



*Welcome to the Budapest Restaurant and Palinka Bar*  
*Please choose one dish each from the 'Mains' or 'Schnitzel' options*

## ENTREE

.....

### EUROPEAN MIXED ENTREE PLATTER

Hungarian salami, Csabai sausage, House-made chicken liver pate, Balkan meatballs in tomato capsicum sauce, Crumbed mushrooms, Beetroot and Apple 'Csiki' dip, Potato salad, Farmers rye bread

## MAINS

.....

### HUNGARIAN GOULASH (GF with potato)

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

### VEGETABLE FŐZELÉK OF THE DAY (V option)

Traditional thickened vegetable stew served with a Hungarian Goulash or Crumbed Mushrooms.

### SPINACH FŐZELÉK (V option)

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

### CRUMBED MUSHROOMS:

#### PLAIN or filled with DILLED GOAT'S CHEESE (V)

Served with peasant potatoes and a side of *csiki* sauce

#### CRUMBED CAMEMBERT CHEESE (V)

Served with peasant potatoes and a side of *csiki* sauce

### ĆEVAPČIĆI (GF)

Mildly spicy skinless sausages, grilled and served with finely chopped onion, tomato ajvar and peasant potatoes or salad

### GYPSY FILLET – PORK OR CHICKEN (GF)

Grilled garlic, pepper and paprika-marinated boneless pork chicken fillets served with peasant potatoes or salad

### BUDAPEST BURRITO

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

## SCHNITZELS

Served with Peasant Potatoes or Salad

.....

### CLASSIC CHICKEN SCHNITZEL

Premium chicken breast

### VEAL SCHNITZEL

Prime milk-fed veal

### GIANT WIENER SCHNITZEL

Tenderised yearling veal falling off the edge of the plate

### BONELESS PORK CUTLETS

Otway trimmed pork cutlets

### CHICKEN OR VEAL PARMIGIANA

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

### CHICKEN OR VEAL MEXICANA

Topped with *lecso* sauce and melted cheese. Spicy option available.

### CHEDDAR CHEESE STUFFED SCHNITZEL

### MUSHROOM STUFFED SCHNITZEL

### CHEESE AND MUSHROOM STUFFED SCHNITZEL

### CHEESE AND SMOKED TURKEY STUFFED SCHNITZEL

### COUNTRY STYLE SCHNITZEL

Stuffed with prime bacon, finely sliced onion, and parsley

### CHICKEN LIVER PATÉ SCHNITZEL

Stuffed with a Hungarian style chicken liver and onion paté

### HUNGARIAN STYLE SCHNITZEL

Stuffed with Hungarian *csabai* smoked sausage and cheddar



## \$4 SIDES & SAUCES

Any of these can be added as a side serve to a main meal for only \$4 each

.....

**CREAMED SPINACH** (V)

A traditional side dish of creamed spinach infused with garlic

**PEASANT POTATOES** (V, GF)

Potatoes tossed with sautéed onions and parsley

**CHUNKY POTATO CHIPS** (V, GF)

**BRAISED RED CABBAGE** (V, GF)

With onion, vinegar, caraway and seasoning

**GARDEN SALAD** (V, GF)

**NOKEDLI** (V)

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

**CUCUMBER SALAD** (V, GF)

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

**GARLIC DILL PICKLED CUCUMBER** (V, GF)

**LECSÓ SAUCE** (V, GF)

Hungarian mildly spicy sauce with onion, capsicum and tomato

**PEPPER SAUCE** (V)

Creamy four pepper sauce seasoned with brandy and white wine

**HUNGARIAN MUSHROOM SAUCE** (V)

Creamy mushroom sauce seasoned with Hungarian paprika

**CREAMY PAPRIKA SAUCE** (V)

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

**CSIKI SAUCE** (V, GF)

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

## DESSERT

.....

**House Made Strudel of the Day**

Baked fresh each day with delicious fillings. Check the specials board for today's fillings

**V - Vegetarian**  
**GF - Gluten Free**