



# communal menu

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designed to share with friends  
groups of 4 or more

Czech 'steam buns' filled with brisket goulash  
and sour cabbage

Potato and bacon pierogi with pickled mushrooms,  
buttermilk and red wine vinegar

Octopus and calamari salad with mixed grains,  
crispy black rice and chard

Our signature fried cauliflower with parsley,  
watercress and caramelised red wine vinegar (v) (gf opt)

Cured meats - truffle salami, chargrilled csabai,  
chili & pistachio mortadella, nduja

Fresh spatzle with sauteed local prawns,  
dill and warm egg yolk dressing

CHOOSE (pre-select for your group either):

Olive and lemon crumbed free range chicken schnitzel,  
paprika sauce, smoked cheddar with pickled kohlrabi  
and reb cabbage slaw

OR

Slow roasted pork knuckle with pickled apples,  
horseradish cream and mustards [gf]

Classic potato salad with polish pickles

\$55 per person

\$75 per person with vodka tasters (4 x 15ml)

\$10 per person to add shared dessert

We encourage you to bring a cake for your celebration,  
which chef will happily serve alongside  
handmade truffles and nougat  
for an additional \$5 per person

