

East West

KITCHEN



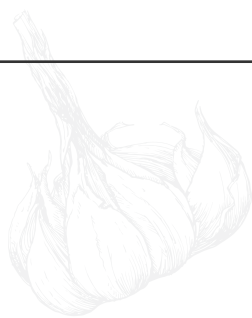
Join now

SCAN QR CODE FOR
INSTANT DISCOUNTS!



Entree

GARLIC BREAD (V)	8/10
SPRING ROLLS (V)	10/12
CHEESY GARLIC BREAD (V)	10/12
SALT & PEPPER SQUID (GF) (I)	18/22
JAPANESE STYLE PANKO ROCKET PRAWNS (DF) (GF) (I) served with Japanese mayo	17/20
OLIVE ASCOLANE Crumbed olives stuffed with feta served with aioli	14/16
GAMBERI AL COGNAC (GF) (I) Prawns pan-fried flambé in cognac & pink spicy sauce, served with bread	25/28
POTATO WEDGES With sour cream & sweet chilli sauce	14/16



Club Favourites

EWK BURGER WITH THE LOT Potato bun, Angus patty, American cheese, tomato, lettuce, onion, beetroot, egg, bacon, in a burger sauce served with chips & salad	26/28
CHAR-GRILLED CHICKEN TAWOOK BURGER Chicken thigh marinated in a lemon garlic & paprika sauce, lettuce tomato & cheese, served with chips	24/26
EWK SPECIAL ROAST WITH VEGGIE Chef roast served with seasonal vegetables & gravy	24/27
BANGERS & MASH Classic grilled aussie pork sausage served on mash potato with peas, onion & gravy	24/26
ROAST CHICKEN MARYLAND Herbed marinated and roasted chicken Maryland served with vegetables & gravy	23/26
CLASSIC CHICKEN SCHNITZEL Served with chips, salad & gravy	24/28
HAM PANKO PARMIGIANA Schnitzel topped with ham, napolitana sauce & melted mozzarella cheese	29/32
EGGPLANT PANKO PARMIGIANA Schnitzel topped with grilled eggplant, napolitana sauce & melted mozzarella cheese	29/32
FISH & CHIPS (DF) (I) Beer battered flathead with chips & salad	25/29
POLLO AI FUNGHI Chicken breast cooked in a mushroom sauce served with chips & salad	30/33

From the Grill

Our beef is carefully sourced from local farms in The Oaks, a region renowned for its rich farming heritage and commitment to quality meat production. Raised in the pristine open pastures near the Blue Mountains, our cattle are naturally fed and hormone-free, ensuring exceptional quality and flavour.

PREMIUM BLACK ANGUS SCOTCH FILLET 45/49
The Oaks Farm grain fed Black Angus 300gm

BLACK ANGUS T-BONE 400GR 40/43
The Oaks Farm grass fed Black Angus 400gm

CHAR-GRILLE STRIPLOIN 250GR 36/40
The Oaks Farm grass fed Strippling 250gm

RIB EYE ON THE BONE (SERVES 2) 78/85
The Oaks Farm Premium 150 days Grain Fed Rib Eye mbs 2-3 on the bone 500gm grass fed, served with 3 sauces

LAMB CUTLET MARINATED IN HERBS 42/46
Lamb cutlet infused in Italian herbs & char-grilled to your liking

LAMB SOUVLAKI 28/32
served with pita bread, chips, salad & Tzatziki

SLOW COOKED FULL RACK PORK RIBS 44/48
Slow cooked ribs in a American bbq sauce

All served with chips & salad or seasonal vegetables as alternative
Add mash potatoes 3/5 GF; Add grilled prawns (3) GF 6/8;
Sauces: Mushroom, Peppercorn or Gravy | Gluten Free Sauce available +3

From the Sea

QUEENSLAND BARRAMUNDI (DF) (GF) (A) 36/39
served with a lemon garlic dressing

TASMANIAN ATLANTIC SALMON (DF) (GF) (A) 36/39
served with a lemon garlic dressing

BOWL OF SPENCER GULF MUSSELS (GF) (DF) (A) 28/32
Local mussels cooked in a pot with white wine & spicy red sauce

SEAFOOD PLATTER FOR 2 (GF) (M) 74/78
A combination of seasoned and grilled prawns, squid, fish of the day, pot of local mussels in a red spicy sauce & smoked Tasmanian Salmon

All served with chips & salad or seasonal vegetables as alternative
Add mash potatoes 3/5 GF; Add grilled prawns (3) GF 6/8;

Pasta

- SPAGHETTI PESCATORE (DF) (M)** 28/31
Spaghetti with seafood, clams, prawns, squid, mussels cooked in a napolitana sauce
- PENNE SPICY VODKA** 23/26
Penne pasta tossed in a tomato creamy vodka sauce, finished with parmesan cheese
- LINGUINE GAMBERI (I)** 28/31
Prawn linguine in a spicy cognac sauce
- TORTELLINI BOSCAIOLA** 26/30
Beef stuffed egg pasta tossed in a creamy mushroom & bacon sauce
- SPAGHETTI ALLA BOLOGNESE** 22/24
Classic spaghetti bolognese cooked in a original Italian recipe
- PENNE ARRABBIATA** 19/22
Penne pasta in a spicy napoletana sauce
- BEEF RAGU LASAGNA** 26/28
Baked beef bolognese lasagna, served with chips & salad

Gluten free pasta available \$4

Healthy Balance

- PROTEIN CHICKEN POKE' BOWL (GF) (DF)** 19/21
Quinoa, pulled roast chicken, edamame, carrots, cucumber, avocado, mushroom, topped with a roasted sesame seed dressing
- BAKED AND GRATIN MARINATED CAULIFLOWER (V) (GF)** 18/22
with cashew nuts, sultana & crumbed feta

