



The Hungarian

MENU

Exclusive European **Cuisine**

APPETISERS

(V = Vegetarian, but not Vegan, GF = Gluten Free)

Letxos (V and GF without meat) **13**

The Hungaricised version of Nachos, enough to share.
A bowl of corn chips drowned in lecho sauce
(Hungarian capsicum + tomato sauce), topped with
spicy beef, plus melted cheese and sour cream.

Oddballs **10**

An odd number (7, to be exact) of grilled beefballs rolled in
tuned-up barbeque sauce and served with
toned-down garlic aioli.

Kransky & Kraut **10**

Not a winner of any beauty contest, but served with mustard,
ketchup and sauerkraut, this was a very popular snack in the 1970's
all over the drab Socialist Block. They weren't such bad times after all...

Crêpe appetisers (V, according to choice) **10**

Your choice of any of the crêpes from the main menu,
served in a single piece, as half-size serve.

Sztrapacska (V, without bacon) **10**

A civil sized version of the main meal of the same unintelligible name.
If you already know and like sztrapacska, please ask for the full portion,
if you haven't got a clue what it is – this is the path to enlightenment.

Crumbed Cheese (V) **10**

A thick slice of cheddar cheese crumbed and seasoned, then snap-fried
quickly and served while it's soft and melting inside, but crisp and crunchy
on the outside. Deceivingly filling portion!

Cranberry Camembert (V) **11**

Three pieces of crumbed and fried camembert with cranberry sauce aplenty.
An elegant way of starting your dinner (if you care for what others think).

VEGETARIAN FARE

‘vegetarian’: ancient Hungarian word for “bad hunter”.

Veganoff (Vegetarian Stroganoff) **19,90**

Now, this is a dish Mr Alexander Grigorievich Stroganov would definitely NOT have come up with! The creamy glory of vegetarian inventions with broccoli and green peas, plus all the ingredients of the original Stroganoff, except for the beef and meat stock, but heavily under the influence of fresh mushrooms. Have this with nokedli or Hungarian soft potatoes and a carafe of Shiraz: even meat-eaters will be converted!

Mushroom Ragoût with Basil / Bazsalikomos Gombapörkölt **18,90** **(GF and Vegan without nokedli and sour cream)**

Sliced button mushrooms sautéed with onions, in a thick paprika and basil sauce. Served with nokedli (or potatoes on request), and the true Hungarian version is cooked with sour cream, please ask for it to be mixed in BEFORE it is cooked.

Mushroom Ragoût in a Crêpe **16,10**

The mushroom dish with basil above, filled into two crêpes.
You may mix this meal with the following one, as well as with any meat crêpes, 50-50, for the one price.

Potato and Cheese Crêpes **16,10**

Mild, wholesome, awesome. This mix of mashed potato with herbs, cheese and cottage cheese, make up an incredibly filling filling.
You may mix this meal with the following one, as well as with any meat crêpes, 50-50, for the one price.

Crumbed Cheese **19,90**

As a Hungarian kid, you grew up on this stuff! Two appetising and very filling slices of thick, hard cheese, rolled in seasoned crumbs, then pan-fried and served with fries and tartare.

Hokkien Noodles with Bok Choi and Soy Sauce

We don't serve this on any day. Sorry, this is a Hungarian restaurant.

CARNIVERYVORACIOUS FARE

'carnivoracious', adj.: means: nothing really, we've just made up this word.

'carniveryvoracious': as above, with more meat.

Das Monsterschnitzel **24,90**

A gigantisch portion of das besten, freschen and nicht frozen Tschickenschnitzel you can get between Melbörn und Berlin. No, it was not flattened by tyres, it's all in the chef's dexterity and the pounding pressure per square inch.

The side is french fries unless you order smashed, onioned potatoes.

