

BEER TAPS

BUDEJOVICKY BUDVAR Pilsner, Czech	\$12
SHOFFERHOFER Wheat Beer, Germany	\$14
ČERNOVAR ČERNÉ Dark Lager, Czech	\$13

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BOTTLES AND CANS

ŻYWIEC LAGER Poland, 500ml	\$15
NAMYSLOW PILS Poland, 500ml	\$15
ŻYWIEC IPA Poland, 500ml	\$17
ŻYWIEC PORTER 9% Poland, 500ml	\$21

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WINES

SPARKLING & PET NAT

BLOOD MOON 'RISE' Fiano Vermentino 'Pet Nat' Murray Darling	\$16/\$75
LA DAMA 'BOLICELLA' ROSATO Molinara Grape 'Pet Nat' Italy	\$19/\$90
CAVEDON 'ADELIA' PROSECCO NV King Valley	\$12/60

WHITE

DOMAINE PAJOT BLANC 2021 Organic Sauvignon Blend, France	\$15/\$70
PATRICK SULLIVAN Chardonnay, SA	\$19/\$90

ORANGE

SOLARA ORANGE Chardonnay Sauvignon Blanc, Romania	\$14/\$70
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ROSE

GUEISSARD 'LES PAPILLES' Rosé, France	\$15/\$70
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RED

LITTLE REDDIE 'BOOTLEG' Nebbiollo Heathcote	\$14/\$69
SAN MORO Negroamaro, Italy	\$13/\$64
COMBES 'MICS MERLOT' Yara Valley	\$14/\$65

COCKTAILS

WŚCIEKŁY PIES - MAD DOG SHOT Wyborowa, Raspberry Syrup, Tabasco	\$11
SLAVIC OYSTER SHOT Sliwowica, Drunken cherries	\$10
S&T Sliwowica, Tonic, Orange	\$14
CYTRNOWKA SPRITZ Polish Lemon Vodka Spritz	\$19
SOUR CHERRY SOUR Wiśniówka Cherry Vodka, Lemon	\$20
SZARLOTKA Żubrówka, Fresh Apple, Cinnamon	\$20
OGÓRKI MARTINI Chopin Rye, Ogórki Brine	\$22
KOMPOT SZATANA Cranberry Vodka, Kompot, Blackberry syrup	\$21
ŚLIWOGRONI Śliwowica, Campari, Cinzano Rosso	\$21
KRWAWA MARY Paneszki Rye Vodka, Tomato Juice, Horseradish, Spice	\$20

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WÓDKA

Czysta - Clear Vodka

PANEZSKI Wheat, Old Style, Qld	\$11
PANEZSKI Rye, Old Style, Qld	\$11
WYBOROWA Rye, Poland	\$10
CHOPIN Wheat, Poland	\$12
CHOPIN Rye, Poland	\$12
CHOPIN Potato, Poland	\$12
BIAŁY BOCIAN Rye, Poland	\$11
SIWUCHA Grain Mix, Old Style, Poland	\$10
JA BACZEWSKI Potato, Austria	\$12
LUKSUSOWA Potato, Poland	\$10
EXTRA ŻYTANIA Rye, Poland	\$10
ŻOŁĄDKOWA CZYSTA DE LUXE Grain Mix, Poland	\$10
POTOCKI Rye, Old Style, Poland	\$16
LEGALNA Rye, Old Style, Poland	\$18
TAJFUN Young Potato 2014, Poland	\$25
CHOPIN VINTAGE Barrel Aged 45% 2014, Poland	\$20
CHOPIN FAMILY RESERVE Young Potato 2014	\$23

NALEWKI

Traditional Vodka Tincture 30ml Shot

ŻOŁĄDKOWA GORZKA Orange and Cloves	\$10
ŻOŁĄDKOWA Fig	\$10
ŻUBRÓWKA Bison Grass	\$11
CYTRYNÓWKA Lemon	\$10
KRUPNIK Honey	\$11
PANEZSKI KRUPNIK Honey	\$12
MEDOS Honey	\$10
SASKA Cherry	\$10
SASKA Hazelnut	\$10
SASKA Plum	\$10
SASKA Quince	\$10
LUBELSKA Cranberry	\$10
LUBELSKA Blackcurrant	\$10
LUBELSKA Cherry	\$10
BIAŁY BOCIAN Plum	\$10
BIAŁY BOCIAN Quince	\$10
BIAŁY BOCIAN Cherry	\$10
POLMOS Podlaska Apple	\$10
POLMOS Złota Pigwa Quince	\$10
POLMOS Dorda White Chocolate	\$10
NISSKOSHER Dziegielowka - Angelica Root	\$12
NISSKOSHER Orzechowa - Green Walnut	\$12

