



The Hungarian

MENU

Eastern European Cuisine

APPETISERS

1 choice \$11, 2 choices \$21, 3 choices \$30, 4 choices \$38, each additional \$8

Crumbed Chicken and Cheese Balls / Sajttal Töltött Csibegolyók

This entree is divisible, so groups with judgmental kids or irate adults should pick this one. Six medium nugget-size chicken meatballs filled with molten cheese inside.

Smoked Kransky & Kraut / Füstölt Debreceni Káposztával

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

Sztrapacska / Hamissztrapacska (V without bacon)

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 your chance to find out.

Hungarian Garlic “Naan” Bread / Fokhagymás-Tejfölös Lángos (V)

OK, it's not naan, and it's not bread. But it is unchallengedly Hungarian! We call them „larngosh”, and eat them by hand with garlic, cheese and sour cream, they are the popular snap-fried flatbread, made in the stalls of every Budapest market.

Goulash Soup in a Bograch / Gulyásleves Bográcsban (GF without noki)

The Hungarian National Soup, in the Hungarian National Pot. Bograch is a metal cauldron of various sizes, kind of like the Australian camp oven, just 400 years older in design and 10 kilos lighter in weight. The soup is made of beef, carrots and potatoes, but don't be misled by its simplicity, it used to be a meal in itself once upon a time.

Souped Up Chicken Soup / Húsleves Gazdagon (GF without noodles)

Souped up, because it's six times over the limit of a plain consommé. It has the consommé of course, plus peas, celery, parsley, carrot, parsnip, ah, and yes, it is made of real chicken breast. Please ask without noodles if Gluten Free version needed.

Bowl of Potato Wedges / Steak Burgonya (GF)

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

Bowl of Salsa Potato Wedges / Steak Burgonya Salsával (GF)

Seasoned wedges, but with bloodcurdling salsa instead of sweet chilli, and sour cream.

V = Vegetarian, ancient Latin expression for “bad hunter”.

GF = Gluten Free, but please consider, as the kitchen works with a lot of wheat products, we can't guarantee 100% GF.

BYO cake \$3pp, BYO alcohol \$3pp, BYO well-behaved kids: priceless.

MAIN FARE

Hungarian Beef Goulash / Marhapörkölt (GF on request) 22

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, cooked by a real Hungarian, in real Hungarian spices, with real Hungarian ingredients and enthusiasm, 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.

Beef Goulash in Red Wine / Vörösboros Marhapörkölt (GF on request) 23

The above unbelievably fantastic beef goulash, but cooked in shiraz, resulting in a potent concoction that makes coq-au-vin fly for cover!

Beef Goulash with dill-Sztrapacska / Juhtúrós Nokedlis Marhapörkölt 23

Still on the same theme with a perspective-changing enhancement.

A common pairing in northern Hungarian menus, where winters are cold and your food needs to stick to your ribs.

Mushroom Ragoût with Basil / Bazsalikomos Gombapörkölt (V, GF) 19

Sliced button mushrooms sautéed with onions, in a thick paprika and basil sauce.

Served with potatoes, and cooked with sour cream.

If Vegan, please ask for the sour cream to be OMITTED when ordering.

Veganoff (Vegetarian Stroganoff) / Ezt mi találtuk ki (V, GF on request) 20

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 a carafe of Shiraz: even meat-eaters will be converted!

Beef Stroganoff / Marhapörkölt Sztroganov Módra 23

We've had quite some complaints for a while now about not having the original of the above meal on our menu. Well, here it is, so stop whining and start dining!

Piquant Lamb Goulash / Palócpörkölt (GF on request) 25

The old lamb goulash recipe with a twist. Lean, diced lamb, cooked to perfection in dry red wine and seven aromatic spices. Fresh tomatoes, green beans, carrots and parsnip added, then it's finished off with a hint of cream.

V = Vegetarian, ancient Latin expression for "bad hunter".

GF = Gluten Free, but please consider, as the kitchen works with a lot of wheat products, we can't guarantee 100% GF.

BYO cake \$3pp, BYO alcohol \$3pp, BYO well-behaved kids: priceless.

Sztrapacska / Hamissztrapacska 20

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, salted bacon. THIS IS NOT A SNACK! Once upon a time it was invented somewhere in Slovakia as a calorie-hit for mountaineers, and this Hungarian version of it is so filling that you better be on your diet only from tomorrow.

V-Sztrapacska / Hústalan Hamissztrapacska (V) 19

Noki-dumplings mixed with salted sheep cheese and sour cream, leaving the smoked bacon out of the contest. YET, THIS IS STILL NOT A SNACK, okay?

Punjabi Butter Chicken

We have butter, and we have chicken, but not together. So you'll have to ask for something else because we don't serve Indian food here. Sorry, this is a Hungarian restaurant.

Smoked Kransky & Kraut Main / Füstölt Debreceni Káposztával 20

The typical Communist weekday lunch on the markets of the People's Republic of Hungary. 2 sausages served with peasant potatoes and mustard (we didn't know of ketchup back then), some of us still long for the simple days of old.

