

## snacks

**marinated olives** 4.90  
in extra virgin oil, rosemary and lemon myrtle

**3-dips platter** 11.90  
wild mushroom, hungarian salami  
and smoked salmon dips with crackers and grissini

**salt and pepper squid** 17.90  
with lemon myrtle aioli and rocket

**grilled swiss bratwurst** 16.90  
on sauerkraut and mash potatoes

**cheese platter** 14.50  
chef's selection of gourmet european cheeses

**"csabai" meze platter** 15.90  
csabai sausage, grilled asparagus wrapped in prosciutto,  
stuffed peppers, marinated olives, pickles  
and sun dried tomatoes

**frankfurter sausages** 11.90  
with horseradish, dijon mustard and rye bread

**spicy wedges** 5.50  
with sour cream and sweet chili sauce

**shoestring fries** 5.50  
with tomato sauce and garlic aioli

**spicy drumsticks** 16.90  
chicken drumsticks in a spicy beer batter,  
served with blue cheese aioli



## traditional cuisine

**five hour duck** 21.90  
partly de-boned free range duck on red cabbage  
braised with horseradish, apple and walnuts, served with  
dumplings (recommended beer: floris griotte cherry beer)

**vienna schnitzel** 21.90  
with parsley potatoes and steamed vegetables  
(recommended beer: staropramen)

**veal goulash** 19.90  
served in a freshly baked sourdough bread cob  
(recommended beer: krusovice on tap)

**braised buffalo cheeks** 19.90  
served with festive "svickova" root vegetable sauce  
and dumplings (recommended beer: dark kozel)

**baby pork ribs** 21.90  
marinated in a secret sauce, served on sauerkraut and  
roasted potatoes (recommended beer: erdinger weisbier)

**chicken "hunter" schnitzel** 19.90  
crumbed free-range chicken breast fillet with wild mushroom  
and fresh herb sauce, served with mashed potatoes  
and side salad (recommended beer: pilsner urquell)

**bazaar mixed platter** 23.90  
tasting platter of duck on red cabbage, vienna schnitzel  
with parsley potatoes and pork ribs on sauerkraut  
(recommended beer: floris griotte cherry beer,  
staropramen or erdinger weisbier)

## sides

5  
mashed potato  
steamed vegetables  
braised red cabbage  
sauerkraut  
parsley potatoes  
spicy wedges  
shoestring fries



## bread

garlic butter on wood fired toast  
3.50

sourdough bread with aged balsamic and extra virgin oil  
3.50

tomato and basil bruschetta on wood fired toast  
8.90

caponata bruschetta with goat's cheese on rye bread  
9.90

## starters

**millefeuille of garlic & chili prawns** 12.90  
puff pastry triangles and garlic and chili prawns  
on chiffonnade of cos lettuce

**wild mushroom risotto cake** 11.50  
wrapped in prosciutto served with mixed leaves  
and an aged balsamic reduction

**smoked salmon rolls** 12.50  
filled with crème fraiche and dill, topped with red caviar,  
served on a potato blini and rocket salad

**duck liver mousse** 10.90  
on rye bread crostini with red onion jam

**soft shell sand crab**  
(starter/main size) 14.50/20.90  
in crispy batter with mixed leaves and chili lime dressing

**steak tartar**  
(starter/main size) 13.90/19.90  
prepared to the chef's special recipe,  
finely chopped prime eye fillet served with herb crostini



## mains

**free-range chicken breast roulade** 19.90  
wrapped in prosciutto stuffed with sun dried tomatoes,  
basil and olives served on ratatouille

**barramundi en papillote** 20.90  
wild barramundi fillet steamed in a paper bag on kipfler  
potatoes and vegetables

**home-made potato gnocchi** 18.90  
with stilton blue cheese, wild mushroom  
and walnut sauce

**fournedos rossini** 23.50  
char-grilled prime eye fillet steaks on herb crostini  
and duck liver mousse served with madeira sauce  
and steamed vegetables (recommended medium)

**veal stroganoff** 19.90  
veal strips cooked in mushroom, dijon mustard  
and cream sauce, served on basmati rice

**rack of lamb** 23.50  
lamb cutlets in herb crust, served with dark red wine  
and chocolate sauce on potato gratin and rocket salad

**choucroute garnie for 2** 49.90  
smoked pork neck, bratwurst, roast pork ribs  
and frankfurter, served on sauerkraut and kipfler potatoes

## salads

**warm duck and kumara potatoes salad** 14.50  
mixed leaves with chili lime dressing

**chicken caesar salad** 13.90  
cos lettuce, grilled chicken, shaved parmesan, crispy  
bacon, herb croutons and caesar dressing

**mixed leaves salad** 5.90  
with honey and balsamic dressing

**rocket and aged parmesan salad** 6.90  
with balsamic dressing

