

EAT

PIEROGI

CHEFS MENU

\$59 Per Person

Minimum two guests
Required for Groups 8+

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

This menu can be modified for all dietary requirements.

•

SHARED PLATTER

HOUSE MADE OGÓREK AND DILL
SOURDOUGH BREAD
TWAROŻEK SPREAD
SLICED KIEŁBASA SELECTION
OGÓREK

•

PIEROGI

A mix of our famous pierogi flavours served
with sour cream and dill
5 PCS PER PERSON

•

GOŁĄBEK

Stuffed cabbage roll, pork mince,
rice and barley grain in a creamy tomato sauce
with potato mash.

DESSERT

SERNIK

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

MAKE

LOVE!

BEER TAPS

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

•

BOTTLES AND CANS

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

•

WINES

PET NAT & SPARKLING

BLOOD MOON 'RISE' Nero d'Avola 'Pet Nat' Murray Darling	\$16/\$75
JUMPING JUICE 'PET NET' Vermentino & Nero di Troia 'Pet Nat' Riverland	\$15/\$70
PIVNICA ČAJKOV 'VULCANICA' 'Pet Nat NV' Slovakia	\$85
CAVEDON 'ADELIA' PROSECCO NV King Valley	\$12/60

WHITE

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

BOLFAN Reisling, Croatia	\$18/\$85
--------------------------	-----------

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

ORANGE

SOLARA ORANGE, Romania	\$16/\$70
------------------------	-----------

ROSE

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

RED

ALLEVARE Pinot Noir, Gippsland	\$19/\$90
--------------------------------	-----------

LITTLE REDDIE 'BOOTLEG' Nebbiolo, Heathcote	\$15/\$70
---	-----------

BIKICKI 'LILLY' Merlot, Serbia	\$17/\$80
--------------------------------	-----------

ZLATAN OTOK 'NOVUS' Plavac Mali (Zinfandel) Croatia	\$19/\$90
--	-----------

IGAVI NATURAL RED 2021 Aladasturi Georgia	\$95
---	------

COCKTAILS

WŚCIEKŁY PIES - MAD DOG SHOT Wyborowa vodka, raspberry syrup, Tabasco.	\$11
---	------

SLAVIC OYSTER SHOT Śliwowica, drunken cherries.	\$10
--	------

S&T Śliwowica, tonic, orange.	\$15
----------------------------------	------

CYTRNÓWKA SPRITZ Polish lemon vodka spritz.	\$19
--	------

SOUR CHERRY SOUR Wiśniówka cherry vodka, lemon.	\$21
--	------

MIÓD MALINA Honey sour. Honey vodka, raspberries, lemon.	\$21
---	------

LEBOWSKI Wyborowa Vodka, hazelnut vodka, Kahlua, mylk.	\$19
---	------

SZARLOTKA Żubrówka, fresh apple, cinnamon.	\$21
---	------

OGÓRKI MARTINI Chopin rye vodka, Ogórki brine.	\$23
---	------

KOMPOT SZATANA Blackcurrant vodka, kompot, blackcurrant syrup, Blood orange fizz.	\$21
---	------

ŚLIWOGRONI Śliwowica, Campari, Cinzano Rosso.	\$22
--	------

•

SOFT DRINKS

KOMPOT Stewed and brewed Polish fruit drink	\$8
--	-----

FRESH APPLE JUICE	\$9
-------------------	-----

CAPI Ginger beer	\$6
------------------	-----

CAPI Blood Orange	\$6
-------------------	-----

CAPI Tonic	\$6
------------	-----

CAPI Soda	\$6
-----------	-----

COKE	\$6
------	-----

COKE ZERO	\$6
-----------	-----

SPARKLING WATER 500ML	\$9.5
-----------------------	-------

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

•

DOZNANIE

Selected Vodka and Nalewki 15ml Pours

POLISH FRUIT EXPERIENCE 15ml shots Złota Quince, Podlaska Apple and Bocian Plum	\$15
HERBAL NALEWKI EXPERIENCE 15ml Shots Staropolska, Green Walnut, Żółdkowq 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 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 Złota Pigwa Quince	\$10
POLMOS Double Chocolate	\$10
NISSKOSHER Dziegielówka – Angelica Root	\$12
NISSKOSHER Orzechowa – Green Walnut	\$12

•

RAKIJA - ŚLIWOWICA - SLIVOVITZ

Slavic Distilled Fruit 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) \$5
Polish Cucumbers spears. It's not a pickle.

PIKLE (VGN, GF) \$6
House pickled seasonal vegetables.

TALERZ KIEŁBAS (GFO, DFO) \$19
Sliced Polish sausage platter. House tartare sauce, house pickles, house sourdough bread.

PĄCZEK Z PASZTETEM \$9ea
Polish doughnut with duck liver pate filling, candied bacon crumble topping.

