek & marsala Jus (seasonal choice available)

Fish of the day (gf) POA

Pan seared fish finished with bearnaise sauce, served with a mixed salad & hand cut chips (seasonal choice available)

LUNCH SPECIALS

We use fresh, seasonal produce to create our lunch specials for you, Please refer to our specials board or ask one of our staff

EAST BOROUGH | PARKSIDE CAFE EATERY



Flourless chocolate brownie (gf) 10 with Kahlua cream

Cream Catalina 14 with biscotti

Lemon Cake (gf) **14** with almond, white chocolate served with mascarpone

Affogato with coconut ice cream 9 add liqueur 7

DESSERT DRINKS

Penfolds Grandfather Port 16

d'Arenberg Nostalgia Rare Tawny 11

Espresso Martini 21 served with lemon & almond cake

TEA POT

Supplied by Larsen & Thompson

Chai 5 Earl Grey 5 Chamomile 5 Peppermint 5 Green Sencha 5 English Breakfast 5 Lemongrass & Ginger 5

HOT COFFEE

Short Black 3.5 Macchiato 3.8 Piccolo 4.3 Long Black 4.5 Flat White 4.5 Latte 4.5 Cappuccino 4.5 Hot Chocolate 4.5 Turmeric Latte 4.8 Matcha Latte 4.8 Mocha 4.8 Chai Latte 4.8 Dirty Chai Latte 5.1 Babycino 1.8 Large coffee orders, add 1

ICED COFFEE

Iced Latte 6.5 Iced Coffee 6.5 Iced Mocha 6.5 Iced Chocolate 6.5

EXTRAS

Soy Milk 0.80 Oat Milk 0.80 Almond Milk 0.80 Coconut Milk 0.80 Lactose Free 0.80 Extra Shot 0.90 Decaf 1



JUICES

OJ 7

Simply Green (gf) 8 Apple, celery, lemon & mint

Sour Sob (gf) **8** Pineapple, apple, lemon & mint

Tai Chi Lychee (gf) **8** Lychee, strawberry, apple & pineapple

Ginger Ninja (gf) **8** Orange, carrot, apple, ginger & turmeric

Golden Glow (gf) **8** Apple, turmeric, ginger & lemon

Yellin' Melon (gf) 8 Watermelon, strawberry & mint

MILKSHAKES

Chocolate 6.5 Vanilla 6.5 Caramel 6.5 Hazelnut 6.5 Strawberry 6.5

SOFTIES

Spring Water 3.5 Sparkling Water 250ml 3.8 Sparkling Water 750ml 7 Coke 4 Coke No Sugar 4 Ginger Ale 4 Lemonade 4 Lemon Lime & Bitters 5

SMOOTHIES

Banana Muffin (gf) **8.5** Almond milk, banana, oats, vanilla, medjool dates & maple syrup

Tropical (gf) **10** Coconut milk, mango, banana, pineapple & lychee

Peanut Butter & Jelly (v, gf) **9.5** Almond milk, banana, peanut butter, mixed berries & vanilla

Mention us in your story for a shoutout! @eastboroughparkside



*Gluten free bread available on request (v) vegetarian / (vg) vegan / (gf) gluten free / (df) dairy free OUR MENUS USE SEASONAL INGREDIENTS AND ARE SUBJECT TO CHANGE