

hair of the bison

bison and apple	8.5
zubrówka vodka with apple juice and fresh lime	
bloody mary	11.5
our homemade garlic & chilli infused vodka with tomato juice, fresh lemon, worcestershire, tabasco and enough veggies to skip breakky	
mimosa	6
breakfast classic of sparkling wine with a dash of fresh orange juice	
kir royale	8
forget the ribena., this combination of french blackcurrant liqueur and champagne will give you enough to C the morning through	
bellini	6
peach and fizz	
espresso martini	17.5
zubrówka vodka, kahlua & fresh coffee shaken with ice	
the cure	11
piotunówka polish absinthe shaken with espresso it's good for what ails you	
harvey wallbanger	11
for a nutritious start, organic orange juice with vodka and galliano	

breakfast

served till 3pm

toast and jam **5.5**

toasted rye, sourdough or fruit loaf served
with polish preserves

avocado on toast **8.5**

toasted rye or sourdough served with avocado,
fresh lemon and sea salt

bacon and egg sandwich **9.5**

on turkish, rye or sourdough bread with house chutney

porridge **8.5**

creamy porridge served with hazelnuts, strawberries
and brown sugar

pancakes **13**

thick crepes served with lemon mascarpone,
strawberries maple syrup, raspberry coulis & cream

big breakfast **16.5**

eggs cooked to order with bacon, tomato, mushroom,
sausage, potato blintz, toast and house chutney

eggs on toast **8**

poached, scrambled or fried

extras **3/each**

bacon, mushrooms, tomato, spinach,
avocado, hollandaise, fetta, potato blintz, pickles

chorizo, smoked salmon, sausage **3.5/each**

breakfast

served till 3pm

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|---|-----------|
| bvt breakfast - scrambled eggs with diced polish sausage served on potato blintzes | 14 |
| vegetarian breakfast - scrambled eggs with fetta and dill served on potato blintzes | 14 |
| eggs avocado - poached eggs with avocado, fresh tomato, basil and garlic served on rye toast | 14 |
| eggs benedict - poached eggs and grilled ham on english muffins with hollandaise sauce | 14 |
| eggs florentine - poached eggs, spinach and hollandaise sauce on english muffins | 14 |
| napoli eggs - poached eggs with crispy bacon and napoli sauce served on english muffins | 14 |
| eggs a la mer - poached eggs, spinach, smoked salmon and hollandaise sauce on english muffins | 16 |
| omelettes : | 15 |
| • chorizo sausage, spinach, fetta and chilli omelette served on rye toast | |
| • an open omelette topped with roasted eggplant, zucchini, pumpkin, red capsicum, fetta, rocket and spinach served on rye toast | |

lunch

served till 3pm

toasted sandwiches:

9.5

rye, turkish or sourdough bread with a choice of swiss or goats cheese

- gypsy ham, cheese, tomato and rocket
- roast chicken, bacon, tomato, rocket & mayonnaise
- pesto, cheese, tomato, roast capsicum & rocket
- roast eggplant, zucchini, pumpkin, red capsicum & cheese

warm squid salad

15

salt and pepper squid tossed through a garden salad with an orange vodka dressing

greek salad with char-grilled lamb fillets

16

medium-rare char-grilled lamb fillets served on a greek salad served with a dollop of house made tzatziki

lunch

served till 3pm

- | | |
|--|-------------|
| russian style chicken stroganoff - a creamy chicken and mushroom stew served with rye bread | 13 |
| hungarian lamb stew - a thick lamb ragout with vegetables, sour cream and rye bread | 13.5 |
| bigos - traditional hunter's sauerkraut and smoked meat stew served with rye bread | 13 |
| salt & pepper squid - salt and pepper squid served with a rocket side salad and a chilli lime mayonnaise | 13 |
| honey vodka prawns - pan fried in honey vodka, coriander and sweet chilli sauce served with steamed rice and a rocket salad | 13.5 |
| potato blintzes: | |
| • with sour cream and fresh herbs | 10 |
| • with smoked salmon and sour cream | 13.5 |
| pierogi - (polish dumplings) with a choice of fillings: | 16 |
| • beef, chicken, herbs and spices with a paprika meat sauce | |
| • porcini mushroom and sauerkraut with a breadcrumb coating | |
| • cheese and potato with fried onion and sour | |

soups

served till 10pm

polish borsch - a clear beetroot broth made on a meat stock with beef or porcini mushroom uszka

11.5

vegetarian polish borsch - a clear beetroot broth made on a vegetable stock with beef or porcini mushroom uszka

11.5

russian borsch - a thick beetroot soup with vegetables, beans, bacon, apple and sour cream

10.5

chicken meatball soup - chicken meatballs and potato in a light vegetable broth

10.5

gypsy soup - spiced vegetable soup with ham and smoky sausage

10.5

snacks

served until 3pm

\$5 student lunch special - bowl of chips served with a sauce of your choice and a green side salad

5

student salad - a selection of potato, beetroot and bean salads served with rye bread

8.5

other snacks:

fries or wedges - with either tomato sauce, aioli, sour cream or sweet chilli sauce

7

three dips - spinach and pine nut, hummus, and spicy capsicum dips served with oven baked pide

12

crispy fetta and rice balls - lightly crumbed balls of rice, fetta cheese and herbs

9

bowl of olives - house marinated olives served warm

8

seasonal mixed vegetables - in a butter and garlic sauce

7

drinks

coffee: espresso, ristretto, macchiato, café latte, cappuccino, flat white, long black	2.8
large coffee	3.5
hot chocolate or mocha	4
iced coffee/ iced chocolate/iced mocha	4.5
tea by t2: english breakfast, irish breakfast, earl grey, french earl grey, sencha (green), red fancy fruit (rooibos), peppermint, chamomile, turkish apple, lemongrass & ginger	3
chai tea kalmer sutra fresh chai served in a glass	3.5
juices organic orange, cloudy apple, ruby red grapefruit, pineapple, cranberry and tomato	3.5
soft drinks coke, diet coke, lemonade, dry ginger ale, soda water, tonic water	3
hepburn springs mineral water natural, pink grapefruit, blood orange, orange and passionfruit	3.5
virgin mary	5.5