

Please note

We are fully licensed BYO and DO NOT charge corkage even on spirits (there is live music and you are encouraged to dance)

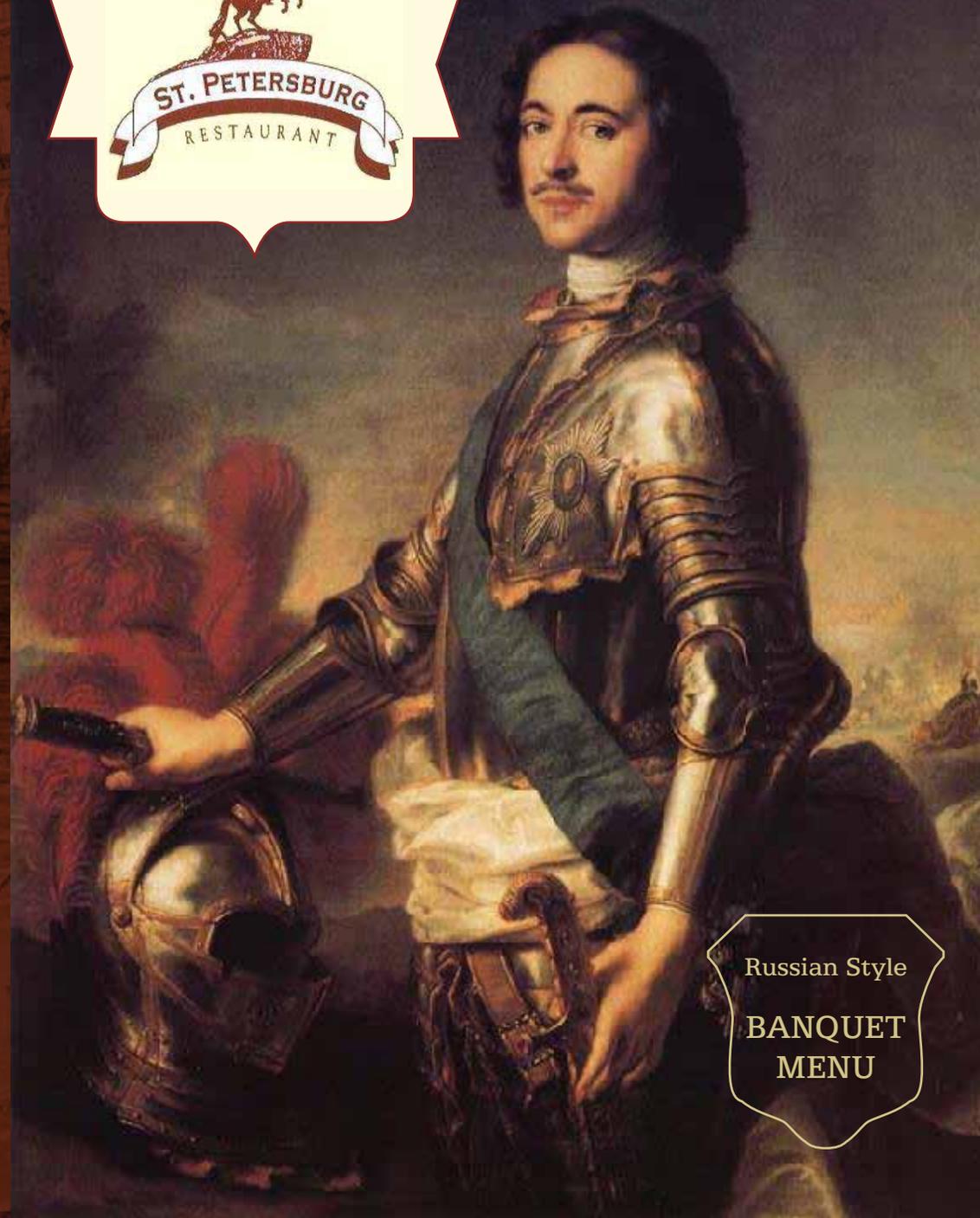
When booking, please let us know if we need to cater to guests who are vegetarian, vegan or those who have special dietary requirements.

Our chefs can happily prepare whole pigs, lambs, turkeys and ducks in true Russian style to make your occasion one to remember. Please enquire when making your booking as prices are seasonal.

We also offer a selection of signature seafood dishes; lobsters and our famous ocean trouts baked with honey and almonds. Please enquire when making your booking as prices are seasonal.

This menu is a guide, when making your booking you can adjust your order according to taste and preference.

A selection of food is also available for children starting from \$20. Please ask us when making your booking.



Russian Style
**BANQUET
MENU**

Your menu options*:

Cold entrées, hot entrées and dessert.

\$45

Cold entrées, hot entrées, seafood entrées and dessert.

\$55

Cold entrées, hot entrées, seafood platter (prawns and freshly shucked oysters), seafood entrée, seafood or meat main and dessert.

\$58

Cold entrées, hot entrées, seafood platter (prawns and freshly shucked oysters), seafood entrée, seafood and meat main course and dessert.

