

EAT

PIEROGI

SET MENU

\$59 Per Person

Minimum two guests
Groups 8+ Obligatory

Our Chefs Menu offers a selection of starters and shared plates and mains to warmly introduce you to our take on Polish cuisine.

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HOUSE MADE OGOREK AND DILL
SOURDOUGH BREAD
MAKRELA PASTE
TWAROŻEK SPREAD
SMALEC
KABANOS WITH MUSTARD
OGÓREK

PYZA Z MIĘSEM

Plump, fluffy potato-covered dumpling
filled with slow-cooked beef
1 PC TO SHARE

PYZA Z SEREM

Plump, fluffy potato-covered dumpling filled with
smoked cheese and caramelised onion
1 PC TO SHARE

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PIEROGI MIX FLAVOURS

A mix of our famous pierogi flavours served
with sour cream and dill

5 PCS PER PERSON

ZESTAW SURÓWEK

Combination of traditional Polish side salads

DESSERT

SERNIK CHEESECAKE

Baked Polish style cheese cake topped
with red currant sauce
1 PC TO SHARE

MAKE

LOVE!

EAT

PIEROGI

BEER TAPS

PIWO GRODZISKIE Smoked Polish Ale	\$12
BUDEJOVICKY BUDVAR Pilsner, Czech	\$12
SHOFFERHOFER Wheat Beer, Germany	\$14
ČERNOVAR ČERNÉ Dark Lager, Czech	\$13

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BOTTLES AND CANS

ŻYWIEC Lager Poland, 500ml	\$16
LECH Lager Poland, 500ml	\$15
ŁOMZA NIEFILTROWANIE Lager Poland, 500ml	\$15
ŻYWIEC PORTER 9% Poland, 500ml	\$21

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WINES

PET NAT & SPARKLING

BLOOD MOON 'RISE'	\$16/\$75
Nero d'Avola 'Pet Nat' Murray Darling	
PIVNICA ČAJKOV 'VULCANICA'	\$85
'Pet Nat NV' Slovakia	
CAVEDON 'ADELIA' PROSECCO NV	\$12/60
King Valley	

WHITE

HEAPS GOOD WINE CO	\$14/\$65
Natural White Blend, Slovenia	

PATRICK SULLIVAN Chardonnay, SA	\$17/\$80
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ORANGE

SOLARA ORANGE Chardonnay Sauvignon	\$15/\$70
Blanc, Romania	

BIKICKI UNCENSORED 2021	\$18/\$85
Skin contact Traminer, Serbia	

ROSE

ZLATI GRIĆ Dry Rosé, Slovenia	\$15/\$70
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RED

BIKICKI PINOTTE 2019 Pinot Noir Serbia	\$17/\$80
LITTLE REDDIE 'BOOTLEG' Nebbiolo Heathcote	\$15/\$70
COMBES 'MICS MERLOT' Yara Valley	\$14/\$65
ZLATAN OTOK 'NOVUS' Plavac Mali (Primitivo)	\$19/\$90
Croatia	
IGAVI NATURAL RED 2021 Aladasturi Georgia	\$95

COCKTAILS

WŚCIEKŁY PIES – MAD DOG SHOT	\$11
Wyborowa, Raspberry Syrup, Tabasco	

SLAVIC OYSTER SHOT	\$10
Śliwowica, Drunken cherries	

S&T	\$14
Śliwowica, Tonic, Orange	

CYTRNOWKA SPRITZ	\$19
Polish Lemon Vodka Spritz	

SOUR CHERRY SOUR	\$20
Wiśniówka Cherry Vodka, Lemon	

SZARLOTKA	\$20
Żubrówka, Fresh Apple, Cinnamon	

OGÓRKI MARTINI	\$22
Chopin Rye, Ogórki Brine	

KOMPOT SZATANA	\$21
Blackberry Vodka, Kompot, Blackberry syrup	

ŚLIWOGRONI	\$21
Śliwowica, Campari, Cinzano Rosso	

KRWAWA MARY	\$20
Nighthawks Potato Vodka, Tomato Juice, Horseradish, Spice	

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SOFT DRINKS

KOMPOT	\$8
Stewed and brewed Polish fruit drink	

FRESH APPLE JUICE	\$9
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CAPI Ginger beer	\$6
CAPI Blood Orange	\$6
CAPI Tonic	\$6
CAPI Soda	\$6

COKE	\$6
COKE ZERO	\$6

SPARKLING WATER 500ML	\$9.5
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MAKE

LOVE!