For extra toppings on ze meat, bitteschön, choose from ze list:

Garlic aioli	\$2
Mushroom and sour cream	\$3
Shredded cheese	\$2
Plain mustard	\$1
Sour cream	\$1
Tomato sauce	\$1

Wiener Schnitzel **26,90**

The original recipe from Vienna, as taught by Meister Wolfram von Winkelhaken, is made of the tenderest veal, and never of yearling beef. So, beware of cheap imitations, we bring you here the real deal, der echte Geschmack!

Same toppings apply as above, and then: Guten Appetit!

Hungarian Schnitzel **25,90**

Hungarians are true Porkologists! Every celebration, holiday, every weekend is fraught with pork, most of your relatives would keep one around the house, porkology is a subject in school, every part of the poor thing is considered edible, so why would the schnitzel be made of anything else?

The Fixed Schnitzmix with Chips **27,90**

It's fixed, because you can't request any change in its ingredients.

It's a schnitzmix, because it's mixed of a portion of chicken, veal and pork schnitzel.

It's with chips, because it's not without chips.

Don't share, you will regret giving away either of the three.

Roast Pork Knuckle / Tepsiben Sült Csülök **25,90**

From France to Romania, from Germany to Greece, the giant, crackling ankles of the pig cannot be missing from a menu. Hungarians have it with potatoes, sauerkraut and apple sauce. Think twice – order once: this is not a toy!

You will be in need of sharp claws and fangs, as well as a hungry stomach.

Sztrapacska **17,90**

If your tongue's in a twist, just point here: → ● and say:

This is what I want!

Noki-dumplings mixed with salted sheep cheese, sour cream, and violently smoked and salted bacon.

THIS IS NOT A SNACK, originally invented somewhere in Slovakia as a calorie-hit for mountaineers. (We do have doggiebags.)

Stuffed Cabbage / Töltöttkáposzta **19,90**

Minced pork, combined with a myriad of traditional spices, smoked bacon and smoked sausage. Roll this mess into pickled cabbage leaves, cook in a giant pot until your kitchen smells like a smokehouse, take out the giant balls and serve them only to your most special guests! It's heavenlicious!
Served with bread and sour cream on request.

19th Century Lamb Goulash / Karcagi Betyárpaprikás **24,90**
(GF without nokedli)

Only the recipe is that old, not the meat... Tender, lean, diced lamb, cooked for hours to perfection in dry red wine with fresh tomatoes, yellow capsicum and aromatic spices. Comes with Hungarian potatoes or nokedli, your choice.

Hungarian Beef Goulash / Marhapörkölt **20,90**
(GF without nokedli)

The authentic, traditional, world-famous, classic, unforged, one-and-only, unforgettable, sensational, most popular, most requested, etc., running out of adjectives here..., the true Hungarian beef stew, mixed into a saucy mess with nokedli or smashed potatoes, cooked by a real Hungarian, in real Hungarian spices, with real Hungarian ingredients, from a really old, original, Hungarian recipe. That's it.
No!
There's still more! Choice of hot or mild.
Now, that's really it.

THE FOLLOWING FILLINGS ARE AVAILABLE IN CRÊPES.

1 serve = 2 crêpes, in any combination, including vegetarian crêpes, feel free to request either two of the same, or two different fillings.

Paprika Chicken Crêpes / Csirkepaprikás Palacsinta **17,90**

A traditional Hungarian curiosity: chicken breast pieces cooked in paprika sauce and sour cream, filled into crêpes.

Paprika Beef Crêpes à la Granny from Ásványráló **17,90**

Hot!!! This is *The One* you think of when you think of Hungarian food. Ground beef and stewed peppers, spiced to weapon-grade with a chilli-thing called Erős Pista.

PICKLES / SAVANYÚSÁG

Small, side salads: \$3
Large salads: \$10

Pickled Capsicums filled with Cabbage / Töltött almapaprika

Pickled apple-paprika (little yellow or red bell-peppers) stuffed with pickled sauerkraut. The capsicums are sometimes HOT, sometimes quite civilised, you can't tell them apart only by tasting! Imported from Hungary.

