



# The Village Inn

◆ PADDINGTON ◆

## Starters

<b>Sicilian Olives</b>	<b>8</b>
<b>Shoestring Fries</b> GF, V with aioli	<b>10</b>
<b>Sweet Potato Fries</b> GF, V with aioli	<b>13</b>
<b>Pesto Arancini</b> V with truffle mayo	<b>14</b>
<b>Salt &amp; Pepper Calamari</b> GF with smoked paprika mayo	<b>16</b>
<b>Buffalo or BBQ Chicken Wings</b> GF with ranch sauce	<b>14</b>

# Burgers & Sandwiches

<b>Classic Village Inn Burger</b>	<b>20</b>
wagyu patty, onion jam, dijonnaise, American cheese, butter lettuce, tomato, milk bun, fries	
<b>Beef and Bleu Burger</b>	<b>22</b>
wagyu patty, caramelised onion, truffle mayo, blue cheese sauce, milk bun, fries	
<b>Chicken Schnitzel Burger</b>	<b>20</b>
provolone, pickled onion, tangy slaw, smoked paprika mayo, milk bun, fries	
<b>House Made Vegan Burger</b> DF, V, VG	<b>18</b>
bean patty, lettuce, tomato, caramelised onion, tomato sauce served with sourdough bun, fries	
<b>Steak Sandwich</b>	<b>20</b>
truffle mayo, pickled beetroot, rocket, caramelised onion, panini bread, fries	

## Salads

<b>Salmon Poké Bowl</b> GF	<b>20</b>
brown rice, carrot, cucumber, onion, fried shallots, green goddess dressing	
<b>Greek Salad</b> GF, V	<b>18</b>
cucumber, tomato, olive puree, feta	
<b>Garden Salad</b> GF, V	<b>8</b>
served with parmesan and pickled onion	

## Mains

<b>Chicken Schnitzel</b> tangy slaw, fries	<b>22</b>
<b>Chicken Parmigiana</b> prosciutto, house napolitana, provolone, tangy slaw, fries	<b>24</b>
<b>300g Rump Steak</b> GF tangy slaw, fries	<b>28</b>
<b>Vegetarian Pasta of the Week</b> V	<b>25</b>

## Sweets

<b>Chocolate Raspberry Tart</b> V	<b>12</b>
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## Kids 12yrs & under

<b>Chicken Schnitzel</b> fries	<b>10</b>
<b>Chicken Parmi</b> prosciutto, house Napolitana, provolone, fries	<b>12</b>
<b>Cheeseburger</b> wagyu patty, cheese, tomato sauce, fries	<b>12</b>

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# Champagne & Sparkling

	GLS	BTL
<b>Upstarts Sparkling</b> Orange, NSW	<b>10</b>	<b>48</b>
<b>La Corte del Pozzo</b> Bardolino, IT	<b>12</b>	<b>54</b>
<b>Laurent Perrier</b> Champagne, FR		<b>120</b>

## White

<b>Walnut Block Organic Sav Blanc</b> Marlborough, NZ	<b>10</b>	<b>48</b>
<b>Mr Mick Pinot Grigio</b> Coonawarra, SA	<b>11</b>	<b>52</b>
<b>Rob Dolan True Colours</b> <b>Chardonnay</b> Yarra Valley, VIC	<b>11</b>	<b>52</b>
<b>Rousabout Riesling</b> Margaret River, WA	<b>12</b>	<b>55</b>

## Red

<b>Upstarts Shiraz</b> Orange, NSW	<b>10</b>	<b>48</b>
<b>Rob Dolan True Colours Pinot Noir</b> Yarra Valley, VIC	<b>12</b>	<b>56</b>
<b>Tim Adams Cabernet Malbec</b> Clare Valley, SA	<b>14</b>	<b>65</b>

## Rosé

<b>Mr Micks Rosé</b> Coonawarra, SA	<b>11</b>	<b>50</b>
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## Cocktails

<b>Margarita</b>	<b>18</b>
<b>Negroni</b>	<b>18</b>
<b>Aperol Spritz</b>	<b>16</b>
<b>Old Fashioned</b>	<b>18</b>
<b>Espresso Martini</b>	<b>18</b>
<b>Martini (Gin or Vodka)</b>	<b>18</b>
<b>Bloody Mary</b>	<b>18</b>

# Weekly Specials

Wednesday

**\$15 RUMP  
STEAKS**

**WITH CHIPS & SLAW**

Thursday

**\$10 WINGS**

**BUFFALO OR BBQ**

**TRIVIA**

**FROM 7PM**

**\$20 JUG  
SPECIAL**

**7PM TIL LATE**

Bookings essential, email  
manager@thevillageinn.com.au

Friday

**\$15 LUNCH  
SPECIALS**

**12PM - 3PM**

Weds - Fri

**HAPPY HOUR  
5-7PM**

**SELECT TAP BEER,  
CIDER AND HOUSE  
WINES**

Sat - Sun

**\$10 SPRITZ  
AT SUNDOWN**

**5-7PM**

Sunday

**\$22 ROASTS**

**SERVED WITH YORKSHIRE  
PUDDING, CRISPY ROAST  
POTATOES & SEASONAL VEG**

**\$10 BLOODY  
MARYS**

**ALL DAY**

V = Vegetarian, VG = Vegan and GF = Gluten Free

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](http://parlourgroup.com.au/thevillageinn)