

ORTHODOX NEW YEAR'S EVE

2 courses \$65 – 3 courses \$85 per person



Home made dips, olives and bread to start

Entrée

Pasulj, great northern bean & smoked pork soup

Cevapcici, house special Balkan style skinless beef sausages, served traditionally with freshly diced Spanish onion and ajvar, a roasted paprika relish

Girice, crispy fried silverfish on rocket salad and tartare sauce

Sarma, Balkan style cabbage rolls

Sizzling kobasice slices in olive oil, tomato concasse and a touch of white wine

Main

Pljeskavica, 450g cevapi beef patty served with kajmak and cabbage salad

Karadjordjeva Snicla, veal schnitzel filled with kajmak, with chips and tartare sauce

Gulash, Hungarian style beef stew served with olive oil mashed potato and beans

Char grilled Swordfish steak on a bed of olive oil mashed potato and seasonal vegetables

Punjena Paprika, red pepper stuffed minced beef, rice and speck, slow cooked and served with mashed potato and sour cream

Dessert

Palacinke, Balkan thin crepes filled with fresh strawberries, chocolate ganache, walnut, vanilla and chocolate ice cream

Tufahija, poached apple stuffed with cinnamon crushed walnut, served with cream

Warm sticky date pudding with butterscotch sauce and vanilla bean ice cream

Chocolate flourless almond cake with chocolate ganache and dark chocolate sorbet

House special walnut baklava served with lemon sorbet

Optional Sides

Sopska salata, a tomato and cucumber salad with grated fetta cheese 14

Grilled hot chillies marinated in garlic and olive oil 10

Cabbage salad 9.5

Chips 10

*Dishes marked * are NOT gluten free. Some dishes are only available on Sundays.*