

**Starters**

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**Oysters - Sydney rock**

***½ dozen dozen***

**Natural** 27.8 43.8

**Mornay** 29.846.8

**Kilpatrick** 29.846.8

**Soups**

***Cup Small Large***

**Matzo Dumpling** 12.8 15.8

*tasty dumplings served in our home-made broth*

**Soup of the day** 9.512.8 15.8

*ask your friendly waiter*

**Chicken Noodle** 8.5 12.5 14.5

*home-made chicken broth with egg noodles*

**Hearty Chicken Soup** 9.5 12.8 15.8

*home-made chicken broth with egg noodles, chicken pieces & carrots*

**Ukrainian Borscht *(Vegetarian)*** 8.5 12.5 14.5

*traditional beetroot soup packed w. carrots, potato & cabbage - served hot or cold*

**Entrées**

**Garlic Bread** 9.8

**Lángos** **–** *fresh Hungarian flat bread served w. a touch of garlic & side of sour cream* 11.8

**Bruschetta** – *tomato, basil & feta* ***(Vegetarian)***  13.8

**Crumbed Mushrooms** *– served w. a blue cheese dipping sauce* ***(Vegetarian)***17.8\*

**Garlic Prawns** *– w. chilli & a touch of sherry*  29.8

**Grilled Haloumi** *– a sweet and salty sensation w. watermelon, pineapple and pesto* 16.8

**Lambs Brains** *– tossed in breadcrumbs & served w. tartare sauce & rice*  24.8\*

**\*** *available as a main - add 8.0*

**Snacks**

**Schnitzel Strips** *– tender chicken strips lightly crumbed & served w. aioli* 17.8

**Chopped Liver** *– served w. pickles & Turkish toast fingers* 18.8

**Potato Wedges** *– served w. sour cream, sweet chilli sauce* *& taramasalata* 14.8

A 10% surcharge applies on Public Holidays



**Mains**

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| **\* All dishes below are served with a choice of any side \*** |

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| |  | | --- | | **Schnitzel**  **Chicken Schnitzel** *– served w. 2 sides of your choice*  26.8 34.8  **Wiener Schnitzel** *– milk fed veal crumbed & served w. creamed spinach*  29.8 39.8  **Half-Half Schnitzel** *– one piece of Chicken & one of Wiener*  *served w. creamed spinach*  35.8  **Gypsy Schnitzel** – *chicken schnitzel served w. our tasty paprika sauce*  26.8 34.8 |  |  | | --- | | **Chicken**  **Fresh Chicken Livers** *– free-range handpicked livers sautéed w. onions*  27.8 34.8  **Chicken Vino Bianco** *– tender fillets w. our tasty white mushroom sauce*  32.8  **Grilled Chicken Breast** *– tender fillets prepared w. lemon & oregano oil*  29.8  ***w. piri piri sauce*** *– add 3.8*  **Veal - milk fed**  **Veal Vino Bianco** *– lean fillets w. a white mushroom sauce*  30.8 39.8  **Veal Bakonyi** *–* *veal escalopes w. a traditional Hungarian mushroom sauce*  30.8 39.8  **Veal Cutlets** *– large succulent cutlets grilled or crumbed & served w. creamed spinach*  38.8  **Grilled Veal Fillets** *– lean fillets cooked to perfection*  *2 pieces* 35.8 *3 pieces* 43.8  **Steaks**  **Eye Fillet –** *pasture fed free range fillet, served w. choice of pepper, mushroom or Diane sauce*  48.8  **New York Sirloin** *– in our honey mustard sauce*  40.8  **Filet Mignon***– eye fillet wrapped in a crown of bacon, served w. mushroom sauce,*  *onion rings & grilled tomato*  49.8 | |



