

## Entrées

- Pretzel** with Herbs & Garlic Butter **V** \$4.90  
*Traditional German freshly baked Pastry*
- House marinated Kalamata Olives & Bread** **V / GF** \$9.90  
*Flavoured Olive Oil, Garlic, Herbs and Spices Marinade*
- Plate of mixed pickled Vegetable & Feta Cheese** **V / GF** \$10.90  
*Crumbly cubes of marinated Feta, Hungarian spicy Apple Paprika, Beetroot, roasted Peppers & Pickles*  
*Chargrilled Toast or fresh Rye Bread optional \$2.00 extra*
- Traditional Slavic Pierogy** with Spring Onion & Crème Fraîche **V** \$12.90  
*Dumplings of unleavened Dough with seasonal filling, pan-fried in Butter with Onion*
- Crunchy Button Mushrooms** stuffed with Blue Cheese **V** \$13.90  
*served on bed of mixed Salad with house made Tartar Sauce*
- House made Duck Liver Pate & Cranberry Chutney** with Toast \$14.90  
*Classic recipe with rich flavour & buttery texture served with toasted Rye Bread*
- "UTOPENEC"** \$13.90  
*Veal Sausage marinated in European Spices, Onion & Vinaigrette with Rye Bread*  
**SERVED COLD**
- Steak Tartare** with Garlic Rye Toast **GF** \$16.90  
*60g of carefully picked Grain fed Beef Tenderloin mixed with Herbs & Spices*  
**SERVED RAW**
- French Snails** in Almond & Garlic Butter **GF** ½ doz \$14.90 1 doz \$28.90  
*Chargrilled Toast or fresh Rye Bread optional \$2.00 extra*
- Entrée Plate for 2** to share \$27.90  
*Combination of traditional Pierogy, Prawns & Barramundi Twisters and homemade Duck Liver Pate served with Kidney Beans and Tomato Salad & toasted Bread*
- Bread Basket & Herbs and Garlic Butter** \$5.50  
*On premises freshly baked Rye and Turkish Bread*

## Main Meals

- Sopsky Salad** with Bulgarian Feta Cheese **V / GF** \$15.90  
*Classic European recipe of diced Vegetable in Dressing topped with Feta Cheese*  
Optional: Olives \$2.00  
Grilled Chicken Breast \$6.90  
Chargrilled Toast \$2.00
- Grilled Barramundi Fillet marinated in Lemon & Thyme** **GF** \$29.90  
*Served with gratin Potato and warm baby Beetroot*
- Seared Tuna Steak** with Kidney Beans and Tomato Salad **GF** \$34.90  
*Thick cut of 150g grilled Tuna Steak in Herb/Zest Mixture served with marinated Beans, Garlic & Tomato Salad*
- Confit Leg of Duck** with sweet red Cabbage & roasted baby Potatoes **GF** \$31.90  
*Traditional French method of gently cured Duck Legs bathed in their own fat for hours and then the skin crisped in oven*
- ½ of crispy roasted Pork Knuckle** **GF** \$23.90  
*Served with sweet Potato Puree & warm baby Beetroot*
- Slowly braised Beef Cheeks** in spicy Hungarian Paprika Sauce \$27.90  
*Served with seasonal Vegetable and creamy Mash Potato*
- Steak Tatar** **GF** \$31.90  
*120g Grain Fed Beef Tenderloin SERVED RAW with an Egg Yolk, Herbs, Spices, Garlic & fried Rye Bread*

## Vegetarian Meals

- Traditional Pierogy** with Mushrooms \$23.90  
*White Wine creamy Sauce topped with Bulgarian Feta Cheese*
- Vegetarian Mix Platter** \$25.90  
*Creamy Brussels Sprouts, warm baby Beetroot, mixed Pierogy & Kidney Beans and Tomato Salad, served with house made Mash Potato*
- Crumbed Edam Cheese** \$24.90  
*Served with Chips, mix Salad in Dressing & house made Tartar Sauce*

Meals marked **V** are vegetarian, **GF** could be prepared gluten free - please advise your waiter  
All prices are GST inclusive  
Fully licensed, BYO available Tuesday, Wednesday and Thursday only - wine only, corkage \$4 pp

