

SOUPS

GRANDMA'S CHICKEN SOUP | \$12 (GF Available)

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

GOULASH SOUP | \$12.5 (GF)

Traditional hearty Hungarian beef and vegetable soup

SOUP OF THE DAY (Usually V)

Check the daily specials

STARTERS AND SHARING

CHARCUTERIE PLATTER | \$27.5 (GF Option)

Selection of salami, sausages, salmon and traditional salads, served with Farmer's Rye bread

MIXED ENTRÉE SELECTION | \$32.5 (V Option)

A selection of hot and cold signature entrees

HUNGARIAN GOULASH | \$15.5 (GF Option)

Slow cooked beef shank goulash on nakedli

CHICKEN LIVER ONION | \$14.5 (GF)

Pan fried with onion and spices on a potato latke

CRUMBED MUSHROOMS | \$12.5 (V)

Served with baby spinach and a side of csiki sauce.

CRUMBED MUSHROOMS FILLED WITH DILLED GOAT CHEESE | \$13.5 (V)

Served with baby spinach and a side of csiki sauce.

FRIED CAMEMBERT | \$13.5 (V)

Golden crust, oozing on the inside, with csiki sauce

TASMANIAN SMOKED SALMON LATKE | \$15.5

Tasmanian cold smoked salmon slices served on a potato latke with a herbed sour cream

ČEVAPČIĆI | \$14.5 (GF)

Balkan skinless sausages, grilled and served with finely chopped onion and tomato ajvar

HORTOBÁGYI CREPE | \$14.5

Paprika flavoured chicken mince crepe topped with a creamy red paprika sauce, drizzled with sour cream

MUSHROOM CREPE | \$14.5 (V)

Sautéed mushroom pâté crepe topped with a creamy paprika sauce, drizzled with sour cream

FISH & MAIN SALADS

SMOKED SALMON LATKES | \$29.5 (GF Option)

Tasmanian cold smoked salmon served on house made potato latkes with a herbed sour cream, creamy potato salad, avocado and garden salad

FISH PAPRIKÁS | \$32.5 (GF Option)

Fresh wild barramundi fillets in traditional garlic, onion, tomato and paprika sauce, served on nakedli dumplings

FISH OF THE DAY - Market Price (GF Option)

Check our specials for today's fish served grilled or crumbed with peasant potatoes or garden salad

GYPSY CHICKEN SALAD | \$27 (V, GF)

Rocket, roasted mushrooms, pickles and avocado with Gypsy marinated chicken fillets

AVOCADO, GOAT CHEESE AND ROAST MUSHROOM SALAD | \$22.5 (V, GF)

Oven roasted mushrooms, chevre goat cheese, rocket, pickles and avocado

SAVOURY CREPES

HORTOBÁGYI CREPE | \$27.5

Paprika spiced chicken mince crepes topped with paprika sauce and sour cream, served with cucumber salad

MUSHROOM CREPE | \$27.5 (V)

With sautéed mushroom filling topped with paprika sauce and sour cream, served with cucumber salad

BUDAPEST BURRITO | \$28.5

Oven baked with spiced veal, cheese, topped with paprika sauce and sour cream, served with cucumber salad

BECOME A VIP AND GET FREE STUFF

Sign up to our VIP Program for special rewards including FREE dessert for you and your guests on your birthday.

Receive exclusive offers such as \$10 schnitzel vouchers, 2 for 1 deals, and discounts to special events.

Ask for a form or sign up online from your phone or PC
www.budapest.com.au/vip

OUR FAMOUS SCHNITZELS

HAND CUT AND CRUMBED TO ORDER

All schnitzels served with peasant potatoes OR salad
Add a sauce or side dish for only \$4

CLASSIC CHICKEN SCHNITZEL | \$25.5

Large premium chicken breast

GIANT WIENER SCHNITZEL | \$24.5

Tenderised yearling beef falling off the edge of the plate

VEAL SCHNITZEL | \$27.5

Prime milk fed veal cooked the Budapest way

BONELESS PORK CUTLET SCHNITZEL | \$24.5

Otway trimmed boneless pork cutlets

CHICKEN OR VEAL PARMIGIANA | \$28.5

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

CHICKEN OR VEAL MEXICANA | \$28.5

Topped with lecsó sauce and melted cheese.
We can make it spicy on request

MEAT LOVER'S PARMA | \$30.5

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

CHEDDAR CHEESE STUFFED SCHNITZEL | \$27.5

MUSHROOM STUFFED SCHNITZEL | \$27.5

CHEESE AND MUSHROOM SCHNITZEL | \$27.5

COUNTRY STYLE SCHNITZEL | \$27.5

Stuffed with prime bacon, finely sliced onion, and parsley

CHICKEN LIVER SCHNITZEL | \$27.5

Stuffed with our house made chicken liver paté

HUNGARIAN STYLE SCHNITZEL | \$27.5

Stuffed with Hungarian csabai smoked sausage and cheddar cheese

MEAT LOVER'S SCHNITZEL | \$28.5

Stuffed with csabai smoked sausage, bacon and cheddar

MAINS & CLASSICS

Served with peasant potatoes OR salad, unless otherwise indicated. Add a sauce or side dish for only \$4

HUNGARIAN GOULASH | \$24.5 (GF with potato)

The classic Hungarian stew - Beef shank slow-cooked with paprika, tomato, onion and spices, with peasant potatoes or nokedli.

