

HAND CRAFTED DUMPLINGS

DUMPLINGS RAGOUT

*6pc meat pelmeni mix, chargrilled vegetables, cheddar, mozzarella. **\$24.90**



COMBO PLATTER

Try them all (8pc) **\$17.90**

PELMENI

RUSSIAN DUMPLINGS

Salmon \$13.90
Comes in white & pink skin

Minty Ram \$12.90
Lamb, comes in green skin

Black Bull \$11.90
Beef, comes in black skin

Wild Hog \$10.90
Pork, comes in orange skin

Golden Hen \$10.90
Chicken, comes in yellow skin

Siberian \$11.90
Beef & Pork, Classic Russian mix dumplings (black/orange skin)

VARENIKI

UKRANIAN DUMPLINGS

Paneer \$11.90
Classic white skin

Potato \$11.90
Classic white skin
*Comes with one topping

Sauerkraut
Smoked Bacon
Sauteed Mushrooms

*Extra Toppings At \$3.00 Each

-Make it truffle fried with parmesan cheese **+\$2.50**

-Make it soup based (chicken broth) **+\$2.50**

*All dumpling portions are 5pcs EXCEPT for COMBO PLATER 8pcs



COCKTAIL SALADS

Vinegret **\$11.90**

Beetroot Salad
Beetroot, potato, carrots, peas, pickles, vegetable oil

Oliver **\$11.90**

Potato Salad
potato, carrots, peas, pickles, eggs, mayo
Add toppings: ham **+\$2.00**,
smoked salmon OR prawn **+\$3.50**

Traffic Light (Crab salad) **\$12.90**

Crab sticks, egg, corn, cucumber, mayo

Shuba Herring **\$13.90**

Potato, beetroot, carrot, eggs, spring onion, salted herring
Upgrade to smoked salmon w/ caviar **+\$4.50**

Pickled Salad **\$9.90**

Pickles with pickled cabbage and carrots

Eggplant Ikra **\$11.90**

Stir fried eggplant salad in tomatoes

GARDEN SALADS

18.90

Lettuce, Red radish, Cucumber, Cherry tomato, Dill, House dressing Toppings available

Choose one topping:

Mushroom
Tuna
Salo (pork belly)

Garlic prawn (+\$3.00)
Smoked Salmon (+\$3.00)

COD LIVER SALAD 25.90

Cod Liver, Cherry tomatoes, Lettuce, Cucumber, Quail eggs, Radish, Olives, House dressing

SOUPS 14.90

Ukranian Borscht

Pork, Cabagge,
Beetroot, Tomato,
Potato

Okroshka

Cold Summer Soup
Kefir base, veggies,
eggs, potato, ham
*Vegeterian option available

Soup of the week

\$13.90

Please check with our staff.



≡ MAINS ≡

STARTER BAR BITES

Bread basket \$7.90

Rye bread plate served with 2 spreads

Mushroom cheese bliny \$15.90

Crepes with white mushroom & cheese

Salmon cheese bliny \$17.90

Crepes with smoked salmon & cream cheese

Red Caviar bliny \$25.90

crepes with caviar (salmon)

Truffle fries

Ukrainian fries \$14.90

Fries and pork belly, fried

Salo \$14.90

Baked pork belly plate

Seledka \$19.90

Salted herring served with potatoes and rye bread

Bacon cheese \$15.90

Bacon wrapped cheddar, fried

Zharkoe   \$27.90

Traditional stew with pork meat. Served in a breadbowl, topped with sauted mushrooms and cheese

Eggplant ikra   \$22.90

Stir fried eggplant salad, served with mashed potatoes and rye bread, topped with cheese
add lamb +5.00

Kotlety \$25.90

Traditional chicken patty, served with mashed potatoes and salad

Draniki (Rosti)   \$24.90

Fried rosti and smoked salmon served with sour cream and salad
Smoked salmon or sauteed mushrooms

Shashlyk   \$23.90

Chicken Shashlyk
2 skewers, additional skewer at \$8.90
Served with fries and grilled vegetables

Beef Stroganoff \$32.90

Slow cook beef in mustard & sour cream, with mushrooms and onions. Served with mashed potatoes and salad

Kebab   \$29.90

Lamb kebab, fries, house sauce

Cheburek   \$22.90

Fired pastry with fillings, national dish of Crimean Tatar cuisine.