# Tour of Europe

*For preparation of all traditional dishes we carefully select local & the best available imported ingredients. Our Chefs are following traditional preparation technique and recipes to ensure authenticity to every country national dish we serve.*

## AUSTRIA

- Crispy roasted Pork Belly GF** \$26.90  
*served with braised sweet red Cabbage & Spinach Dumplings*
- Wiener Veal Schnitzel** \$24.90  
*served with roasted Potato, Kraut Salad & Cranberry chutney*

## BELGIUM

- Black Mussels in White Wine, Parsley & Garlic Sauce GF** \$27.90  
*served with Chips & Tartar Sauce*
- Grilled Lamb & Rosemary Sausage GF** \$23.90  
*served with sweet Potato Puree & Mushroom - Onion Gravy*

## THE CZECH & SLOVAK REPUBLIC

- Golden Roasted Duck GF** ¼ \$23.90 ½ \$29.90  
*served with Red Cabbage, Sauerkraut, Mix Dumplings & Gravy*
- Pork Schnitzel** \$23.90  
*served with Brussels Sprouts, Chips & Gravy*
- Slowly Roasted Pork Knuckle with Cracklings GF** \$26.90  
*served on wooden board with Rye Bread, Pickles, Mustard & Horseradish*
- "SVICKOVA"** \$24.90  
*served with Bread Dumplings, whipped Cream & Cranberry Sauce*  
*Traditional century old dish of braised Beef in Root Vegetable creamy Sauce*

## GERMANY

- Jager Chicken Schnitzel** \$23.90  
*served with Mash Potato, Kraut Salad & Mushroom Sauce*
- Whole Crispy Roasted Pork Knuckle GF** \$29.90  
*served with Sauerkraut, Mash Potato & Gravy*

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## From the Grill

**Juicy Pork Ribs GF** \$34.90

*Full Rack glazed in house made Honey & BBQ Sauce*

*Optional: Salad & Rye Bread \$5.00*

*Salad & Chips \$6.00*

**½ Rack of juicy Pork Ribs** glazed in Honey & BBQ Sauce **GF** \$28.90

*served with Chips & Mix Salad*

**Beef Eye Fillet Medallions** marinated in European Spices **GF** \$29.90

*served with Thyme baby Beetroot & Mash Potato*

**250g Grain Fed Beef Tenderloin Steak** wrapped in Bacon \$32.90

*served with seasonal Mix Vegetable & Sweet Potato Puree*

## Meat Platters

**SCHNITZEL PLATTER** For One \$29.90 For Two \$58.00

*Chicken, Pork, Veal Schnitzel with Mushroom Sauce & Cranberry Chutney,*

*served with Mash Potato, Thyme baby Beetroot,*

*creamy Brussels Sprout & Mix Garden Salad*

**BAVARIAN FEAST PLATTER** For One \$30.90 For Two \$61.00

*¼ Golden Roasted Duck, Chicken Schnitzel, crispy Pork Belly,*

*served with Mixed Dumplings, Sauerkraut, Red Cabbage & Gravy*

**MEAT LOVERS TASTING PLATTER FOR TWO GF** \$70.00

*½ crispy roasted Pork Knuckle, ½ juicy Pork Ribs, Grilled Lamb & Rosemary Sausage*

*served with seasonal Mix Vegetable, Mash Potato and Mushroom & Onion Gravy Sauce*

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## Side Dishes

Mixed Garden Salad	<b>GF</b>	Small \$6.50	Large \$11.90
Seasonal Mix Vegetable	<b>GF</b>		\$6.90
Sweet Potato Puree	<b>GF</b>		\$6.00
Creamy Brussels Sprouts			\$6.90
Kidney Beans and Tomato Salad	<b>GF</b>		\$6.90
Thyme baby Beetroot	<b>GF</b>		\$6.90
Shoestring Chips			\$6.00
Mash Potato	<b>GF</b>		\$6.00
Roasted Potatoes	<b>GF</b>		\$6.00
Potato Gratin	<b>GF</b>		\$6.90
Dumplings – Spinach or Bread			\$2.50
<i>Serve of two with Gravy</i>			