Recommended with cucumber salad or pickles

CHICKEN LIVER ONION | \$25.5 (GF)

Pan fried with onion, marjoram and spices.

Recommended with cucumber salad or pickles

CABBAGE ROLL | \$26.5 (GF)

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

VEGETARIAN CABBAGE ROLL | \$26.5 (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 | \$24.5 (V Option)

Traditional thickened vegetable stew served with Hungarian Goulash or Crumbed Mushrooms. Always changing - check today's variety on the specials board

SPINACH FŐZELÉK | \$23.5 (V Option)

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

CHICKEN PAPRIKA | \$25.5 (GF with potato)

Skinless thigh fillets slow-cooked with paprika, tomato, onion and spices, with potatoes or nokedli.

Recommended with cucumber salad or pickles

MUSHROOM PAPRIKÁS | \$25.5 (V, GF Option)

Cooked in a traditional garlic, onion, tomato and paprika sauce, served on nokedli dumplings

ROAST DUCK | \$32.5 (GF)

Slow roasted, twice cooked and spiced half duck served with braised red cabbage and potatoes

CRUMBED MUSHROOMS | \$26.5 (V)

Golden crumbed with a side of csiki sauce

CRUMBED MUSHROOMS FILLED WITH DILLED GOAT CHEESE | \$27.5 (V)

Golden crumbed with a decadent dilled goat cheese filling, served with a side of csiki sauce

CRUMBED CAMEMBERT CHEESE | \$26.5 (V)

Golden crust, oozing on the inside, with csiki sauce

SMOKED OTWAY PORK HOCK | \$31.5 (GF)

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

No Split Bills

BYO Wine on selected wine nights only - \$9 Per Bottle

Visa and Mastercard Accepted. 1.5% credit card surcharge if more than 2 cards presented per table

BYO Cake \$2 per person

FROM THE GRILL

Served with peasant potatoes OR salad
Add a sauce or side dish for only \$4

EYE FILLET STEAK | \$33 (GF)

300g eye fillet tournedos cooked to your liking.
Recommended with a sauce

BUDAPEST EYE FILLET STROGANOFF | \$32.5

Tender eye fillet strips grilled, then finished in a rich sauce of cream, smoky bacon, white wine, pickles and mushroom

ČEVAČIĆI | \$26.5 (GF)

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

GYPSY BONELESS PORK CUTLET | \$26.5 (GF)

Grilled garlic, pepper and paprika-marinated boneless pork cutlets

GYPSY CHICKEN FILLET | \$26.5 (GF)

Grilled garlic, pepper and paprika-marinated chicken fillet

GRILLED CHICKEN BREAST FILLET | \$26.5 (GF)

Lightly seasoned, served with potatoes or garden salad.
Recommended with a sauce

FUNCTION VENUE FOR WORK AND PLAY

We cater for all types of functions including birthdays, meetings, conferences and special occasions. Choose from a la carte, cocktail, limited choice or buffet menus.

ASK ABOUT OUR BIG DISCOUNTS FOR WEEKDAY LUNCH FUNCTIONS FROM ONLY \$25 PER HEAD

Our upstairs dining room can be booked out for groups of up to 50 people. The entire restaurant can be booked depending on times and availability and we can also cater for private functions during lunch times.

DAYTIME MEETING VENUE

Budapest is an excellent daytime meeting venue with our upstairs room perfect for meetings and training, and our downstairs room setup for breaks and a delicious lunch - *all for much less than your typical function or conference centre.*

FUNDRAISING

We love to support a good cause. Let us help you put on a fantastic fundraising event that will keep your guests happy and help raise those much needed dollars!

