

BUDAPEST TASTING MENU

\$45 per head all inclusive 7 dishes

SERVED FOR THE WHOLE TABLE

Options for children and special diets

FIRST COURSE

Grandma's Homestyle Chicken Soup

Chopped Liver with Pickled Onion and Rye Bread

SECOND COURSE

Hungarian Goulash with Nokedli Dumplings

Chicken Schnitzel on Peasant Potatoes

Cevapcici Balkan Sausages with
braised red cabbage

Crumbed Mushrooms stuffed with Dilled

Goat's Cheese, Csiki Sauce

THIRD COURSE

Apple and Walnut Strudel with Vanilla Custard

SOUPS & STARTERS

GRANDMA'S CHICKEN SOUP | 14.5 (GF Option)

A rich chicken broth with boneless chicken pieces, vegetables, matzoh dumplings and Polish noodles

GOULASH SOUP | 14.5 (GF Bread + \$1)

Hearty beef and vegetable soup with Rye bread

CHOPPED CHICKEN LIVER | 15.5 (GF Bread + \$1)

Brooklyn style livers, house pickled onion, Rye bread

MIXED ENTRÉE SELECTION | 35.5 (V Option)

A selection of hot and cold entrees (for 2)

HUNGARIAN GOULASH | 16.5 (GF Option)

Slow cooked beef shank goulash on nokedli

CHICKEN LIVER ONION | 15.5 (GF)

Pan fried with onion and spices on a potato latke

CRUMBED MUSHROOMS | 14 (V)

Served with baby spinach and a side of csiki sauce.

**CRUMBED MUSHROOMS FILLED WITH
DILLED FRENCH CHEVRE GOAT CHEESE | 15.5** (V)

Served with baby spinach and a side of csiki sauce.

FRIED CAMEMBERT | 15.5 (V)

Golden crust, oozing on the inside, with csiki sauce

ĆEVAPČIĆI | 15.5 (GF)

Balkan skinless sausages, grilled and served with sliced onion and tomato ajvar

OUR FAMOUS SCHNITZELS

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HAND CUT, HAND TENDERISED AND CRUMBED TO ORDER

Served with peasant potatoes OR garden salad

Add our classic sauces or side dishes for only \$5.5

CLASSIC CHICKEN SCHNITZEL | 28.5

Large 300g+ premium chicken breast

GIANT WIENER SCHNITZEL | 28.5

Tenderised yearling beef falling off the edge of the plate

VEAL SCHNITZEL | 32.5

Prime milk fed veal back strap

GIANT PORK FILLET SCHNITZEL | 30.5

Prime pork fillet, tenderised to perfection

CHICKEN OR WIENER PARMIGIANA | 31.5

Our unique version of a parma. Crumbed chicken or yearling beef topped with our house veal bolognese and melted cheese

CHICKEN OR WIENER MEXICANA | 31.5

Topped with lecco sauce and melted cheese. Spicy option available

MEAT LOVER'S PARMA | 34.5

Don't tell your doctor! Stuffed with csabai smoked sausage, bacon and cheddar, topped with our house veal bolognese

MEAT LOVER'S MEXICANA | 34.5

Stuffed with csabai smoked sausage, bacon and cheddar, topped with lecco sauce and melted cheese

CHEDDAR CHEESE STUFFED SCHNITZEL | 31.5

MUSHROOM STUFFED SCHNITZEL | 31.5

Stuffed with a house made mushroom pâté

CHEESE AND MUSHROOM SCHNITZEL | 31.5

Stuffed with a house made mushroom pâté and cheddar

COUNTRY STYLE SCHNITZEL | 31.5

Stuffed with prime bacon, finely sliced onion, and parsley

CHICKEN LIVER SCHNITZEL | 31.5

Stuffed with our house made chicken liver paté

HUNGARIAN STYLE SCHNITZEL | 31.5

Stuffed with Hungarian csabai smoked sausage and cheddar cheese

MEAT LOVER'S SCHNITZEL | 31.5

Stuffed with csabai smoked sausage, bacon and cheddar

**BYO Wine Sun to Wed (excluding special events, public holidays and public holiday eves) - \$10 Per Bottle
No Split Bills. Visa and Mastercard Accepted. 1.2% credit card surcharge.**

MAINS & CLASSICS

All served with peasant potatoes OR garden salad unless otherwise indicated

HUNGARIAN GOULASH | 29.5 (GF Option)

Beef shank pieces slow-cooked with paprika, tomato, onion, spices, served with peasant potatoes or nokedli dumplings. *Great with cucumber salad or pickles*

CHICKEN LIVER ONION | 28.5 (GF)