## Kids Meals

<b>Fish &amp; Chips</b>	<b>GF</b>		\$14.90
<i>Grilled Barramundi Fillet served with Salad &amp; Tomato Sauce</i>			
<b>Chicken Schnitzel &amp; Chips</b>			\$14.90
<i>Homemade Chicken Breast Schnitzel, Mix Salad &amp; Tomato Sauce</i>			
<b>Beef Eye Fillet Medallions &amp; Mash Potato</b>	<b>GF</b>		\$14.90
<i>Pan fried Medallions, Mix Salad &amp; Gravy</i>			
<b>Svickova &amp; Bread Dumplings</b>			\$14.90
<i>Braised Beef in Root Vegetable Creamy Sauce</i>			
<b>Kids Vanilla Ice Cream</b>			\$4.90
<i>with Chocolate topping</i>			

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## Desserts

<b>Hot Raspberries</b> on Vanilla Ice Cream <b>GF</b>	\$11.90	
<b>Homemade Apple &amp; Walnut Strudel</b> <i>served with whipped Cream &amp; Vanilla Ice Cream</i>	\$12.90	
<b>Belgian Chocolate Mousse &amp; Berries</b> <b>GF</b>	\$12.90	
<b>Crepes Suzettes</b> with Orange Sauce & Raspberries <i>served with whipped Cream &amp; Vanilla Ice Cream</i>	\$14.90	
<b>Dessert Tasting Plate for 2</b> <i>Share Plate of Hot Raspberries on Vanilla Ice Cream, Belgian Chocolate Mousse, Crepes Suzettes &amp; warm Apple and Walnut Strudel</i>	\$21.90	
<b>Plate of assorted Handmade Chocolates</b>		
4 pcs \$10.00	6 pcs \$15.00	8 pcs \$20.00

## Dessert & Fortified Wine

08 Dean De Bortoli Vat 5, Hunter Valley, NSW	glass \$8.90	Btl 375ml \$41.00
09 Josef Chromy Botrytis Riesling	glass \$8.90	Btl 375ml \$41.00
Galway Pipe Fine Old Tawny Port, Australia		\$7.00
Penfolds Grandfather Rare Tawny Port, Australia		\$14.90

## Cognac & Brandy

Hennessy V.S.O.P., France	\$13.90
Calvados Chateau du Breuil V.S.O.P., France	\$12.90
Asbach Uralt Fine Old Brandy, Germany	\$8.90

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# LUNCH SPECIAL

TWO COURSE SET MENU **\$29.90 pp**

## Main - your choice of:

### Fish & Chips

*with fresh Salad & Tartar Sauce*

### ¼ of Golden Roasted Duck **GF**

*with Red Cabbage, Sauerkraut, Mix Dumplings & Gravy*

### Jager Chicken Schnitzel

*with Mash Potato, Kraut Salad & Mushroom Sauce*

### Grilled Lamb & Rosemary Sausage **GF**

*with Mash Potato, Mushroom & Onion Gravy*

### Crispy roasted Pork Belly **GF**

*with red Cabbage & Spinach Dumplings*

### Pork Schnitzel

*with Brussels Sprouts, Chips & Gravy*

### ½ of crispy roasted Pork Knuckle **GF**

*with sweet Potato Puree & warm baby Beetroot*

### "SVICKOVA"

*served with Bread Dumplings, whipped Cream & Cranberry Sauce*

*Traditional century old dish of braised Beef in root Vegetable creamy Sauce*

### Steak Sandwich

*Chargrilled Eye Fillet Medallions on Turkish Bread,*

*with Beetroot, Onion, Mix Salad, Aioli & Chips*

## Dessert - your choice of:

**Hot Raspberries** on Vanilla Ice Cream

**Belgian Chocolate Mousse**

**Homemade Apple & Walnut Strudel**

*served with whipped Cream & Vanilla Ice Cream*

Available Saturday & Sunday Lunch between 12-4pm

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