

MATRIOSHKA SET MENUE

COLD ENTREE

Smoked salmon

Smoked salmon garnished with lettuce, capers and olives

Mediterranean vegetable combination

Roasted eggplants, onions, carrots and capsicum in our special house made tomato sauce

Meat assortment

Variety of cold meats

Cholodetz

Traditional Russian meat jelly

Pickled assortments

Pickled tomatoes, carrots and gherkins

Salad Olivier

The famous Russian potato salad! The original recipe was invented in the 1860s by the renowned Chef Lucian Olivier of The Hermitage

Gribi Marinovanie

A staple of Russian cuisine, born for a shot of chilled vodka! - assorted marinated and tangy mushrooms

Riba pod Sousom

Rockling fillets pan fried with a rich red sauce

Grilled eggplant

Grilled eggplant served with a creamy nutty sauce

Herring

Herring fillet with onion - on request

HOT ENTREE

Potatoes

Delicious Roasted potatoes with dill and butter

Piroshki

*Our famous signature Russian donuts filled with a juicy meat filling
(We offer other stuffings including cabbage or potato please advise us at the time of booking)*

Hachapuri

A Georgian specialty, combination of 4 layered cheeses wrapped in puff pastry

Blintzes with red caviar

Traditional Russian hearty crepes served with red salmon caviar

Garlic prawns

*Prawns in a creamy garlic sauce served on a bed of rice
(We offer Sweet Chilli prawns as another sauce option, please advise us at the time of the booking)*

MAIN COURSE

Meat Platter

*Variety of mouthwatering meats including roasted duck legs, Chicken shashlik, Lamb shanks,
Chief specialty - Chicken "Matrioshka" accompanied with a side of mixed vegetables or seasonal salad*

DESSERT

Seasonal fruit

Tea and Coffee

BEVERAGES

Iced water with lemon

Raspberry cordial drink

PRICE OPTIONS

\$70 *per person*

OR

\$77 *per person*

Including menu above plus - Australian cooked shelled prawns

\$60 *per person*

includes only hot and cold entree with no main course

If you have any dietary requirements, please let us know.
Vegetarian options are available.

We also offer extra dishes for an additional cost, please follow the menu extras link on our website.

Catering is available for all occasions feel free to contact us for any queries.

We are BYO licensed! No charge for corkage!

Please note All menu items subject to change based on seasonal availability