**Mains**

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**House Specials**

**Veal Goulash** *– tender veal braised in our paprika seasoned stew & served w. nokedli*

30.8 36.8

**Paprika Chicken** *– tender chicken pieces simmered in our tasty Hungarian sauce*

*& served w. nokedli*

31.8

**Rosemary Lamb Shank** *– slow cooked in seasonal vegetables, served w. gravy & mashed potato*

34.8

**Cabbage Rolls** *– home-made recipe of seasoned mince, wrapped in blanched*

*cabbage leaves & served w. mashed potato*

28.8 38.8

**Crispy Roast Duck** *– slow-roasted duck served w. red cabbage & mashed potato*

38.8

**Stuffed Red Capsicum** *– filled w. seasoned mince & served w. mashed potato*

28.8

**Frankfurt** *– continental sausages served w. lecso salsa & mashed potato*

*(grilled or boiled)*

24.8 28.8

**Transylvanian Layered Cabbage** *– a delicious and tasty mix of seasoned mince, sauerkraut,*

*& Hungarian sausage served with a side of sour cream*

29.8 36.8

**Lamb Cutlets** *– free-range lamb cutlets cooked to perfection, served w. bacon & mashed potato*

36.8

We apologise if changes to the menu are not possible during busy times



**Mains**

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**Seafood**

**Grilled Barramundi** *– w. steamed baby turnips, cavalo nero & capers on a bed of mashed potato*

37.8

**Atlantic Salmon***– crispy skin served w. asparagus spears, caramelised fennel,*

*& a chive beurre blanc*

35.8

**King Prawn Cutlets** *– fresh local prawns crumbed & served w. choice of mashed potato or fries*

*w. a side of tartare dipping sauce*

32.8 39.8

**Burgers**

***(served w. fries or side salad)***

**21 Burger** – *lean and juicy beef patty w. lettuce, cheese, tomato, beetroot, sautéed onions & fries*

24.8

**Portuguese Chicken Burger** *– grilled chicken breast served w. chilli mayonnaise*

*& lettuce, tomato & pineapple*

21.8

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|  | **Wooden Plate** |  |
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| *Mixed plate w. Wiener schnitzel, chicken schnitzel, grilled veal fillet,*  *eye fillet steak, chicken livers, frankfurts, fries, coleslaw & creamed spinach*  *for 2 people* 88.0 | | |

**Side Orders**

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| *Creamed Spinach 10.5*  *Steamed Vegetables 11.5*  *Fries 8.8*  *Cole Slaw 8.5*  *Chopped Liver 10.5* | *Cucumber Salad 9.5*  *French Salad 8.5*  *Red Cabbage 9.5*  *Dill Marrow Stew 11.8* | *Mashed Potato 9.5*  *Lecso Salsa 9.5*  *Rice 5.0*  *Nokedli 9.5*  *Pickles 6.5* |

**Sauces**

*Pepper, Diane, Gravy 5.5*

*Mushroom, Bakonyi, Paprika 6.5*

*Tartare, Blue Cheese, Piri Piri, Honey Mustard 4.5*



**Salads**

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**Rocket, Pear & Parmesan** *– w. balsamic vinaigrette* 13.8

