

B U D A P E S T

SCHNITZEL & EATING HOUSE

TASTING BANQUET

All inclusive 7 dishes + sides \$65

Served for the whole table. Options for special diets.

FIRST COURSE

Grandma's Homestyle Chicken Soup
Körözött Hungarian Cheese Spread with Rye Bread

SECOND COURSE

Hungarian Goulash with Nokedli Dumplings
Chicken Schnitzel on Peasant Potatoes
Cevapcici Balkan Sausages with
braised red cabbage
Crumbed Mushrooms stuffed with Dilled
Goat's Cheese, Csiki Sauce

THIRD COURSE

Apple and Walnut Strudel with Vanilla Custard

SOUPS & SMALLER DISHES

GRANDMA'S CHICKEN SOUP | 16.5 (GF Option)

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

Extra whole matzoh ball \$4.50

Extra serve of noodles \$3.50

KÖRÖZÖTT | 16.5 (GF Bread + \$1)

Sweet paprika infused creamed cheese and goat cheese spread, Rye bread

MINI HUNGARIAN GOULASH | 19.5 (GF Option)

Slow cooked beef shank goulash on nokedli, dill pickle

CRUMBED MUSHROOMS | 18.5 (V)

Served with baby spinach and a side of csiki sauce.

**CRUMBED MUSHROOMS FILLED WITH
DILLED CHEVRE GOAT CHEESE | 19.5** (V)

Served with baby spinach and a side of csiki sauce.

FRIED CAMEMBERT | 18.5 (V)

Golden crust, oozing on the inside, with csiki sauce

ĆEVAPČIĆI | 19.5 (GF)

Balkan skinless sausages, grilled and served with sliced onion and Hungarian mustard

CLASSIC SCHNITZELS

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HAND CUT, HAND TENDERISED AND CRUMBED TO ORDER

Served with peasant potatoes and cabbage slaw

Add one of our classic sauces or side dishes for \$7.5

CLASSIC CHICKEN SCHNITZEL | 34

Our signature 300g+ premium chicken breast schnitzel

GIANT YEARLING WIENER SCHNITZEL | 38.5

Tenderised yearling beef falling off the edge of the plate

MILK FED VEAL SCHNITZEL | 45

Whole striploin of prime milk fed veal

STUFFED SCHNITZELS

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'THE LOT' SCHNITZEL | 41.5

Pork loin schnitzel stuffed with cheese, garlic, csabai, bacon and fresh herbs

CHEESE AND MUSHROOM | 41.5

Pork loin schnitzel stuffed with cheese, mushroom and fresh herbs

GIANT PARMAS

**UPGRADE ANY SCHNITZEL
TO A PARMA FOR ONLY \$6**

Choose from these delicious toppings:

BOLOGNESE PARMA

Topped with our house veal bolognese
and melted cheese

MEXICANA

Topped with lecco (tomato, onion, capsicum, spices)
and melted cheese. Spicy option available

BYO Wine Tues to Thurs (excluding special events, public holidays and public holiday eves) - \$12 Per Bottle

GF dishes may still contain traces of gluten as they are prepared in the same kitchen as all other dishes.

No Split Bills. Credit card surcharge applies. Sun and Public Holiday Surcharge 15%.

MAINS & CLASSICS

All served with peasant potatoes and cabbage slaw unless otherwise indicated

HUNGARIAN GOULASH | 38 (GF w/ potatoes)
Beef shank pieces slow-cooked with paprika, tomato, onion, spices, served with nokedli dumplings. *Great with cucumber salad or pickles*

CRUMBED MUSHROOMS | 35.5 (V)
Golden crumbed with a side of csiki sauce

CRUMBED MUSHROOMS FILLED WITH DILLED GOAT CHEESE | 37.5 (V)
Golden crumbed mushrooms with a French chevre dilled goat cheese filling, served with a side of csiki sauce

CRUMBED CAMEMBERT CHEESE | 37.5 (V)
Golden crust, oozing on the inside, with csiki sauce

SPINACH FŐZELÉK | 37 (V w/ crumbed mushrooms)
Traditional garlic infused, creamed spinach főzelék, served with Hungarian Beef Goulash
(Served with Crumbed Mushrooms on request)

