

EAST BOROUGH

PARKSIDE
CAFE
EATERY

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.



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ENTREE

Natural Oyster with mignonette 4.5ea
Kilpatrick Oyster crispy bacon,
 Worcestershire sauce 4.5ea

Artisan Sourdough (v, gf) 6.9
Served with extra virgin olive oil,
aged balsamic, house made dukkah

Falafel (v, vg, gf) 9.9
House-made hummus, harissa,
extra virgin olive oil

Potato Bravas (v) 12
Hand cut potatoes fried to
perfection, finished with aioli
& spicy tomato sauce

Porcini mushroom arancini (v) 12
served with truffle mayo

Quibe 14
Mince beef, bulgur wheat, red wine
vinegar, herbs, halloumi, served
with Lebnah & chermoula

Halloumi Bruschetta (v, gf) 14
Sundried tomato salsa, aged
balsamic vinegar & honey

Corn Fritters (v, gf) 14
Sweet corn, chickpea flour, black
beans, parmesan, spices, served
with minted yoghurt

Prawn Saganaki (gf) 16
Prawn cooked in rich chilli, herb,
tomato, topped with fetta, ouzo,
olive oil, finished in the oven

Ceviche (gf, df) 22
Port Lincoln King fish served with
Peruvian sauce

Mixed Entree Platter for Two
choice of 2 entrees 28

Entree Platter for Four
Choice of 4 entrees 55

EXTRAS

Falafel (v, vg, gf) 3
Sourdough 4
Lebnah (v, gf) 4
Harissa (v, vg, gf) 4
Hummus (v, vg, gf) 4
Meat Balls 6
Corn Fritters (vg, gf) 6

*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

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DINNER MENU

Paella (gf) 22

Bomba rice cooked with tomato, capsicum, spices, saffron, chicken & chorizo

Add Prawn 8

Buttermilk crumbed chicken 26

Chicken strips served with mixed herbs, dukkah, pomegranate & coconut yoghurt

Warm Quinoa (v, vg, gf) 27

Served with roasted vegetables & sumac dressing

Garlic Chilli Prawn Linguine 28

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

Steak (gf) 41

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

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

Fish of the day (gf) POA

Pan seared fish accompanied with mixed vegetables, potato salad & finished with bearnaise sauce
(*seasonal choice available*)

SIDES

Rosemary potatoes (v, vg, gf) 10

Side salad (v, vg, gf) 11

Potato bravas (v, vg, gf) 12

Sauteed broccolini, chilli, garlic (v, vg, gf) 13

Crudo of vegetables (v, vg, gf) 14

Roasted vegetables (v, vg, gf) 14

KIDS DINNER MENU

Sourdough and Hummus (v) 8.8

Organic sourdough* served with house made hummus

Linguine Napolitana 12

Linguine pasta, napolitano sauce, cream & parmesan cheese

Chicken Nuggets 11.9

Golden chicken nuggets, served with potato chips & tomato sauce

Cheese Burger 14

Beef patty, cheese, sauce, lettuce served with potato chips

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DESSERT

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

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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 (v, vg) 8.5

Almond milk, banana, oats, vanilla,
medjool dates & maple syrup

Tropical (v, vg, gf) 10

Coconut milk, mango, banana,
pineapple & lychee

Peanut Butter & Jelly (v, vg) 9.5

Almond milk, banana, peanut butter,
mixed berries & vanilla

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Mention us in your
story for a shoutout!
@eastboroughparkside