Venison Goulash / Szarvaspörkölt Kiskakukk Módra (GF on request) 26

The list of goulashes would not be complete without this dignified dish. It is a meat which is soft, trim, virtually fat-free, with just a hint of dry game flavours, slow-cooked to tenderness in full-bodied red wine and „vadas” (hunter-style) herbs and spices. Comes with potatoes, as it should, but also it's best to have it ushered along by a robust red on the table.

Gipsymix / Sült Vegyestál 34 for 1 54 for 2

Attention weight watchers! Do not read any further!
Attention burly partners of weight watchers! Read on...
Pork schnitzel, chicken schnitzel, smoked kransky, pork-and-beef chevabs, all in all about half a kilo of meat (or more for 2), piled on a mountain of fries plus some token salad just for the doggiebag. Please ask for bread and butter if you remain hungry.

V = Vegetarian, ancient Latin expression for “bad hunter”.

GF = Gluten Free, but please consider, as the kitchen works with a lot of wheat products, we can't guarantee 100% GF.
BYO cake \$3pp, BYO alcohol \$3pp, BYO well-behaved kids: priceless.

INTERNATIONAL SCHNITZELS

ALL SCHNITZELS ARE FRIED IN CHOLESTEROL-FREE OIL THAT MAY CONTAIN SOY OR CERTAIN GRAINS.

**ALL SCHNITZELS COME WITH YOUR CHOICE OF EITHER: rice,
chips, or
onioned parsleyed (peasant) potatoes.**

THE FOLLOWING GRAVIES AND SAUCES ARE AVAILABLE FOR ALL SCHNITZELS:

Velvet creamy mushroom gravy 3
Austrian pork gravy 3
Creamy spinach 3
Shredded cheese (GF) 2
Plain gravy 2
Dill cream (GF) 2
Herb mayonnaise (GF) 2

Classic Chicken Schnitzel / Rántott Csirkemell 20

The descendant of our original Monsterschnitzel. Still a big baby to fill your belly, flattened to fill your plate, served with your choice of side and a taste of coleslaw.

Wiener Schnitzel / Borjú Bécsiszelet 27

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

Hungarian Schnitzel / Rántott Sertésszelet 26

Pork schnitzel: if you want to taste what we call “rántotthús” and what Hungarians rave about in every home, for every Sunday lunch as the only true schnitzel, this is the one to try.

Jägerschnitzel / Vadász Bécsiszelet 27

A pork schnitzel topped with German-style mushroom and onion gravy. No idea why it was named “hunter”-schnitzel, as neither pork, nor mushrooms need to be hunted nowadays. Yet, this is still the most popular meal today in every forest-hut tavern from Hungary to Bavaria.

Garlic and Cheese Chicken Schnitzel / Fokhagymás-Sajtos Schnitzel 23

A perfectly amicable chicken schnitzel infuriated by garlic-sour-cream under the shredded cheese on top. Odoriferous, yes, but flavourful as well.

Kransky and Cheese Chicken Schnitzel / Kolbászos-Sajtos Schnitzel 24

Sliced porkwurst toppings don't just go well with pizza. With the slightly smoked taste of kransky and the toasted sensation of the melting cheese, you're going to relish this more inspired relative of the plain old schnitzel.

Meat on Meat Schnitzel / Paprikás-Marhahúsos Rántotthús 24

Now this chick is loaded. To be precise it's hot and heavy with spicy beef and cheese, and it's fresh out of the oven! When it's ready, your companions will want to swap their order with yours. Tell them they're dreamin'.

V = Vegetarian, ancient Latin expression for “bad hunter”.

GF = Gluten Free, but please consider, as the kitchen works with a lot of wheat products, we can't guarantee 100% GF.

BYO cake \$3pp, BYO alcohol \$3pp, BYO well-behaved kids: priceless.

ALL SCHNITZELS BELOW ARE MADE OF CHICKEN FILLET.

American Schnitzel 24

The first in line of our truly international topping range: Barbeque sauce, topped with mushroom, smoked bacon pieces, mild salami and molten mozzarella.

Chicago Schnitzel 24

Barbeque sauce, bacon pieces, mild salami, cheese.

Canadian Schnitzel 23

Barbeque sauce, topped with smoked bacon pieces and molten mozzarella.

New York Schnitzel 24

The last variety of the Yankee offer: BBQ sauce, ham, salami, mushroom, cheese.

Chihuahua Schnitzel 24

Start of the spicy schnitzel range: Hot salsa, spicy beef, jalapenos, corn chips, cheese.

Flamenco Schnitzel 24

Hot salsa, spicy beef, mushroom, cheese.

Mexican Schnitzel 23

Hot salsa, guacamole, jalapenos, cheese, sour cream.

Salsa Schnitzel 24

Hot salsa, salami, jalapenos, cheese.

Zumba Schnitzel 24

Hot salsa, salami, ham, jalapenos, cheese .

Latino Schnitzel 24

The Mediterranean flavours: Napoletana, spicy beef, parmesan, cheese.

Italian Schnitzel 22

As close as you get to a Parma, but without the ham.