Salads

- CAESAR SALAD (V)** 18/20
- CHICKEN CAESAR SALAD** 25/28
- ROASTED PUMPKIN SALAD (GF)** 19/22
with feta, walnuts & bacon in a Maple dressing
- MIXED GARDEN SALAD (V) (GF)** 14/16
- BURRATA & CHERRY TOMATO (V) (GF)** 16/19
Italian made burrata cheese served with cherry tomato & drizzled with balsamic reduction, basil pesto

Add ons

Grilled Chicken 8 Smoked Salmon 11 3 Grilled Prawns 9

Taste of Asia

HONEY CHICKEN	23/26
Crispy battered chicken coated in a sweet golden honey glaze	
SWEET & SOUR PORK	23/26
Golden fried pork pieces tossed with pineapple, capsicum, & onion in a tangy sweet & sour sauce	
MONGOLIAN LAMB (GF)	28/32
Tender lamb stir-fried with onion, shallots, & garlic in a rich Mongolian sauce	
SATAY CHICKEN (GF)	24/27
Wok-tossed chicken fillets in a creamy peanut satay sauce	
SALT & PEPPER SQUID (GF) (I)	28/32
Lightly battered crispy squid tossed with salt, pepper & chilli	
THAI CURRY PRAWNS (GF) (DF) (I)	30/34
King prawns cooked in a fragrant Thai coconut curry with vegetables & fresh herbs	
MIXED ASIAN VEGETABLES IN OYSTER SAUCE (GF) (DF)	20/24
Seasonal Asian vegetables stir-fried in oyster sauce	
WOK TOSSED FLAT RICE BEEF NOODLES	24/27
Flat rice noodles wok-fried with tender beef, bean sprouts, & onions in savoury soy sauce	
KING PRAWN LAKSA (DF) (I)	28/32
Fragrant coconut curry soup with king prawns, tofu, bok choy, bamboo shoots, & bean sprouts	
SALT & PEPPER SEAFOOD DELIGHT (GF) (M)	33/37
A mix of prawns, squid, seafood stick lightly battered tossed in salt, pepper & chilli	
EWK SPECIAL FRIED RICE (I)	20/24
Classic wok-tossed fried rice with egg, BBQ pork & prawns	
Add ons	
Jasmine Rice 3/5	Egg Fried Rice 5/7

Sides

BOWL OF CHIPS WITH SECRET SEASONING	8/10
MIX ROASTED VEGETABLES (V) (GF)	6/8
MASH POTATO (V) (GF)	6/8
SWEET POTATO CHIPS	9/11
JASMINE RICE (V) (GF)	3/5
EGG FRIED RICE	5/7
HOUSE SAUCE	
Mushroom, Peppercorn, Gravy	3/4
Gluten Free Jus	4/6
Aioli / Japanese Mayonnaise / Mustard	1/1



For Kids

SPAGHETTI BOLOGNESE	15/17
PENNE NAPOLETANA	15/17
CHEESE BURGER	15/17
CHICKEN NUGGETS	15/17
CHICKEN TENDERS WITH CHIPS	15/17

Gluten free pasta available \$3

12 years and under: Includes a free ice-cream

FOOD INFORMATION

(GF) Gluten Free (GFA) Gluten Free Available
(DF) Dairy Free (DFA) Dairy Free Available
(V) Vegetarian (VF) Vegan Friendly
Seafood = (A) Australian (I) Imported (M) Mixed



Our food is cooked to order, your patience is appreciated. During busy periods we are unable to vary the menu. For any additional special dietary requirements please mention at the time of ordering. Some dishes may contain traces of nuts.

OUR CUSTOMER GUARANTEE

If you are not completely satisfied with your meal prior to completion, please see East West kitchen Staff and we will attend to your needs with urgency.

WHEN ORDERING YOUR MEALS

If ordering and paying individually, please be aware your meals may not come out together.

10% surcharge on all public holidays.

Takeaway container is 50c each.

LUNCH

MONDAY - SUNDAY 11:30AM - 2:30PM

DINNER

SUNDAY - Thursday 5:30PM - 9:00PM

FRIDAY - Saturday 5:30PM - 9:30PM

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Pizza

Antipasto Italiano (2-3 people) Home made bread with cold cuts & burrata cheese	29/33
Margherita (V) Tomato base, fior di latte, olive oil & basil	20/22
Calabrese Tomato base, mozzarella, hot salami, mushroom, Italian sausage & onion	26/28
Tartufina White base pizza with mozzarella, mushroom, sausage & truffle dressing	28/31
Capricciosa Tomato base, fior di latte, ham, mushroom & kalamata olives	25/27
Portuguese Tomato base, mozzarella, mushrooms, chicken, capsicum, jalapeños, onion & Peri Peri mayo	26/28
Gamberi Piccante (I) Tomato base, mozzarella, prawns & chilli flakes drizzled with basil pesto	31/34
Supremo Tomato base, mozzarella, ham, pepperoni, Italian sausage, onion, mushroom, capsicum & olives	26/29
BBQ Meat Lover Bbq sauce base, mozzarella, cabonossi, pepperoni, salami & ham	26/29
Prosciutto & Burrata Tomato base, mozzarella, rocket, burrata, prosciutto with a drizzle of olive oil & balsamic reduction	30/33
Hawaiian Tomato base, mozzarella, ham & pineapple	25/27
Vegetarian Tomato base, mozzarella, mushrooms, onion, capsicum, olives & rocket	22/25

Gluten Free pizza base available \$4

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