

ELECTRIC AVENUE

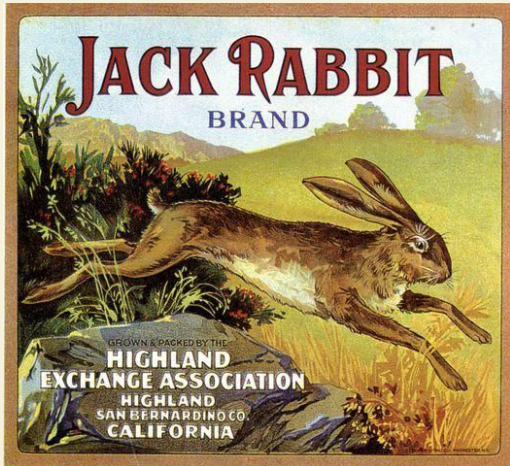
KITCHEN & BAR

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!*



MONDAY

• TACOS • 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)
with garlic aioli.
- \$8 -

WARMED BREAD (v)
with cultured butter.
Le Sebastian Bakery, West End
- \$7 -

CHICKEN LIVER PARFAIT (gf*)
*Vermouth, green tomato &
lime jam with toasted baguette.*
- \$14 -

DUCK RILLETTE (gf*)
*with mandarin marmalade
& toasted baguette.*
- \$16 -

SHARE PLATES

HOUSE TRIO OF DIPS (v/gf*)
with House-made Country Loaf.
- \$14 -

LOADED FRIES (v/gf)
*Fondue sauce, spring onion,
Kimchi OR Chilli con carne.*
- \$14 -

CHICKEN WINGS (gf)
Roasted with Korean BBQ sauce.
- \$12 -

PANI PURI (v)
Channa daal & mint yoghurt chutney.
- \$15 -

FRIED CALAMARI (gf)
Sichuan seasoned with garlic aioli.
- \$15 -

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

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

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)

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

ASIAN GREEN SALAD (v/gf*)

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.
- \$14 -

BURGERS

All burgers served with rustic fries & garlic aioli.

THE ELECTRIC CLASSIC

House ground smoked beef chuck, butter lettuce, tomato, 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)

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

300G 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.
- \$29.5 -

CREOLE CHICKEN (gf*)

Corn fed chicken breast, maque choux, romesco & gem lettuce.
- \$30.5 -

STEAK

300G BEEF SIRLOIN (gf*)

Mash potato, jus, mix leaf salad.
- \$26 -

250G EYE FILLET (gf*)

Soubise, pomme dauphines, jus glazed carrot, mushroom marmalade.
- \$38 -

RESERVE YOUR
PARTY TODAY!

SIDES

SMOKED POTATOES (v/gf)

with 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

with strawberry gelato, black pepper, basil & mint sauce.
- \$14 -

CHOCOLATE MOUSSE

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

MEYER LEMON TART

with macadamia nougatine & fresh seasonal fruits.
- \$14 -

ICE CREAM / SORBET / GELATO

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

