



The Village Inn

◆ PADDINGTON ◆

Bar Snacks

Sicilian olives	8
Shoestring fries, aioli	9
Salt & pepper calamari, smoked paprika mayo	16
Jamón & mozzarella croquettes, pickled cucumber, aioli	16
Olive spread with garlic labneh & flat bread	12
Buffalo chicken wings with ranch sauce	14
Panko crumbed prawns, aioli	18

Burgers & Sandwiches

Mushroom burger with romesco sauce, rocket, tomato & eggplant chutney, milk bun, fries	16
Crumbed chicken burger with provolone, pickled onion, tangy slaw, smoked paprika mayo, milk bun, fries	18
Classic VI burger with wagyu patty, onion jam, dijonnaise, gruyere, butter lettuce, tomato, milk bun, fries	18
Beef 'n blue burger with wagyu patty, blue cheese, caramelised onion, truffle mayo, milk bun, fries	20
Steak sandwich with truffle mayo, pickled beetroot, rocket, caramelised onion, panini bread, fries	20

Salads

Salmon poké bowl with brown rice, carrot, cucumber, onion, fried shallots, green goddess dressing	18
Pumpkin poké bowl with quinoa, garlic labneh, rocket, walnuts, djon dressing	18
Caesar salad, croutons, chicken, bacon, egg, classic Caesar dressing	22
Greek salad, cucumber, tomato, onion, olive purée, feta	18
Garden salad	10
Broccolini, toasted almonds	8
Add grilled chicken	6

ASK ABOUT OUR

Daily soup & pasta specials

Mains

VB battered fish 'n chips, tangy slaw, house tartare	26
Garlic prawn fettuccine, creamy napolitana sauce, parmesan cheese	25
Roasted cauliflower, salsa verde & eggplant chutney	22
Slow cooked lamb shoulder, salsa verde & eggplant chutney	34
Chicken schnitzel, tangy slaw, fries	20
Chicken parmigiana - prosciutto, house napolitana, provolone, tangy slaw, fries	22
Barramundi, garlic labneh, capers, raisin purée, side salad	28
300g rump steak, tangy slaw, fries	28

Kids 12yrs & under

Cheeseburger, wagyu patty, provolone, ketchup, fries	10
Chicken schnitzel, fries *make it a parmi for +2	10
Battered fish, ketchup, fries	10
Kids pasta, fettuccine, house napolitana, parmesan cheese	10

Sweets

Jo's chocolate raspberry sensation	12
Dessert of the day	10
Three cheese board of cheddar, blue and brie, served with bread and fruit assortment	28
Individual cheeses	10

Champagne & Sparkling

	GLS	BTL
The Upstarts Sparkling, Orange, NSW	10	48
Alpha Box & Dice Prosecco, McLaren Vale, SA	11	52
Laurent-Perrier, Champagne, FRA		120

White

Slipknot Sauvignon Blanc Marlborough, NZ	10	46
Roustabout Riesling, Margaret River, WA	12	55
Rob Dolan True Colours Chardonnay, Yarra Valley, VIC	11	52
Mr. Mick Pinot Grigio, Coonawarra, SA	11	52
Tim Adams Pinot Gris, Clare Valley, SA		65
Louis Michel Chablis, Burgundy, FRA		99

Red

Rob Dolan True Colours Pinot Noir, Yarra Valley, VIC	12	56
The Upstarts Shiraz, Orange, NSW	10	48
Mothers Milk Shiraz, Barossa Valley, SA	13	60
Tim Adams Cabernet Malbec, Clare Valley, SA	14	65
Organic Domaine Le Colombier, Côtes du Rhône, FRA	14	65

Rosé

Château Reva, Côtes de Provence, FRA	13	62
Mr. Mick Rosé, Coonawarra, SA	11	50

Cocktails

Banana Pop 17

Joseph Cartron banane, Campari,
Antic Formula vermouth

Cherlious 18

Hornitos tequila, Heering cherry liqueur,
Aperol, lime juice

Passionfruit Martini 18

Russian Standard vodka, Passoa liqueur,
lychee liqueur, pineapple juice

Making Apple Pie 18

Makers Mark bourbon, Mobius Apple Pie
liqueur, Angostura bitters

Mr Micks Spritz 17

Haymans sloe gin, St Germain, rosé,
apple juice, soda

Pimms Jug 23

Pimms, seasonal fruit, dry ginger ale, lemonade

The Hugo Jug 23

Elderflower, prosecco, soda, mint

*classics available

Mocktails

Nearly G&T 9

Seedlip, tonic water, cucumber

Cherry Lou 10

Maraschino cherry, cranberry, orange
& lemon juice, soda

Weekly Specials

Monday

**\$15 BURGERS
& \$5 TINNIES**

Tuesday

**\$15 RUMP
STEAKS**

Wednesday

**\$15 CHICKEN
SCHNITZELS**

Thursday

TRIVIA

FROM 7PM

**\$20 YOUNG
HENRY'S JUGS**

7PM - CLOSE

Bookings essential, email us at
manager@thevillageinn.com.au

Friday - Sunday

\$10 SPRITZ

5PM - 6PM

Sunday

\$20 ROAST

Sunday Roast with Yorkshire
puddings, roast potatoes &
seasonal veges

*Credit cards incur a surcharge. Our menus contain allergens & are prepared in kitchens that handle nuts, shellfish, gluten & eggs.
Whilst all reasonable efforts are taken to accommodate our guests dietary needs, we cannot guarantee that our food will be allergen free.



parlourgroup.com.au/thevillageinn