SIDES & SAUCES

CREAMED SPINACH | \$4 / \$7.5 (V)

A traditional side dish of spinach infused with garlic

PEASANT POTATOES | \$4 / \$6.5 (V, GF)

Potatoes tossed with sautéed onions and parsley

CHUNKY POTATO CHIPS | \$4 / \$8 (V, GF)

BRAISED RED CABBAGE | \$4 / \$8.5 (V, GF)

With onion, vinegar, caraway and seasoning

GARDEN SALAD | \$4 / \$9 (V, GF)

Lettuce, tomato, onion, cucumber and house dressing

NOKEDLI | \$4 / \$7.5 (V)

House made mini pasta dumplings made from flour and egg with an optional dash of paprika sauce

CUCUMBER SALAD | \$4 / \$8 (V, GF)

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

GARLIC DILL PICKLED CUCUMBERS | \$4 / \$6.5 (V, GF)

LECSÓ SAUCE | \$4 / \$7 (V, GF)

Mildly spicy sauce with onion, capsicum and tomato

PEPPER SAUCE | \$4 / \$7 (V)

Four pepper sauce seasoned with brandy and white wine

HUNGARIAN MUSHROOM SAUCE | \$4 / \$7 (V)

Creamy mushroom sauce seasoned with Hungarian paprika

CREAMY PAPRIKA SAUCE | \$4 / \$7 (V)

Creamy Hungarian sweet paprika sauce from a base of tomato, garlic and onion

CSIKI BEETROOT APPLE SAUCE | \$4 / \$8 (V, GF)

Traditional cold mayonnaise-based sauce with beetroot, apple, onion and mushroom

FARMER'S RYE BREAD | \$4.5 (V)

European style light rye

POTATO LATKE | \$9.5 (V)

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

PICKLED VECSESI CABBAGE | \$6.5 (V, GF)

Pickled green cabbage from the famous Vecsés region of Hungary

COLD HOUSE POTATO SALAD | \$7 (V, GF)

Boiled chat potatoes with whole egg mayo

MIXED PICKLE SALAD (CSALAMÁDÉ) | \$6.5 (V, GF)

Pickles, onion, paprika, chilli, cabbage

DESSERTS

Gluten Free crepes add \$1
Crepes served with Ice cream

BASIC CREPES | \$10.5 (GF Option. Ice cream not GF)

Nutella
Chocolate
Lemon
Apricot Jam
Walnut
Walnut and apricot jam
Sweetened cream cheese

FRESH STRAWBERRY CREPE | \$11.5 (GF Option) Filled with fresh strawberries and strawberry sauce

RÁKÓCZI CHEESE CREPE | \$15.5 (GF Option) Baked sweetened cream cheese crepe topped with a house creamy vanilla sauce

GUNDEL PANCAKE | \$16.5 (GF Option) Filled with a caramelised walnut and apricot filling, topped with dark chocolate sauce, served flaming with Hungarian Casino rum

CHERRY BLINTZ | \$15.5 (GF Option) Sour cherry and sweet cottage cheese crepe, drizzled with a fresh berry coulis

HOUSE MADE STRUDEL | \$15.5 A Budapest speciality. Check the specials for today's variety. Served with custard and ice cream.

SWEET CREAM CHEESE DUMPLING: TÚRÓGOMBÓC | \$15.5 Traditional sweet cottage cheese dumpling tossed in sweetened baked breadcrumbs and topped with sour cream and icing sugar

ICE CREAM SUNDAE | \$9.5 Vanilla ice cream sundae with a choice of house chocolate sauce or strawberry topping, topped with crushed nuts

FRESH STRAWBERRY SUNDAE | \$14.5 Vanilla ice cream sundae topped with our house mixed berry coulis and fresh strawberries

BEVERAGES, TEA, COFFEE

IMPORTED EUROPEAN JUICES | \$4 Peach, Blackcurrant, Sour Cherry, Williams Pear

FRUIT JUICES | \$4 Orange, Apple, Pineapple, Tomato, Apricot, Cranberry

SOFT DRINKS | \$4 Apple Cider, Pepsi, Pepsi Max, Squash, Sunkist, Dry Ginger, Tonic, Lemonade

"FONYÓDI" MINERAL WATER - small (0.3L) | \$4 "SZENTKIRÁLYI" MINERAL WATER - large (0.75L) | \$8.5

RED BULL | \$5.5

ICED CHOCOLATE / ICED COFFEE | \$5.5

ESPRESSO COFFEE | \$4 cappuccino, short black, latte, short macchiato, long macchiato, long black, flat white

LEAF TEAS | \$4.5 English Breakfast, Earl Grey, Russian Caravan, Chai, Green, Peppermint, Camomile

HOT CHOCOLATE | \$4.5

CHAI LATTE | \$4.5

SOY MILK, EXTRA COFFEE SHOT, DECAF | \$0.5

ALCOHOLIC BEVERAGES

See our separate drinks menu for a full selection of our alcoholic beverages.

Budapest stocks a large range of boutique imported beers, spirits, liqueurs and Pálinka.

We also offer an excellent selection of wine from Australia, Hungary and Internationally.

BUDAPEST ONLINE

WEB: www.budapest.com.au
FACEBOOK: facebook.com/budapestrestaurant
TWITTER: [@budapest273](https://twitter.com/budapest273)

No Split Bills
BYO Wine on selected wine nights only - \$9 Per Bottle
Visa and Mastercard Accepted. 1.5% credit card surcharge if more than 2 cards presented per table
BYO Cake \$2 per person