Choice of filling: -Pork -Cheese & White Mushroom (Pick one) -Beef & Blue Cheese -4 Cheese

Kapitan's Sausage  \$25.90

2 Seasonal sausages, mashed potatoes/fries, saurkraut

Polish Bigos (Hunter's Stew)  \$25.90

Cabbage, saurkraut, pork sausage, chicken stewed in beer

EXTRA SAUCE \$2.50

Sour cream
Mizeria (Sour cream, Cucumber)
Adjika
Mayo
Mustard Spicy Mayo

TO SHARE

(2-4pax)

Fish platter \$69.00

seledka, smoked salmon, whisky salmon, smoked sprat

Meat platter   \$98.00

sausage, salo, kotlety, Shashlyk, kebab

Cold meat platter \$29.90

salami, parma

Cheese platter \$29.90

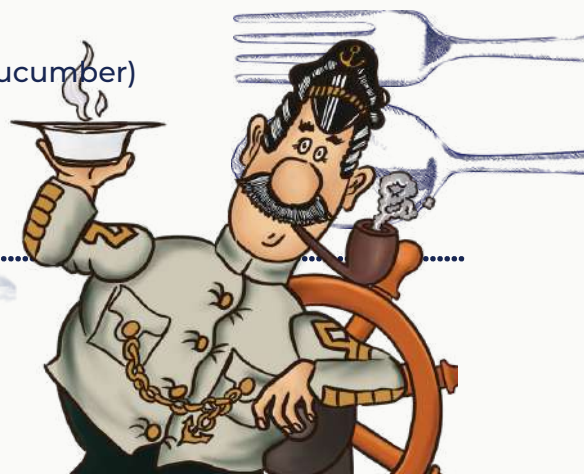
variety cheese (seasonal)

Cold cut Platter  \$49.90

variety cheese (seasonal), salami, parma

PAIRING KEY

 Beer  Red Wine  White Wine
 Vegetarian  Kapitan's Recommendation





DRINKS

Coffee

Americano (hot/iced)	\$4.50
Cappuccino	\$6.80
Cafe Latte	\$5.90
Iced Coffee (white)	\$6.90
Cold Brew	\$18.00

Vodka, Kahula, Baileys, Coffee, Milk, Hazlenut

Tea

\$5.90

Approach staff on flavours available

Bottle water, Still	\$5.00
Acqua panna, Still, 500ml	
Bottle water, Sparkling	\$6.00
San pellegrino, Sparkling, 500ml	
Kompot 📱	\$8.50
Slavic in-house fresh berry drink low in sugar, high in vitamins	
Fruit Juice	\$6.50
*Check with staff on choice of fruit juice	
Kefir	\$5.90
Probiotic, fermented milk drink, no sugar	
Kombucha	\$6.90
In-house tea kvass, fermentated black tea	
Kvass 📱	PINT: \$9.80
Rye bread fermented fizzy drink, a famous street drink in Eastern Europe	
Slavic Soft Drink	PINT: \$9.50
Tarhun, Pear, Lemonade,	
Soft Drink	\$6.50
Coke, Coke Zero, Sprite,	
Milkshakes	\$10.90
*Check with staff on available flavors	

DESSERTS

Cottage Cheese Bliny	\$11.90
Tvorog, cranberry, condensed milk	
Dulce de Leche Bliny	\$11.90
House caramel	
Medovik 📱	\$12.90
Multi layered Slavic honey cake	
Lotus Biscoff tiramisu	\$12.90
Frozen Yogurt 📱	\$11.90
In-house yogurt. 2 seasonal flavours, check with staff	
Syrniki	\$12.90
Cheese pancakes, served with jam and sour cream	

*Add one frozen yogurt to any dessert \$6.50