**Garden Salad** *– avocado, cherry tomato, cucumber, carrot, onion, mushrooms,* 19.8

*beetroot & mixed lettuce*

**Grilled Haloumi Salad** *– blanched seasonal green vegetables dressed w. lemon* 21.8

*& olive oil, topped w. grilled haloumi*

**Smoked Salmon Salad** *– Tasmanian smoked salmon w. mixed greens, avocado,* 24.8 27.8

*cucumber, carrot, onion, cherry tomato & capers*

**Grilled Sirloin Salad** *– tender strips of New York sirloin steak w. cherry tomato,* 26.8 33.8

*capsicum, onion, mushrooms, beetroot, cucumber, & topped w. shredded carrot*

**Top of the Crop** – *cherry tomato, cucumber, carrot, onion, avocado, pineapple,* 21.8 26.8

*fetta cheese, olives, beetroot, corn, hard-boiled egg & mixed lettuce*

***w. tuna*** *– add 4.00* ***w. chicken*** *– add 6.80* ***w. smoked salmon*** *– add 6.80*

**Caesar Salad**– *cos lettuce, bacon, egg, croutons, parmesan cheese & anchovies*20.8 24.8

***w. succulent chicken strips*** *– add 6.80*

**Greek Salad** *– cos lettuce topped w. fetta, olives, cherry tomato, cucumbers* 19.8 24.8

*& anchovies. Served w. freshly made taramasalata.*

**Grilled Chicken Salad** *– mixed greens w. cherry tomato, cucumber, carrot, onion* 24.8 29.8

*& avocado, topped w. a succulent chicken breast*

**Tropical Fruit Salad** *– a selection of seasonal fruits served w. avocado, cottage* 21.0 25.8

*cheese & a hard-boiled egg*

**Noodles & Rice**

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| **Veal Ragu** *– slow cooked veal served w pappardelle, topped w. shaved parmesan* 26.8 33.8  **King Prawn Salsa Verde***– served w. nokedli, cherry tomatoes & baby sorrel*  26.8 34.8  **Spaghetti Bolognese** *– traditional house recipe w. premium beef mince*  22.8 28.8  **King Prawn Spaghetti**  – *our home-made tomato based sauce made w. a* 29.8 36.8  *touch of cream & topped w. shaved parmesan*  **Napolitana** *– fresh tomatoes, onions, basil & garlic* ***(Vegetarian)*** 19.8 23.8  **Chicken & Mushroom Risotto** – *w. peas & capsicum* 22.8 28.8  **Primavera** – *fresh spring vegetables in your choice of a tomato or cream*-*based* *sauce,*  22.5 27.8  *served w. steamed rice, spaghetti or fettuccine* ***(Vegetarian)*** | | |



**Desserts**

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| **Available w. whipped cream and/or ice cream – add 1.8** |

**Our Famous Pancakes – crêpes w. our tasty fillings**

***Small Large***

**Chocolate** 11.8 15.8

**Lemon & Sugar** 10.8 14.8

**The Gundel** *– ground walnut & rum filling topped w. chocolate sauce* 12.8 17.8

**Fresh Strawberry** 15.8

**Nutella** *– topped w. fresh strawberry slices* 11.8 16.8

**Jam (Strawberry or Apricot)** 11.8 15.8

**Cream Cheese & Sultanas** 12.8 17.8

**Maple Syrup or Honey** 10.8 14.8

**Fresh Banana** 15.8

**Apple Cinnamon** 15.8

**Sour Cherries & Grand Marnier**12.8 17.8

**Home-made Dessert Specials**

**Baked Cheese Noodles** *– baked sweet noodles w. raisins* 15.8

***w.* sour *cherry sauce*** *– add 3.0*

**Apple** *or* **Cherry Strudel** 12.8

**Chocolate Mousse***– topped w. whipped cream*12.8

**Seasonal Fruit Salad** *– w. whipped cream or ice cream* 13.8

**Chestnut Purée** *– sweetened chestnut blended with rum & layered w. whipped cream*12.8

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**Gelato** *– per scoop (choice of chocolate, coffee, hazelnut, lemon, strawberry & vanilla)*

*Single, double, triple* 5.8 / 9.8 / 12.8

**Affogato *–*** *vanilla ice cream served w. two fresh shots of espresso* 7.8

*w. a shot of Frangelico, Kahlua,Tia Maria or Baileys*  14.8

**Cakes & Pastries**

**Pischinger** *– crispy wafers layered & filled w. hazelnut & chocolate ganache* 13.5

**Cake of the day** 12.5

**Baked Ricotta Cheesecake**  11.8

**Nibbles** *– small bites perfect w. coffee (Gluten Free)* 5.5

*(choice of Almond Horseshoe, Pistachio Cookie or Lemon Biscuit)*