Napoli Schnitzel 24

Napoletana, ham, mushroom, olives, cheese.

Don Pepe Schnitzel 23

Napoletana, bacon pieces, mushroom, olives, cheese.

German Schnitzel 24

Tomato base, salami, ham, bacon pieces, mushroom, cheese.

Putin Schnitzel 24

Try this one, it's as real as the Moscow economy! Putin has no idea...

Tomato base, salami, bacon pieces, smoked sausage, cheese.

W*#T!%F? Schnitzel 23

How complicated can it get? It's tomato base, ham and cheese.

V = Vegetarian, ancient Latin expression for "bad hunter".

GF = Gluten Free, but please consider, as the kitchen works with a lot of wheat products, we can't guarantee 100% GF.

BYO cake \$3pp, BYO alcohol \$3pp, BYO well-behaved kids: priceless.

PICKLES AND SALADS (All V, GF)

ALL SMALL 4 ALL LARGE 8 except where otherwise marked

Home-Made Coleslaw

Not from Coles, as the name implies, hence the home-made reference. Otherwise it's just a coleslaw, so you know what to expect.

Sweet Cabbage Salad / Káposztasaláta

The latest craze in Hungary, only known for the past 900 years. Shredded white cabbage and onion, marinated and flavoured with sweet vinegar. Made from fresh Aussie cabbages.

"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 small **5** large **10**

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 (All V)

Bowl of Chips / Sült Krumpli (GF) 6

Medium thick fries, seasoned with our crazy house-mix.

Nokedli / Ez magyarul is így van 6

A bowl of this typical, home-made Hungarian side, random little drops of soft egg-pasta cooked in boiling water.

Bowl of Smashed Peasant Potatoes / Tört Hagymáskrumpli (GF) 7

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

Bowl of Creamed Spinach / Spenótfőzelék 8

Shredded spinach cooked with cream and infused with garlic, thickened and seasoned the Hungarian way.

V = Vegetarian, ancient Latin expression for "bad hunter".

GF = Gluten Free, but please consider, as the kitchen works with a lot of wheat products, we can't guarantee 100% GF.

BYO cake \$3pp, BYO alcohol \$3pp, BYO well-behaved kids: priceless.

DESSERTS

(All V)

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

SWEET CRÊPES / PALACSINTÁK:

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

Sweet Cream Cheese / Túrós (2 for \$12)	8
Lemon 'n' Sugar / Citromos-Cukros (2 for \$11)	7
Cinnamon and Plum / Fahéjas Szilvás (2 for \$12)	8
Apricot and Walnut / Gerbaud Palacsinta (2 for \$14)	9
Strawberry Jam / Lekváros (2 for \$11)	7
Nutella / Nutellás (2 for \$11)	7
Bounty (Nutella & Coconut) / Nutellás-Kókuszos (2 for \$12)	8

NON-CRÊPE DESSERTS:

Cognac Cherries / Konyakosmeggyes Fagyi (seasonal, please ask) **10**
Vanilla ice cream mixed with cognac-soaked, sweet cherries.

Chilled Chestnut Purée / Gesztenyepüré **(GF) 11**
Quite a laborious journey, but worth the trouble: chestnut meat cooked, sweetened, spiked with rum, compressed, frozen, then grated and served with cream.
Available anywhere in Hungary or in 362 Bridge Rd, Richmond.

Freshly Made Hungarian Donuts / Fánk **8**
2 pieces in 1 serve, your choice of either:
Strawberry Jam
Apricot Jam
Sweet Cream Cheese
Nutella
Cinnamon Sugar
Cinnamon and Plum

Rum Trifle à la Madame Valérie / Vali Néni Somlói Galuskája **10**
You're still reading the dessert list? That means you just can't decide.
Well, this is the last item on the menu, so now you're stuffed.
Or, if still not stuffed, pick this trifle and, guaranteed, you'll be really stuffed!
Home baked sponge cake drenched in rum, vanilla cream and rich chocolate, flavoured with walnuts and orange peel, topped with roast nuts and whipped cream.
Thanks for dining in The Hungarian today.

V = Vegetarian, ancient Latin expression for "bad hunter".

GF = Gluten Free, but please consider, as the kitchen works with a lot of wheat products, we can't guarantee 100% GF.

BYO cake \$3pp, BYO alcohol \$3pp, BYO well-behaved kids: priceless.

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	300ml	3
Sparkling Natural Mineral Water	1.5l	9
Almdudler (Grape-apple-herbs drink from Austria)	330ml	5
Fruit Juice (of the moment, please ask what sort)	375ml	4
Uncharacteristically Underpriced Tapwater	1 l	0
Ginger Beer	375ml	4
Lemon, Lime and Bitters	375ml	5
Coke	375ml	3
Coke Zero	375ml	3
Lemonade	375ml	3
Sunkist Orange	375ml	3

V = Vegetarian, ancient Latin expression for "bad hunter".

GF = Gluten Free, but please consider, as the kitchen works with a lot of wheat products, we can't guarantee 100% GF.

BYO cake \$3pp, BYO alcohol \$3pp, BYO well-behaved kids: priceless.