WÓDKA

Czysta – Clear Vodka 30ml Cold Shot

WYBOROWA Rye, Poland	\$10
NIGHTHAWKS Potato, Old Style*, Victoria	\$10
CHOPIN Wheat, Poland	\$12
CHOPIN Rye, Poland	\$12
CHOPIN Potato, Poland	\$12
BIAŁY BOCIAN Rye, Poland	\$11
JA BACZEWSKI Potato, Austria	\$12
LUKSUSOWA Potato, Poland	\$10
EXTRA ŻYTNIA Rye, Poland	\$10
SIWUCHA Grain Mix, Old Style*, Poland	\$11
ŻOŁĄDKOWA CZYSTA DE LUXE Grain Mix, Poland	\$10
POTOCKI Rye, Old Style*, Poland	\$16
TAJFUN Young Potato 2014, Poland	\$25
CHOPIN FAMILY RESERVE Young Potato 2014	\$23

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DOZNANIE

Selected Vodka and Nalewki 15ml Pours

POLISH FRUIT EXPERIENCE 15ml shots Żółta Quince, Poldlaska Apple and Bocian Plum	\$15
HERBAL NALEWKI EXPERIENCE 15ml Shots Staropolska, Green Walnut, Żółdkową Gorzka	\$17
CLEAR VODKA EXPERIENCE 15ml shots JA Baczewski Potato, Chopin Wheat, Bocian Rye	\$17
OLD STYLE* WÓDKA EXPERIENCE 15ml shots Nighthawks, Siwucha, Potocki Rye	\$18

* Old Style is vodka less rectified or filtered
leaving different flavour and character profile to
neutral 'modern' vodka

NALEWKI

Traditional Vodka Tincture Cold 30ml Shot

ŻOŁĄDKOWA GORZKA Orange, Cloves, Spice	\$10
ŻOŁĄDKOWA Fig	\$10
ŻUBRÓWKA Bison Grass	\$12
BARTRYNÓWKA Lemon and Coffee Bean	\$11
KRUPNIK Honey	\$12
MEDOS Honey, Warming Spices	\$10
STAROPOLSKA Honey, Wild Forest Aromatics	\$13
SASKA Cherry	\$10
SASKA Hazelnut	\$10
SASKA Plum	\$10
SASKA Quince	\$10
LUBELSKA Blackcurrant	\$10
LUBELSKA Cherry	\$10
BIAŁY BOCIAN Plum	\$10
BIAŁY BOCIAN Quince	\$10
BIAŁY BOCIAN Cherry	\$10
BIAŁY BOCIAN Salted Caramel	\$11
POLMOS Podlaska Apple	\$10
POLMOS Żółta Pigwa Quince	\$10
POLMOS Double Chocolate	\$10
NISSKOSHER Dziegielówka – Angelica Root	\$12
NISSKOSHER Orzechowa - Green Walnut	\$12

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RAKIJA - ŚLIWOWICA - SLIVOVITZ

Slavic Distilled Fruit Brandy 30ml Shot

BELA OSA 'WHITE WASP' Serbia	\$11
PASSOVER ŚLIWOWICA 70% 15ml Poland	\$15
R.JELINEK SLIVOVITZ GOLD 45% Czech	\$12
ORAHOWAC GREEN WALNUT Croatia	\$10
MARASKA MEDICA HONEY Croatia	\$10

ZAKĄSKI

Food for Wódka

OGÓREK (VGN, GF) Polish Cucumbers spears. It's not a pickle.	\$5
PIKLE (VGN, GF) House pickled seasonal vegetables.	\$6
MAKRELA (GF) Mackerel on crispy potato pave, horseradish butter, caramelised sauerkraut, honey, garlic.	\$9ea
CHLEB ZE SMALCEM Pork and apple spread, ogorek kisony on pickle and dill housemade sourdough. No Smalec, no Polska.	\$9
SER GÓRALSKI (VEG) Polish mountain regions cheese. Brined, smoked and grilled with cranberry sauce.	\$10ea
KABANOSY (GF, DF) Thin fresh polish smoked and dried sausage with horseradish and mustard.	\$13
PLACKI FRYTKI (VEG/VGN OPT, GF) House made potato and sauerkraut fries, based on traditional Polish pancake recipe. Served with caramelised onion sour cream.	\$12
PODPŁOMYKI House made rye sourdough flat bread served with garlic butter	\$8