Pan fried with onion, marjoram and spices. *Great with cucumber salad or pickles*

CRUMBED MUSHROOMS | 28.5 (V)

Golden crumbed with a side of csiki sauce

CRUMBED MUSHROOMS FILLED WITH DILLED GOAT CHEESE | 30.5 (V)

Golden crumbed mushrooms with a French chevre dilled goat cheese filling, served with a side of csiki sauce

CRUMBED CAMEMBERT CHEESE | 28.5 (V)

Golden crust, oozing on the inside, with csiki sauce

CABBAGE ROLL | 30.5 (GF)

Pickled cabbage leaves with a spiced veal and rice filling, served with peasant potatoes and a side of sour cream

VEGETARIAN CABBAGE ROLL | 30.5 (V, GF)

Pickled cabbage leaves with a spiced vegetable and rice filling, and side of sour cream (subject to availability)

VEGETABLE FŐZELÉK OF THE DAY | 28.5 (V Option)

Traditional roux-thickened vegetable stew served with Hungarian Goulash or Crumbed Mushrooms

SPINACH FŐZELÉK | 27.5 (V Option)

Traditional garlic infused, creamed spinach főzelék with Hungarian Goulash or Crumbed Mushrooms

MUSHROOM PAPRIKÁS | 28.5 (V, GF option, Vegan option)

In a garlic, onion, tomato and paprika sauce, served on nokedli dumplings. *Great with cucumber salad or pickles*

CHICKEN PAPRIKA | 28.5 (GF with potato)

Skinless thigh fillets slow-cooked with paprika, tomato, onion and spices, with potatoes or nokedli dumplings, side of sour cream. *Great with cucumber salad or pickles*

CONFIT DUCK | 36.5 (GF)

Two duck legs, confited in a master stock, served crispy with braised red cabbage and peasant potatoes

SMOKED OTWAY PORK HOCK | 35.5 (GF)

Our signature 1+kg hock, smoked and then cooked until tender with peasant potatoes, mustard and horseradish

ĆEVAPČIĆI | 29.5 (GF)

Mildly spicy skinless sausages, grilled and served with sliced onion and tomato ajvar

GYPSY CHICKEN TENDERLOINS | 29.5 (GF Option)

Grilled garlic, pepper and paprika-marinated tenderloins

GRILLED CHICKEN BREAST FILLET | 28.5 (GF)

Lightly seasoned, served with potatoes or garden salad

BARRAMUNDI PAPRIKÁS | 36 (GF Option)

Fresh wild barramundi fillet pieces in traditional garlic, onion, tomato and paprika sauce, served on nokedli

WILD BARRAMUNDI FILLET | 34.5 (GF Option)

Served grilled or crumbed with peasant potatoes or garden salad, side of csiki sauce

SAUCES

LECSÓ SAUCE | 5.5 / 9.5 (V, GF)

Mildly spicy sauce with onion, capsicum and tomato

PEPPER SAUCE | 5.5 / 9.5 (V)

Four pepper brandy sauce

MUSHROOM SAUCE | 5.5 / 9.5 (V)

Creamy paprika seasoned mushroom sauce

CSIKI MAYO SAUCE | 5.5 / 9.5 (V, GF)

Cold sauce of beetroot, apple, onion and mayo

SIDES

CREAMED SPINACH | 5.5 / 9.5 (V)

Traditional side of spinach infused with garlic

PEASANT POTATOES | 5.5 / 9.5 (V, GF)

Boiled chats, tossed with sautee onion and parsley

CHUNKY POTATO CHIPS | 5.5 / 9.5 (V, GF)

BRAISED RED CABBAGE | 5.5 / 9.5 (V, GF)

Red cabbage, onion, vinegar, sugar, caraway

GARDEN SALAD | 5.5 / 9.5 (V, GF)

Lettuce, tomato, onion, cucumber, house vinaigrette

NOKEDLI | 5.5 / 9.5 (V)

House made pasta dumplings made from flour and egg

CUCUMBER SALAD | 5.5 / 9.5 (V, GF)

Fresh cucumber slices marinated in a Hungarian garlic dressing. Served with or without sour cream

GARLIC DILL PICKLED CUCUMBERS | 5.5 / 9.5 (V, GF)

POTATO LATKE | 12.5 (V)

2 x pan fried grated potato and onion cakes served with a side of sour cream (and icing sugar if you like)

PICKLED VECSÉSI CABBAGE | 8.5 (V, GF)

COLD HOUSE POTATO SALAD | 8.5 (V, GF)

MIXED PICKLE SALAD (CSALAMÁDÉ) | 8.5 (V, GF)

EUROPEAN FARMER'S RYE BREAD | 5 (V)

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