MUSHROOM PAPRIKÁS | 35.5 (V, GF w/ potatoes)
In a garlic, onion, tomato and paprika sauce, served with nokedli dumplings. *Great with cucumber salad or pickles*

CHICKEN PAPRIKA | 38 (GF w/ potatoes)
Skinless thigh fillets slow-cooked with paprika, tomato, onion and spices, with nokedli dumplings. *Great with cucumber salad or pickles*

CONFIT DUCK | 48 (GF)
Duck legs, confited in a master stock, served crispy with braised red cabbage and peasant potatoes

ĆEVAPČIĆI | 37.5 (GF)
Mildly spicy skinless sausages, grilled and served with sliced onion and Hungarian mustard

OVEN BAKED CHICKEN | 37 (GF)
Lightly seasoned succulent baked chicken breast, served with peasant potatoes and cabbage slaw

CHICKEN FILLET BUDAPEST | 38.5 (GF)
Oven baked chicken breast cooked with a classic lecso sauce of tomato, onion, capsicum and spices, served with peasant potatoes

MUSHROOM CHICKEN FILLET | 38.5
Oven baked chicken fillet cooked with a creamy mushroom sauce, served with peasant potatoes

WILD BARRAMUNDI FILLET | 45 (GF)
Served grilled with peasant potatoes and cabbage slaw
(Crumbed fish available on request)

BARRAMUNDI BUDAPEST | 47.5 (GF)
Fillet cooked with a classic lecso sauce of tomato, onion, capsicum and spices, served with peasant potatoes

SAUCES

LECSÓ SAUCE | 7.5 / 10.5 (V, GF)
Mildly spicy sauce with onion, capsicum and tomato
PEPPER SAUCE | 7.5 / 10.5 (V)
Four pepper brandy sauce
MUSHROOM SAUCE | 7.5 / 10.5 (V)
Creamy paprika seasoned mushroom sauce
CSIKI MAYO SAUCE | 7.5 / 10.5 (V, GF)
Cold sauce of beetroot, apple, onion and mayo

SIDES

CREAMED SPINACH | 7.5 / 10.5 (V)
Traditional side of spinach infused with garlic
PEASANT POTATOES | 7.5 / 10.5 (V, GF)
Boiled chats, tossed with sautee onion and parsley
CHUNKY POTATO CHIPS | 7.5 / 10.5 (V, GF)
BRAISED RED CABBAGE | 7.5 / 10.5 (V, GF)
Red cabbage, vinegar, sugar, spices
CABBAGE SLAW | 7.5 / 10.5 (V, GF)
GARDEN SALAD | 7.5 / 10.5 (V, GF)
Lettuce, tomato, onion, cucumber, house vinaigrette
NOKEDLI | 7.5 / 10.5 (V)
House made pasta dumplings made from flour and egg
CUCUMBER SALAD | 8.5 / 11.5 (V, GF)
Fresh cucumber slices marinated in a Hungarian garlic dressing. Served with or without sour cream
GARLIC DILL PICKLED CUCUMBERS | 7.5 / 10.5 (V, GF)
GERMAN COLD SAUERKRAUT | 7.5 / 10.5 (V, GF)
MIXED PICKLE SALAD (CSALAMÁDÉ) | 7.5 / 10.5 (V, GF)
EUROPEAN FARMER'S RYE BREAD | 5.5 (V)

DESSERTS

HOUSE MADE APPLE & WALNUT STRUDEL | 14
Served warm from the oven, with vanilla custard

CHERRY BLINTZ | 18.5 (GF Option)
Sour cherry and sweetened cottage cheese crepe, drizzled with a fresh berry coulis, served with vanilla ice cream

NUTELLA CREPE | 14.5 (GF Option)
Nutella filled crepe, served with vanilla ice cream

AFFOGATO | 12.5 (GF Ice cream +\$0.5)
Vanilla ice cream scoop topped with fresh espresso coffee
(Add Frangelico, Amaretto or Cointreau liqueur +\$4.50)

ICE CREAM SUNDAE | 12.5 (GF Ice cream +\$1.5)
Vanilla ice cream sundae with a choice of house chocolate sauce or strawberry topping, topped with crushed nuts

DESSERT SPECIALS

Check our specials board for desserts of the day