\$68

***Prices are per head and include coffee, tea and soft drink.**

Cold entrées

Red caviar, bread and butter

Smoked salmon garnished with lemon and black olives

Myasnoye assorti

Meat assortments (smoked chicken breast, beef pastrami, turkey breast pastrami, caser)

Soleniya

Russian pickles (tomatoes, cucumbers, sauerkraut) and marinated mushrooms

Selyodka

Marinated herring with red onion

Kartoshka po russki

Boiled potato with garlic and melted butter seasoned with fresh dill

Choice of 4 salads:

Sadovi Garden salad

Fresh salad mix with red onion, crisp red capsicums, cucumbers, cherry tomatoes and bocconcini, olive oil and balsamic vinegar

Grecheski Greek salad

Crisp red capsicums, red onions, tomatoes, cucumbers, on a bed of lettuce with feta cheese and olives

Caesar salad

Chicken, bacon, croutons on a bad of lettuce with a Caesar dressing, anchovies and parmesan cheese

Stolichni salad Russian meat salad

Boiled and diced potato, eggs, carrot with chicken, fresh and pickled cucumbers, garden peas served in mayonnaise dressing

Morskoy Seafood salad

Surimi with egg, fresh cucumber, spring onion, red capsicum and mayonnaise dressing

Tropicheski Chicken Mango salad

Delicious fruit salad served in pineapple halves topped with fresh pine nuts and topped grilled chicken

Mexicanski Chicken Avocado salad

Chicken, boiled egg and fresh avocado on a bed of lettuce with a light mayonnaise dressing

Jupsandal salad

Grilled eggplant and capsicum with fresh garlic, red onion and coriander

Sloyoniy Chicken and Mushroom salad

Delicious layers of chicken breast, fried champignons, prunes, egg and shredded cucumbers with mayonnaise

Armyanski Armenian salad

Fresh, shredded red cabbage, spring onion with parsley and coriander together with pormegranate pieces in a light mayo dressing

Srednizemnamorski Mediterraneans salad

Sweet potato and green bean salad on a bed of spinach, sprinkled with fried sunflower seeds with a hint of garlic in olive oil and brown vinegar dressing

Krivetochni salad

Shrimp marinated in lemon juice on a bed of rocket with fresh avocado and mango, sprinkled with coriander with avocado and garlic dressing

*please note, some salads are seasonal

Choice of one:

Pirozhki Individual-sized Russian pastries

Your choice of filling: Meat (beef), potato and mushroom or cabbage

We make our own dough and serve these hot from the oven. Can come either baked or fried.

Khachapuri Authentic filled bread dish from Georgia

Your choice of filling: Springy cheese or potato

We make our own dough to a traditional a recipe and serve this dish straight from the oven.

Hot entrées

Choice of two

Blini

Russian crêpes with meat or cheese served separately with cream

Julienne

Chicken and mushrooms baked in a white creamy sauce topped with cheese and sprinkled with fresh dill

Pelmeni

Of Siberian origin, meat filling wrapped in thin, unleavened dough, served with a dash of vinegar and melted butter

Vareniki

Ukrainian style potato dumplings with a mash potato filling, served with fried onion and sour cream

Seafood entrees

Choice of one

Calamari rings and crab claws with tartar sauce

Oysters Mornay

Oysters Kilpatrick

Seafood main courses

Choice of one

Garlikovie pronsi

Garlic prawns on bed of rice with fresh basil

Riba po russki

Fresh whiting baked in a creamy sauce with thinly sliced potatoes, eggs and cheese

Meat main courses

Choice of three

Chicken Kiev Kuretsa po Kievski

Baked boneless breaded chicken breast pounded and rolled around cold garlic butter with herbs

Chicken St.Petersburg

Baked boneless chicken maryland stuffed with chicken mince herbs, and dry prunes

Chicken Tabaka

Famous grilled baby chicken made with traditional recipe

Chiken Nevsky

Baked chicken fillet with a mushroom and herb filling, topped with cheese and mayo

Chicken Kuriniye

Shashliki, marinated and grilled to perfection, served on skewers

Lamb Baraniniye

Shashliki, marinated and grilled to perfection, served on skewers

Pork Svinie

Shashliki, marinated and grilled to perfection, served on skewers

Lamb Baraniniye

Cutlets, marinated and grilled to perfection

Svininiye otbivniye

Pork, chops topped with a creamy mushroom sauce

Svininaya virezka

Roast pork tenderloin with prunes, herbs and garlic baked in a oven

Slivovaya utka

Duck legs baked in plum sauce served with sweet, baked granny smith apples stuffed with prunes

Farshirovanaya tikva

Whole Japanese pumpkin oven baked, stuffed with marinated chicken drumetts , sultanas,apricots, prunes and rice

All mains came on a big platter with potato wedges and vegetables

Dessert

Choice of one

Bludo s fruktami

Fruit platter (watermelon, pineapple, strawberry, pear)

Blini s tvorogom

Russian crêpes with cottage cheese, served separately with cream