

ELECTRIC AVENUE

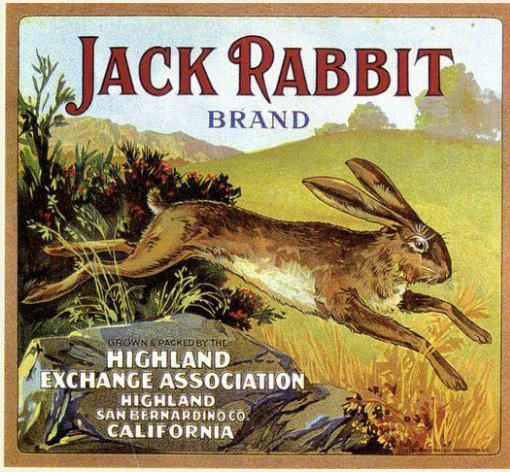
KITCHEN & BAR

Rock down to Electric Avenue and then we'll take it higher.

INSPIRED BY / MR. EDWARD GRANT.

Electric Avenue; an 'Old World Pub' that captures the spirit of Woolloongabba's antique precinct with a modern twist.

Step through the doorway of this heritage-listed brick building and enter a magical wonderland to explore and find hidden secrets within. We hope you enjoy your stay. *CHEERS!*



TUESDAY

2x COURSES \$35
3x COURSES \$45
WITH HOUSE BEER OR WINE!



WEDNESDAY

\$10 SHARE PLATES!
\$10 CLASSIC COCKTAILS!



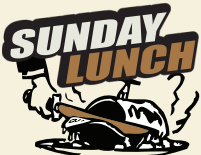
THURSDAY

• CHEF SHARE BOARD •
• TWO GLASSES OF WINE •
• SHARE DESSERT • \$40 •



FRI & SAT

TO THE FREAKIN' WEEKEND
HAPPY HOUR FROM 4PM-6PM



SUNDAY

• EVERY SUNDAY •
• SUNDAY ROAST •
• \$20 •

ELECTRIC AVENUE MENU

A SPECIAL SELECTION
CREATED AROUND LOCAL,
FRESH, SEASONAL
INGREDIENTS CURATED BY OUR
INNOVATIVE KITCHEN TEAM,
AVAILABLE TO YOU DAILY.

BAR SNACKS

WARMED OLIVES (gf/veg)
Mediterranean marinated mix.
- \$7 -

RUSTIC FRIES (v/gf/veg*)
w/ Garlic aioli.
- \$8 -

WARMED BREAD (v/veg*)
w/ Cultured butter.
Le Sebastian Bakery, West End
- \$7 -

SHARE BOARDS

CHEESE (v/gf*)
A selection of cheese
w/ bread & accompaniments.
- (2) \$14 (3) \$20 (4) \$24 -

CHARCUTERIE (gf*)
A selection of cured meats,
w/ bread & accompaniments.
- (2 people) \$24 - (add cheese \$7)

SHARE PLATES

HOUSE TRIO OF DIPS (v/gf*)
w/ warmed turkish bread.
- \$16 -

LOADED FRIES (v*/gf)
Rustic fries, kipflers,
cheese fondue with either:
1. Kimchi & korean BBQ. OR
2. Cactus & guacamole. (v)
- \$16 -

CHICKEN KARAAGE (gf/df)
w/ wasabi mayonnaise.
- \$15 -

FRIED CALAMARI (gf/df)
Salt & pepper w/ garlic aioli.
- \$15 -

CHICKEN LIVER PARFAIT (gf*)
Vermouth, green tomato &
lime jam w/ warmed bread.
- \$15 -

TEMPURA GREENS (v/gf)
w/ jalapeño ranch.
- \$14 -

Lunch time **EVERYDAY**
\$20 LUNCH SPECIAL W/
BEER, WINE, OR SOFT DRINK!

SALADS

WINTER SALAD (v/gf/df / veg*)
Smoked potato, celeriac, apple
& walnuts. (add Jamön - \$4)
- \$12 -

ASIAN GREENS (v/gf/veg)
Mizuna leaf, snake beans, mint,
pomegranate, hoisin vinaigrette.
(add Roasted duck - \$4)
- \$12 -

ELECTRIC AVENUE

KITCHEN & BAR

WINTER WARMERS

CLAM CHOWDER (gf*)

w/ Samphire & toasted bread.
- \$16 -

RAMEN BOWL (df)

Tonkotsu Ramen, house-made noodles,
soft boiled egg, roasted pork &
house-made japanese condiments.
- \$17 -

BURGERS

All burgers served with rustic
fries & garlic aioli.

THE 'ELECTRIC' CLASSIC

Grilled house ground beef chuck, tomato,
lettuce, gruyere cheese, house-made
ketchup & mustard (served medium rare).
- \$16 -

CRISPY CHICKEN BURGER

Fried chicken breast, lettuce, gruyere,
guacamole, mayonnaise & peri peri sauce.
- \$16 -

PORK BELLY BURGER

Slow roasted pork belly, lettuce
kimchi & XO sauce.
- \$16 -

VEGGIE BURGER (v/veg*)

Fried Falafel, edamame, mango chutney,
tabouli & goats cheese.
- \$16 -

RESERVE YOUR PARTY TODAY!

FUNCTIONS

ASK OUR TEAM
FOR MORE INFO!



THE MAIN EVENT

SOMETHING A LITTLE MORE
SUBSTANTIAL FOR THOSE OF US
WHO DON'T LIKE TO SHARE.

MAINS

CONFIT DUCK LEG (gf)

Sapphire potatoes, silverbeet,
linseeds, pickled starfruit & duck jus.
- \$26 -

MUSHROOM RISOTTO (v/gf)

Carnaroli rice, buttered muscatels,
pine mushrooms, pine nuts & watercress.
- \$24 -

BRAISED PORK CHEEKS

Kimchi, rice cakes & toasted bread.
- \$24 -

SEARED YELLOWFIN TUNA (df)

Sushi rice, black sesame sauce, takana,
green tea & pepper broth (served rare).
- \$29 -

SPICED DUCK BREAST (gf*)

Duck fat carrots, parisienne vegetables,
persimmon gel, duck skin crumble & jus.
- \$29 -

300G BEEF SIRLOIN (gf)

Cape Grim sirloin, smoked potatoes,
broccolini, snake green beans & jus.
- \$28 -

gf - gluten free | df - dairy free

v - vegetarian | veg - vegan | * option

SIDES

SMOKED POTATOES (v/gf/df)

w/ celeriac, apple & walnuts.
- \$7 -

STEAMED GREENS (v/gf)

Snake beans, brown butter &
chopped almonds.
- \$7 -

ROASTED VEGETABLES (v/gf)

Winter seasonal mix of
root vegetables.
- \$8 -

DESSERT

MALT PANACOTTA (df*)

w/ Caramelised honey cream,
sherry & almond feuilletine.
- \$12 -

CHOCOLATE SLICE (df*)

Chocolate ganache, hazelnut,
orange gel & beetroot sorbet.
- \$12 -

ICE CREAM / SORBET / GELATO

- House-made daily | Two Scoops -
- \$9 -

DESSERT COCKTAILS

Ask our team for recommendations!

