

EADEN

BAR & KITCHEN

OYSTERS

OYSTERS	
Natural	6 for 20 12 for 40
Beer Battered - wasabi aioli	6 for 24 12 for 45
Kilpatrick - smokey bacon, worcestershire, ketchup, tabasco, BBQ	6 for 24 12 for 45

MEZZE

PANE	12
Sourdough + marinated olives + EVOO + caramelised balsamic + pepe saya butter (V)	
FRIED OLIVES	12
Feta stuffed crumbed olives + confit garlic aioli (V)	
GRAVALAX	20
Gin cured Salmon + kipflers potato + fennel + red onion + wasabi salad (GF)	
NABATI	18
Roasted eggplant + black grapes + chickpeas + garlic dip + lavosh (V, GFO)	
DIPS TRIO	21
Baba ghanoush + olive tapenade + hummus + charred pita (V)	
CALAMARETTI	21
Chargrilled baby squid + salsa verde + lemon & parsley gremolata (GFO)	
MAKULAT	25
Chargrilled Mooloolaba tiger prawns + chimichurri + lemon (GF)	
CHARCUTERIE BOARD	50
Triple cream brie + aged cheddar + Roquefort + truffle soppressa + jamon + quince + pickled figs + balsamic onions + grissini (GFO)	

SIDES

RUSTIC FRIES	12
Truffle and shaved parmesan (V)	
DUCK FAT POTATOES	12
Smoked salt flakes + lemon thyme (GF)	
GREEK SALAD	12
Heirloom tomatoes + olives + cucumber + red onion + feta + oregano (V, GF)	
FASOLAKIA	12
Braised green beans + cherry tomatoes + feta (V, GF)	
ARUGULA	12
Rocket + fennel + red onion + lemon dressing (V, GF)	

MAINS

SPAGHETTINI	38
Moreton bay bug + charred zucchini + garlic + chilli + parsley + lemon oil (GFO)	
PAPPARDELLE	32
Little Acre wild mushrooms + truffle + baby spinach + parmesan + garlic butter (V, GFO)	
EHDEN GARDEN	25
Roasted pumpkin + heirloom carrots + sweet potato + goat's curd + chickpeas (V, GF)	
PULPO	32
Chargrilled WA Octopus + lemon kipfler potato + Kalamata olives + mojo verde (GF)	
SPANAKOPITA	30
Traditional Greek pie + ricotta + feta + silver beets + Greek salad (V)	
SAMEK	38
Market fish, please ask for today's catch (GF)	
LAHM DAM	34
Slow cooked Sovereign lamb ribs + spiced lemon yoghurt + pita + rocket salad (GFO)	
MOUSSAKA	32
Braised lamb rump ragout + eggplant + potato + gruyere + fasolakia	
DIJAJ	30
Traditional Lebanese pan roasted chicken + currant spiced Israeli cous cous + preserved lemon yoghurt	
FISH & CHIPS	28
Mooloolaba crumbed whiting + rustic fries + house salad + tartare	
350G RIB EYE	60
Leyburn 400 day grainfed MB3 - WagyuF4 Blue cheese and caramelized onion rosti + Little Acre wild mushrooms + English spinach + port jus	

DESSERTS

STICKY DATE PUDDING (V, GF) 16
Butterscotch sauce + vanilla bean ice cream
CHOCOLATE BROWNIE (V, GF) 18
Gundowing raspberries ice cream + almond crumble
CRÈME BRULEE (V, GF) 18
Traditional crème brulee + fresh berries + vanilla bean ice cream
AFFOGATO (V, GF) 16
Espresso - Frangelico + vanilla bean ice cream

EHDEN



BAR & KITCHEN

FUNCTIONS AT EHDEN

Ehden Bar & Kitchen is one of West End's most exciting restaurant, bar and function destination.

We bring you Modern Australian cuisine, alongside flavours of the Middle East and Mediterranean in a warm and relaxed setting.

Stop by for a cocktail or peruse our beautiful wine list, graze on delicious mezze or enjoy an intimate dinner.

Need a secret spot for your next party? Ask us about our secret Cellar!



HAVING A CELEBRATION?

With four beautiful spaces to choose from, we can cater for up to 200 guests in our indoor, al fresco or in our secret underground cellar.

Whatever your occasion, from a long lunch to a big corporate event or wedding, we can help you create a memorable and delicious event

CONTACT US

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