

ENTRÉE

Wedliny – Platter of Polish smoked meats and sausages served sith rye bread \$15.90

Grzybki – Fried crumbed mushrooms with horseradish dipping sauce \$12.90

Sledzik – Herring with Polish pickles and creamy dill dressing served with rye bread \$11.90

Serek – Fried crumbed camembert chesse with cranberry sauce \$14.90

Lesna Salatka – Forest salad with lettuce whit cheese and marinated porcini mushrooms topped with a berry dressing \$11.90

Smalec – Delicious seasoned pork lard with apples and onions, served with rye bread and Polish pickles \$7.90

SOUPS

Barszcz – "Bahrshch"- Delicate clear beetroot broth with "uszka" or "krokiet" (\$2.90 extra) \$9.90

Flaczki – Beef tripe soup, flavored with pepper, ginger & marjoram \$10.90

Zurek – "Zhoo-rek"- Sour rye broth with potato and Polish smoked sausage \$9.90

Soup of the day \$9.90



MAINS

Pierogi "Pyeh-raw-ghee"- Traditional Polish dumpling with delicious fillings choice of:

- Mushroom and sauerkraut with mushroom sauce VEGETARIAN OPTION
- White cheese & potato with fried onion and sour cream VEGETARIAN OPTION
- Meat with stewed onion and bacon
- Buckwheat and white cheese

VEGETARIAN OPTION

- Selection of any dumplings with tomato & roasted capsicum sauce

Choice of boiled or fried (fried \$1 extra) Entree (6pcs) \$18.90 Main (9pcs) \$23.90

Schabowy – Pork loin schnitzel served with potatoes & mizeria (optional chicken schnitzel) \$24.90

Kielbasa – Smoked Polish sausage char grilled & served with potatoes and pickles \$22.90

Schab ze sliwkami – Pork loin stuffed with prunes & served with potatoes and cwikla \$25.90

Bigos – A national Polish dish of smoked meat & hunters sauerkraut stew served with potatoes \$19.60

Placki – Potato pancakes served with wild mushroom sauce \$17.90

Szaszlyk – Char-grilled beef, pork loin, chicken breast & vegetable skewer served with kopytka and salad \$25.90

Golabki – Meat and rice wrapped in soft cabbage leaf and baked, served with potatoes and a light tomato sauce \$21.90

Kurczak – Char-grilled boneless chicken leg in fresh horseradish sauce served with buckwheat and carrots \$23.90

Ryba – Polish style white fish fillet with celeriac, carrot & raisin served with kopytka \$23.90

Kaczka – Duck roasted in apples and served with kopytka \$28.90

161 Glebe Point Road, Sydney NSW 2037 For booking please call +61 2 9660 1242 Open Daily from 6pm



SIDES

COLD SIDES

Bouquet of raw vegetables \$6.90

Marchewka – Grated carrot and apple \$4.90

Mizeria - Fresh cucumber slices with dill \$4.90

Seler – Grated celeriac with raisins \$4.90

Buraczki – Grated cooked beetroot \$4.90

Ogorki konserwowe – Polish pickles \$4.90

Ogorki kiszone – Cucumbers in brine \$4.90

Chrzan "Khshahn" – horseradish \$4.90

Cwikla - Beetroot with horseradish \$4.90

Lesne Grzyby – Marinated porcini mushrooms or chanterelles \$4.90

HOT SIDES

Kapusta "Kah-poost-tah" – stewed red cabbage \$6.90

Kopytka "Kaw-pit-kah" - potato dumplings \$6.90

Ziemniaki - Potatoes with dill \$4.90

Kasza – Buckwheat \$4.90

EXTRAS

Bread, sour cream, mustard etc \$2.50



SET MENU

\$ 50 per person minimum 8 people includes:

BANQUET STYLE ENTREE

Pierogi – Traditional polish dumplings with delicious fillings

Smalec – Seasoned spread of pork lard, apples and onion served with light rye bread

Placki – Potato pancakes with wild mushroom sauce

Wedliny – Platter of Polish smoked meats and sausages

Bigos – Smoked meat and hunters sauerkraut stew

SOUP – Individual serving of traditional polish soup

MAINS – Choice of; Galabki Chicken Schnitzel Kielbasa Ryba

DESSERT Individual serving of delicate dessert.

DESSERT

Sernik "Sare-neek" – Freshly baked cheesecake with forest berries and vanilla ice cream \$11.90 Slodkie pierogi – Sweet dumplings with seasonal fruits \$14.90 Nalesnik – Crepe stuffed with plum povidel and served with vanilla ice cream \$12.90 Chopin Cake – Frozen dessert with oven roasted almonds topped with dark chocolate sauce \$9.90

Kosciuszko Ice Cream – Ice cream served with Polish sweets and topped with flaming caramel \$9.90

Lody z Advocaatem – Ice cream with our own homemade rich and creamy liqueur (for adults only) \$9.90 Traditional Polish Cake \$9.90

B.Y.O Cake – \$2.50 per person



DRINKS

COCKTAILS

Miod Malina Szarlotka Slodkie Zdrowie Ogorkowa

BEERS

Zamkowe Strong 0.5L
Zamkowe 0.5
Zywiec 0.5L
Zywiec 300ml
Zlote Lwy 0.5L
Perla 0.5L
Okocim OK 0.5L
Johannes Strong Lager 0.5L
James Boag Premium Light

VODKA

Zytnia / Clear Wheat Vodka
Old Krupnik / Clear Vodka
Wyborowa / Clear Vodka
White Zobrowka / Clear Vodka
Zobrowka / Grass Vodka
Belvedere
Belvedere / Black Raspberry
Debowa / Oak Tree Vodka
Chopin
Zoladkowa Gorzka / Bitter Sweet Vodka
Zoladkowa Gorzka Mietowa / Mint Vodka
Old Krupnik / Honey Vodka
Medos / Honey Vodka
Soplica Wisniowa / Cherry Vodka

Soplica / Raspberry Vodka Advocaat / Liqueur Slivovica / Plum Vodka Soplica Orzech Laskowy / Hazelnut Vodka Jagermeister / Liqueur

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POLISH MEAD

Kurpiowski / Royal Mead Jadwiga Mead

WHITE WINE

O'leary Walker Riesling Polish Hill SA Vavasour, Sauvignon Blanc Marlborough NZ Forget-Me-Not Sauvignon Blanc Semillon McLaren Vale SA Rymill Sauvignon Blanc Semillon Coonawarra SA Hugh Hamilton-The Scallywag Chardonnay McLaren Vale SA Found Stone Pinot Grigio Yenda NSW House White NaZdrowie Dal Zotto Rose King Valley Vic

RED WINE

Grzaniec Warm Mulled Wine
Bunnamagoo Shiraz Central Ranges NSW
Shark Bay Pinot Noir Mornington Peninsula VIC
Oddfellows Merlot Langhorne Creek SA
Rymill Cabernet Sauvignon Merlot, Coonawarra SA
Pyren Vineyard-Broken Quartz Cabernet Sauvignon Warrenmang VIC
House Red Na Zdrowie

SPARKLING WINE

Martini Sparkling Torino Italy Segura Viudas Brut Cava Spain Veuve Clicquot Ponsardin Reims France

B.Y.O Wine only corkage \$3.00 p/p

Please note that we do accept Credit Cards. However there is a surcharge of 5% for American Express and a surcharge of 2% for Mastercard and Visa