SURÓWKI

Side Salads

BURAKI Beets and horseradish Salad	\$6
KAPUSTA KISZONA Sauerkraut Salad	\$6
MIZERIA Cucumber and Sour Cream	\$6
ZESTAW SURÓWEK Mix of Three	\$15

PRZEKĄSKI

Small plates

ZUPA DNIA Soup of the day. See specials board.	
ŚLEDŹ (GFO, DF) Herring, beetroot, apple, onion, chives with rye bread. Extra bread \$1 per person.	\$18
FASOLKA SZPARAGOWA (VEG) Long yellow beans with butter and breadcrumbs, smoked twaróg.	\$18
LECZO (GF, DF) Grilled ślaska sausage, tomato, charred zucchini, tomato stew, crispy eggplant, thyme.	\$24
KASZANKA Black sausage, roasted young potatoes, creme fraiche and brown butter.	\$22
KALAFIOR (VGN, GF) Baked cauliflower with Polish salsa and vegan house sauce.	\$16
GZIK (VEG, GF) Smashed fried potato with twarożek cheese, radishes and chives.	\$18
PYZA Z MIĘSEM (GF) Fluffy beetroot infused potato dumpling, filled with slow cooked beef and onion on sour cream.	One \$14 Pair \$24
PYZA Z SEREM (GF, VEG) Fluffy spinach infused potato dumpling, filled with smoked cheese and caramelised onion served on beetroot cream.	One \$14 Pair \$24

PIEROGI

Polish Dumplings – 8 Pieces per Serving

RUSKIE PIEROGI (VEG) \$24
Potato and twaróg cheese boiled and topped with sour cream and dill.

KAPUSTA PIEROGI (VGN) \$26
Pan fried mushroom and sauerkraut served with celeriac skwarki and dill.

MIĘSO PIEROGI (DF) \$26
Organic beef and vegetables boiled with bacon and onion sauce and dill.

KIEŁBASA PIEROGI \$26
Smoked Polish sausage and cheese, pan fried with sour cream and dill.

ZIEMNIAK PIEROGI (VGN) \$24
Jalapeno, potato and mozzarella, boiled and served with vegan sour cream and dill.

DANIA GŁÓWNE

Mains

GULASZ WITH PAMPUCHY (DF, GF OPT) \$35
Slow cooked beef, capsicum and tomato stew with fluffy milk buns.

LENIWE (VEG OPT) \$29
Lazy dumplings. Twaróg cheese and sweet potato Polish style gnocchi. Mushroom sauce, pickled mushroom, sorrel, hammock, topped with crispy sage.

DESERY

Desserts

SERNIK (VEG) \$14
Cheesecake with Red Currant

SZARLOTKA CIASTO (VGN OPT) \$15
Apple pie with whipped cream

MONDAY NIGHT ONLY

PIEROGI INFINITI

Endless Polish Dumplings

CHOOSE A MIX OF THE FOLLOWING

All pierogi come pan fried.
Sour cream/Vegan sour cream and dill toppings standard
\$39 per person

ADDITIONAL TOPPINGS EXTRA

RUSKIE PIEROGI (VEG)
Potato and twarog cheese
KAPUSTA PIEROGI (VGN OPT)
Mushroom and sauerkraut
MIĘSO PIEROGI (DF)
Organic beef and vegetables
KIEŁBASA PIEROGI
Smoked Polish sausage and cheese
ZIEMNIAK PIEROGI (VGN OPT)
Jalapeno, potato and vegan cheese

CELARIAC SKWARKI \$3
BACON AND ONION \$3
VEGAN SOUR CREAM \$2
SOUR CREAM \$2
DILL \$2

@EATPIEROGIMAKELOVE

T&C's: Price is per person, whole table must be on the Infiniti menu, no shares, no takehome. Infiniti seating limited to 1.5hours. 15% public holiday surcharge applies.
All starters (Zakąski), Gzik, salads and sides (Sur.wki) available from a la carte menu

EAT POLSKA SUNDAY

Weekly rotating POLISH OBIAD.
Peak Nostalgia Meal – perfect for after church ;)
Available from 12PM until it runs out.
Ask staff for details!

If you have specific allergy or dietary requirements please advise the staff when you order. We prepare all of our food onsite in accordance with health and safety legislation and common sense.

Please note we add 10% service surcharge on Sundays and 15% during Public Holidays.