SER GÓRALSKI (GF, VEG) \$12ea
Polish mountain regions cheese. Brined, smoked and grilled with cranberry sauce.

PLACKI FRYTKI (VEG/VGN OPT, GF) \$12
House made potato and sauerkraut fries, based on traditional Polish pancake recipe. Served with caramelised onion sour cream.

PODPŁOMYKI (VGN OPT) \$8
House made rye sourdough flat bread with nigella and dried dill seeds served with garlic butter

•

SURÓWKI

Side Salads

MIZERIA (VEG) \$6
Cucumber, spring onion, garlic, sour cream.

KAPUSTA (VGN) \$6
Sauerkraut, onion and carrot.

SELER (VGN) \$6
Celeriac, red cabbage and apple slaw with dried cranberries.

ZESTAW SURÓWEK (VGN OPT) \$15
Mix of all three salads

PRZEKĄSKI

Small plates

ZUPA DNIA \$15
Soup of the day. See specials board.

Add flatbread + \$4ea

TATAR ZE ŚLEDZIA (GFO) \$18
Herring tartare with diced pickled radish, mushroom, apple and red onion.

SAŁATKA Z PSTRĄGIEM (GFO) \$22
Smoked trout, grilled cucumber, fresh leaves salad, green sauce, pickled onion, creme fraiche and maca bread .

BUKIET NOWALIEK (VGN, GF) \$19
Seasonal spring vegetable bouquet with breadcrumbs served on botwinka sauce topped with diced cucumber and kohlrabi.

KLOPSIKI \$22
Turkey and veal meatballs in rich onion and horseradish sauce. Served on beetroot buckwheat and pickles.
Add flatbread + \$4ea

KASZANKA NA CHAŁCE \$19
Black sausage, Polish brioche bread, apple, caramelised sauerkraut, apple crisp.

GZIK (VEG, GF) \$19
Smashed fried potato with twaróg cheese, radishes and chives.

GOŁĄBEK \$19
Stuffed cabbage roll, pork mince, rice and barley grain in a creamy tomato sauce.
Add flatbread + \$4ea

BABKA ZIEMNIACZANA Z KIEŁBASĄ \$22
Podlasie potato cake, pickled apple, spring onion and sour cream salad, grilled Śląska sausage.

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.

EAT

PIEROGI

EAT

PIEROGI

PIEROGI

Polish Dumplings – 8 Pieces per Serving

RUSKIE PIEROGI (VEG)	\$26
Potato and twaróg cheese, boiled and served with butter sauce, sour cream.	
KAPUSTA PIEROGI (VGN)	\$28
Mushroom and sauerkraut, pan fried, served with celeriac skwarki and celeriac, apple and onion purée.	
MIĘSO PIEROGI (DF)	\$28
Organic beef and vegetables served boiled with bacon and onion sauce and dill.	
PSTRĄG PIEROGI (DF)	\$33
Baked and smoked trout combined with potato, leek and amaranth grain. Served with butter lemon sauce, parsley and dill.	
KIEŁBASA PIEROGI	\$28
Smoked Polish sausage and cheese, pan fried with garlic sour cream, crispy onion and ogórek kiszony.	
ZIEMNIAK PIEROGI (VGN)	\$26
Jalapeno, potato and mozzarella, boiled and served with vegan sour cream and salsa Polska	

DANIA GŁÓWNE

Mains

GOLONKA (GF OPT)	\$36
Slow braised and baked cross-cut pork shank piece. Served with beer, honey, mustard and apple sauce, horseradish crispy potato mash and sauerkraut stew.	
Add flatbread + \$4ea	
KLUSKI ŚLĄSKIE (VEG OPT)	\$29
Spinach infused fluffy Silesian potato dumplings. Served on young cabbage stew, dill sauce, parmesan breadcrumbs, bacon bits.	

DESERY

Desserts

SERNIK (VEG)	\$14
Cheesecake with red currant.	
SZARLOTKA CIASTO (VGN OPT)	\$15
Apple pie with whipped cream.	
LODY (GF)	\$12
Kefir ice cream, fresh fruit, chocolate Kogel Mogel, burnt meringue.	

MONDAY NIGHT ONLY

PIEROGI INFINITI

Endless Polish Dumplings
\$39 per person

CHOOSE A MIX OF THE FOLLOWING

All pierogi come pan fried.
Sour cream/Vegan sour cream and dill toppings standard

RUSKIE PIEROGI (VEG)

Potato and twaróg 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

ADDITIONAL TOPPINGS EXTRA

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 take-home.

Infiniti seating limited to
1.5hours.

15% public holiday surcharge applies.

All starters (Zakąski), Gzik, salads and sides (Surówki)
available except flat breads and doughnut 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!

MAKE

LOVE!

MAKE

LOVE!