Beetroot / Cékla

Beetroot in its own sweet juice. Australian produce.

Polish Sauerkraut / Lengyel savanyúkáposzta

Imported from Poland, sour as the grapes at the neighbours.

"No Sex After This" Hungarian Salad / Csalamádé

Extremely pickled Hungarian sauerkraut, gherkins and peppers, some obnoxious garlic cream on request, all in strong Magyar vinegar. Hungarian import.

Hungarian Cucumber Salad / Uborkasaláta

Thinly sliced continental cucumbers in sweet and sour vinegar spiced with crushed garlic and paprika. Imported from the nearest Coles, processed in our kitchen. Sour cream on top is optional, please ask if you'd like some.

EXTRA SIDES / KÖRETEK

Bowl of Chips / Sült krumpli

Medium thick fries, seasoned with salt-pepper-paprika mix.

6

Nokedli / Ez magyarul is így van

A bowl of this typical Hungarian side, little droplets of egg-pasta cooked in boiling water.

6

Bowl of Smashed Potatoes / Tört hagymáskrumpli

Our way of treating the innocent potato: cook, smash, do not mash, mix with pan-fried onion, parsley, salt and pepper.

7

Bowl of Potato Wedges / Steak Burgonya

With our house-invented chips seasoning plus sweet chilli and sour cream.

8

DESSERTS

Add \$1 for a scoop of vanilla ice cream on any dessert.

SWEET CRÊPES:

1 per serve, second one of the same flavour on the same plate is half price.
(Two different flavours or two of the same, but on separate plates, come with their individual prices.)

Sweet Cream Cheese / Túrós	8
Sweet Cream Cheese and Rum-Soaked Raisins / Rumostúrós	9
Cinnamon and Plum / Fahéjas Szilvás	8
Walnut and Walnut Liquor / Diólikőrös-diós	10
Nutella / Nutellás	7
Bounty (Nutella & Coconut) / Nutellás-kókuszos	8

NON-CRÊPE DESSERTS:

<u>Transsylvanian Rum Trifle / Somlói Galuska</u>	10
Sponge cake drenched in rum, vanilla custard and chocolate, flavoured with walnuts, sultanas and orange peel, topped with whipped cream.	
<u>Cognac Cherries and Vanilla / Konyakosmeggyes fagyí (GF)</u>	10
A bowl of vanilla ice cream mixed with cognac-soaked, sweet cherries.	
<u>Chilled Chestnut Purée / Gesztenyepüré (GF)</u>	11
Quite a laborious journey, but worth the trouble: chestnut meat cooked, slightly sweetened, compressed, frozen, then grated and served with cream. Available everywhere in Hungary, in France, and in 362 Bridge Rd, Richmond.	

SOFT DRINKS

This is the soft beverage section only.

You're also welcome to BYO, beer or wine, however, there's now a

severe BYO penalty of \$3 per person

to discourage you from the unwise decision of not choosing from our range.

Instead, may we suggest that you read our winelist:

The Little Book of The Hungarian Alchoo-List

and try something a bit out of the ordinary.

Sparkling Natural Mineral Water	330ml	3
Sparkling Natural Mineral Water	1.5l	9
Plumbers' Choice (Bridge Road Natural Tapwater)	1l	0
Hungarian Peach Juice or Sour Cherry Juice	375ml	4
Hungarian Peach Juice or Sour Cherry Juice	1l	9
Ginger Beer	375ml	4
Lemon, Lime and Bitters	375ml	4,50
Coke	375ml	3,50
Coke Zero	375ml	3,50
Lemonade	375ml	3,50
Sunkist Orange	375ml	3,50

NON-ALCOHOLIC COCKTAILS:

Asodisoda	Cola, lime, lemon	5,50
Gulpie	Orange, pineapple, lemon, grenadine	6,50
362	Ginger, pineapple, lime, grenadine	7,50