

Menu Combos and Sharing Banquets

3 COURSE CLASSIC (includes our most popular mains)

\$35 per head

Select one dish from each course

SMALL SOUP STARTER

Grandma's chicken soup
Hungarian goulash soup
Soup of the day (check specials board)

MAIN

Wiener Schnitzel with peasant potatoes or garden salad
Chicken Schnitzel with peasant potatoes or garden salad
Pork Cutlet Schnitzel with peasant potatoes or garden salad
Hungarian Goulash with peasant potatoes or nokedli dumplings
Plain Crumbed Mushrooms with peasant potatoes or garden salad (V)

DESSERT

(All other desserts from our standard menu available for a surcharge)

Crepe: Nutella, Chocolate, Lemon, Apricot Jam, Walnut, Walnut and apricot jam, Sweet cream cheese
Chocolate or Strawberry Sundae
Small House Strudel

3 COURSE GOURMET (includes ANY main from our menu)

\$39 per head

Select one dish from each course

SMALL SOUP STARTER

Grandma's chicken soup
Hungarian goulash soup
Soup of the day (check specials board)

MAIN

Choose ANY MAIN COURSE from our menu.

A \$4 surcharge applies for eye fillet steak, roast duck, fish of the day, fish paprikás and smoked pork hock

DESSERT

(All other desserts from our standard menu available for a surcharge)

Crepe: Nutella, Chocolate, Lemon, Apricot Jam, Walnut, Walnut and apricot jam, Sweet cream cheese
Chocolate or Strawberry Sundae
Small House Strudel

MENU COMBO CONDITIONS

All guests over 12 years of age must order a menu combo to take advantage of this offer
Guests between 4 yrs and 12 yrs must order from main or kids' menu. Sharing of combos not permitted
Groups of 12 or more must order in advance and some restrictions to the menu may apply

HUNGARIAN SHARING BANQUET (a taste of all the classics)

2 Courses - \$42 per head, 3 Courses - \$49 per head

Kids under 12 years old - half price. Kids under 4 years old - free.

Minimum 4 adult guests. All guests must order the same banquet

The banquet includes ALL the dishes below

ENTREE

Chef's mixed entree selection of our most popular hot and cold starters

MAIN

Classic platter including Hungarian Goulash, Čevapčići, Crumbed Mushrooms, Cabbage Roll and Chicken Schnitzel

Served with accompaniments of Peaseant Potatoes, Creamed Spinach, Braised Red Cabbage, Csiki Sauce, Tomato Ajvar and Garden Salad

DESSERT (max 2 dessert options served alternately for groups of 10 or more)

Crepe: Nutella, Chocolate, Lemon, Apricot Jam, Walnut, Walnut and Apricot Jam, Sweet cream cheese
Chocolate or Strawberry Sundae
Small House Strudel