

# ELECTRIC AVENUE

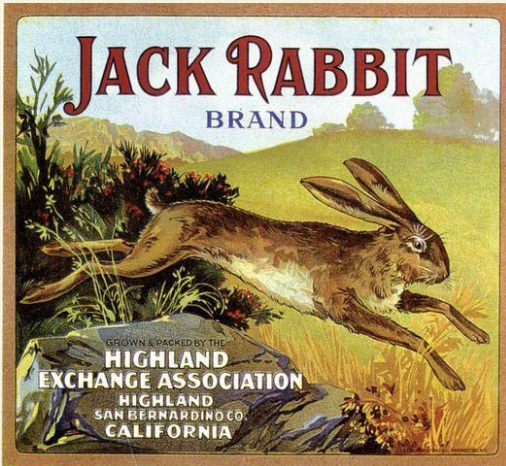
KITCHEN & BAR

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

INSPIRED BY / MR. EDWARD GRANT.

**E**lectric 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!*



### MONDAY

\$6 TACOS • \$6 TINNIES  
• TEQUILA • TRIVIA •



### TUESDAY

25% OFF  
ALL MAINS!



### WEDNESDAY

\$10 SHARE PLATES  
WITH / COCKTAILS!



### THURSDAY

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



### FRI & SAT

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

## 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** (v/gf)  
*Mediterranean marinated mix.*  
- \$7 -

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

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

**SOFT SHELL TACOS** (gf)  
*(2 tacos per serve)*

- **BEEF** • Chilli con carne, ricotta guacomole & sour cream. - \$9
- **SEAFOOD** • Soft shell crab, molé & confetti coriander. - \$10
- **VEGGIE** • Cactus & ancho salsa, with salted ricotta. (v) - \$9

## SHARE PLATES

**HOUSE TRIO OF DIPS** (v/gf\*)  
*w/ House-made Country Loaf.*  
- \$16 -

**LOADED FRIES** (v/gf)  
*Fondue sauce, guacomole, sour cream & spring onion.*  
*(add Chilli Con Carne - \$2)*  
- \$15 -

**CHICKEN WINGS** (gf)  
*Roasted w/ Korean BBQ sauce.*  
- \$15 -

**PANI PURI** (v)  
*Channa daal & sugar snap puree.*  
- \$15 -

**FRIED CALAMARI** (gf)  
*Sichuan seasoned w/ Garlic aioli.*  
- \$15 -

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

**DUCK RILLETTE** (gf\*)  
*w/ Mandarin marmalade & toasted baguette.*  
- \$16 -

## 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 -

**CHEF SPECIAL** (v/gf\*)  
Our chef's special selection.  
- \$32 -

# ELECTRIC AVENUE

KITCHEN & BAR

## SALADS

### SUMMER SALAD (v/gf/veg\*)

Spinach leaf, shallots, sunflower seeds, grapes, tabasco aioli & preserved lemon.  
(add Shredded Chicken Breast - \$4)  
- \$12 -

### ASIAN GREEN SALAD (v/gf\*/veg\*)

Tatsoi, cucumber, lychee, green papaya, macadamia, udon noodle & bonito dressing.  
(add Pork Belly - \$4)  
- \$12 -

### GRAIN SALAD (v)

Organic grain mixture, goji berries, goats cheese & pomegranate molasses vinaigrette.  
(add Shredded Chicken Breast - \$4)  
- \$12 -

## BURGERS

All burgers served with rustic fries & garlic aioli.

### THE ELECTRIC CLASSIC

House ground smoked beef chuck, tomato, butter lettuce, gruyere, bacon chutney, ketchup & seeded mustard (served medium).  
- \$16 -

### CRISPY CHICKEN BURGER

Fried chicken breast, butter lettuce, gruyere, guacomole, mayonnasie & peri peri sauce.  
- \$16 -

### VEGGIE BURGER (v/veg\*)

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

### PORK BELLY BURGER

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

## FUNCTIONS

ASK OUR TEAM FOR MORE INFO!



## THE MAIN EVENT

FOR THOSE OF US WHO DON'T LIKE TO SHARE.

## MAINS

### PORK LOIN (gf)

Pork on the bone, brussel sprouts, jus, red wine cabbage, apple & mustard sauce.  
- \$32 -

### RICOTTA GNOCCHI (v)

Baby peas, pecorino, poached egg, brown butter & sage sauce. (w/ Parma ham \$2)  
- \$26 -

### YELLOW TAIL KING FISH (gf)

King fish, smashed potato, sugar snap puree, roasted cauliflower & miso buerre blanc.  
- \$30 -

### CREOLE CHICKEN (gf\*)

Corn fed chicken breast, maque choux, romesco & gem lettuce.  
- \$31 -

## STEAK

### 300G BEEF SIRLOIN (gf\*)

Mash potato, jus, mix leaf salad.  
- \$28 -

### WAYGU RUMP 6+ (gf\*)

Soubise, pomme dauphines, jus glazed carrot, mushroom marmalade.  
- \$42 -

RESERVE YOUR PARTY TODAY!

## SIDES

### SMOKED POTATOES (v/gf)

w/ Crème fraiche & chives.  
- \$7 -

### STEAMED GREENS (v/gf)

Broccolini, choy sum, garlic vinaigrette & macadamia.  
- \$7 -

### ANCIENT GRAINS (v)

Goji berries, goats cheese & pomegranate molasses.  
- \$8 -

## DESSERT

### CHEESE CAKE

w/ Strawberry gelato, black pepper, basil & mint sauce.  
- \$14 -

### CHOCOLATE MOUSSE

Milk chocolate, rosewater gastrique & amaretto crumble.  
- \$14 -

### MEYER LEMON TART

w/ Macadamia nougatine & fresh seasonal fruits.  
- \$14 -

### ICE CREAM / SORBET / GELATO

House-made - Daily Selection.  
- \$9 -



BRISBANE