SOFT DRINKS

KOMPOT Stewed and brewed Polish fruit drink	\$8
FRESH APPLE JUICE	\$9
CAPI Ginger beer	\$6
CAPI Blood Orange	\$6
CAPI Tonic	\$6
CAPI Soda	\$6
COKE	\$6
COKE ZERO	\$6
SPARKLING WATER 500ML	\$9.5

ZAKĄSKI

Food for Wódka

OGÓREK (VGN, GF) Polish Cucumbers spears. It's not a pickle.	\$5
PIKLE (VGN, GF) House pickled seasonal vegetables.	\$6
MAKRELA Mackerel and Twaróg cheese paste with pickled beetroots, cucumber and nigella seeds on rye.	\$9ea
CHLEB ZE SMALCEM Pork and apple spread, ogorek kisony on pickle and dill housemade sourdough. No Smalec, no Polska.	\$9ea
SER GÓRALSKI (VEG) Polish mountain regions cheese. Brined, smoked and grilled with cranberry sauce.	\$10ea
KABANOSY (GF, DF) Thin fresh polish smoked and dried sausage with horseradish and mustard.	\$13
PLACKI FRYTKI (VEG/VGN OPT, GF) House made potato and sauerkraut fries, based on traditional Polish pancake recipe. Served with caramelised onion sour cream.	\$12

PRZEKĄSKI

Small plates

ZUPA DNIA

Soup of the day. Ask staff for details.

TATAR ZE ŚLEDZIA (GFO, DF)

Herring tartare with pickled radish, mushroom, apple and red onion.

\$18

FASOLKA SZPARAGOWA (VEG)

Yellow beans with butter and breadcrumbs, smoked twaróg.

\$18

KIEŁBASA Z GRILLA (GF)

Smoked Polish Sausage, tomato, onion and charred capsicum salad with parsley pesto.

\$19

KASZANKA

Black sausage, roasted young potatoes, creme fraiche and brown butter

\$22

KALAFIOR (VGN, GF)

Baked cauliflower with Polish salsa and vegan house sauce.

\$16

GZIK (VEG, GF)

Smashed fried potato with twarózek cheese, radishes and chives.

\$18

PYZA Z MIĘSEM (GF)

Fluffy beetroot infused potato dumpling, filled with slow cooked beef and onion on sour cream.

\$14

PYZA Z SEREM (GF, VEG)

Fluffy spinach infused potato dumpling, filled with smoked cheese and caramelised onion served on beetroot cream.

\$14

* Choose two either mixed Pyza flavours or both the same.

\$24

PIEROGI

Polish Dumplings – 8 Pieces per Serving

RUSKIE PIEROGI (VEG)

Potato and twaróg cheese boiled and topped with sour cream and dill.

\$24

KAPUSTA PIEROGI (VGN)

Pan fried mushroom and sauerkraut served with celeriac skwarki and dill.

\$26

MIĘSO PIEROGI (DF)

Organic beef and vegetables boiled with bacon and onion sauce and dill.

\$26

KIEŁBASA PIEROGI

Smoked Polish sausage and cheese, pan fried with sour cream and dill.

\$26

ZIEMNIAK PIEROGI (VGN)

Jalapeno, potato and mozzarella, boiled and served with vegan sour cream and dill.

\$24

DANIA GŁÓWNE

Mains

KARKÓWKA (DF, GF OPT)

Slow cooked pork skewer in sticky blueberry sauce, served on spring bigos.

\$35

LENIWE (VEG)

Lazy dumplings. Dill, twaróg cheese and flour, like gnocchi but better. Served with broad bean and sorrel pesto, topped with pickled broad bean and fresh cabbage salad

\$29

OKRASA

Additional Toppings

CELARIAC SKWARKI	\$3
BACON AND ONION	\$3
VEGAN SOUR CREAM	\$2
SOUR CREAM	\$2
DILL	\$1

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SURÓWKI

Side Salads

BURAKI Beets and horseradish Salad	\$6
KAPUSTA KISZONA Sauerkraut Salad	\$6
MIZERIA Cucumber and Sour Cream	\$6
ZESTAW SURÓWEK Mix of Three	\$15
CHLEB Basket of bread served with cultured butter	\$8

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DESERY

Desserts

SERNIK (VEG) Cheesecake with Red Currant	\$14
GALETTE Z WISNIAMI (VGN) Sour cherry galette, vanilla custard	\$15

If you have specific allergy or dietary requirements please advise the staff when you order. We prepare all of our food onsite in accordance with health and safety legislation and common sense.

Please note we add 10% service surcharge on Sundays and 15% during Public Holidays.