

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.

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SHARED PLATTER

HOUSE MADE RYE BREAD
ŚLĄSKA SAUSAGE WITH MUSTARD REDUCTION
PLACKI FRYTKI
KABANOS
OGÓREK

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GOŁĄBEK OR GZIK

A choice of either

Gzik

Smashed fried potato with twarożek cheese,
radishes and chives.

OR

Gołąbek

Stuffed cabbage roll, pork mince, rice and barley grain in
mushroom sauce.

1 pc to share between two people

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PIEROGI

A mix of our famous pierogi, pan fried and served
with sour cream and dill

8 pcs per person

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DESSERT

SERNIK

Baked Polish style cheese cake topped
with red currant sauce

1pc to share

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
NAMYSŁÓW Pilsner, Poland 500ml	\$15
ŻYWIEC CIEMNE Ruby Lager, Poland 500ml	\$15
ŻYWIEC PORTER 9% Poland, 500ml	\$21

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WINES

PET NAT & SPARKLING

BLOOD MOON 'RISE' PET NAT Nero d'Avola 'Pet Nat' Murray Darling	\$15/\$70
CAVEDON 'ADELIA' PROSECCO NV King Valley	\$12/60

WHITE

HEAPS GOOD WINE Pinot Gris Blend, Slovenia	\$14/\$65
FAMILIE RAUEN Reisling Trocken (Dry), Germany	\$18/\$85
PATRICK SULLIVAN Chardonnay, SA	\$17/\$80

ORANGE

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

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

GILL GRAVES 'EASY RED' Chilled, Heathcote	\$15/\$70
BLOOD MOON 'DREAM' Pinot Noir, Gippsland	\$18/\$85
LITTLE REDDIE 'BOOTLEG' Nebbiollo, Heathcote	\$14/\$65
RENZO MASI 'CONTRAPPASSO' Tuscany, Italy Syrah/ Sangiovese	\$16/\$70

SHOTY

WŚCIEKŁY PIES – MAD DOG SHOT Wyborowa vodka, raspberry syrup, Tabasco.	\$11
SLAVIC OYSTER SHOT Śliwowica, drunken cherries.	\$10
BARSZCZ BACK Bialy Bocian Rye Vodka, Beetroot and Ogorek Juice chaser.	\$13

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COCKTAILS

S&T Śliwowica, tonic, orange.	\$15
KOMPOT SZATANA Blackcurrant vodka, kompot, blackcurrant syrup, Blood orange fizz.	\$21
SOUR CHERRY SOUR Wiśniówka cherry vodka, lemon.	\$23
ZŁOTA DROP Pear and salted caramel nalewki, vodka.	\$22
KOCHANIE Krupnik Honey. chamomile vodka, honey syrup.	\$21
ŚLIWKA NOIR Wyborowa Vodka, Espresso Liqueur, Plum Nalewki	\$22
SZARLOTKA Żubrówka, fresh apple, cinnamon.	\$22
OGÓRKI MARTINI Chopin rye vodka, Ogórki brine.	\$23
ŚLIWOGRONI Śliwowica, Campari, Cinzano Rosso.	\$22

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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 Lemonade	\$6
COKE	\$6
COKE ZERO	\$6
SPARKLING WATER 500ML	\$9.5

MAKE

LOVE!

EAT

PIEROGI

EAT

PIEROGI

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
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
LEGALNA Rye & Barley, Old Style*, Poland	\$19
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 Złota Quince, Gruszkowa Pear and Bocian Plum	\$15
CLASSIC NALEWKI EXPERIENCE 15ml Shots Staropolska, Green Walnut, Żółdkową Gorzka	\$17
CLEAR VODKA EXPERIENCE 15ml shots Lukusowa Potato, Chopin Wheat, Bocian Rye	\$17
OLD STYLE* WÓDKA EXPERIENCE 15ml shots Nighthawks, Legalna, Potocki Rye	\$23

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

NALEWKI

Traditional Vodka Tincture 30ml Cold Shot

ŻOŁĄDKOWA GORZKA Orange, Cloves, Spice	\$10
ŻOŁĄDKOWA Fig	\$10
ŻUBRÓWKA Bison Grass	\$12
CYTRYNÓWKA Housemade Lemon Vodka	\$11
KRUPNIK Honey	\$12
MEDOS Honey, Warming Spices	\$10
NISSKOSHER Dziegielówka – Angelica Root	\$12
LUBELSKA Blackcurrant	\$10
SASKA Hazelnut	\$10
SASKA Plum	\$10
SASKA Quince	\$10
BIAŁY BOCIAN Plum	\$10
BIAŁY BOCIAN Quince	\$10
BIAŁY BOCIAN Cherry	\$10
BIAŁY BOCIAN Salted Caramel	\$11
SOPLICA Apricot	\$10
SOPLICA Cherry	\$10
SOPLICA Raspberry	\$10
SOPLICA Strawberry	\$10
SOPLICA STARAPOLSKA Honey, Aromatics.	\$13
POLMOS Złota Pigwa Quince	\$10
POLMOS Double Chocolate	\$10
POLMOS Gruszkowa Pear	\$10
POLMOS Wiśniówka Cherry	\$10

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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
YEBIGA 'Prva' Aged Rakija, Serbia	\$13
ORAHOWAC GREEN WALNUT Croatia	\$10
MARASKA MEDICA HONEY Croatia	\$10

MAKE

LOVE!

MAKE

LOVE!

ZAKĄSKI

Food for Wódka

OGÓREK (VGN, GF)\$5

Polish Cucumbers spears. It's not a pickle.

KIEŁBASA Z PIGWA (GF)\$16

Grilled śląska sausage, mustard and pickled red peppercorn sauce, caramelised quince and onion jam.

Add flatbread + \$4ea

PLACKI FRYTKI (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, GF)\$7

Cucumber, spring onion, garlic, sour cream.

KAPUSTA (VGN, GF)\$7

Sauerkraut, onion and carrot.

SELER (VGN)\$7

Celeriac, red cabbage and apple slaw with dried cranberries.

ZESTAW SURÓWEK (VEG, GF)\$16

Mix of all three salads

DESERY

Desserts

SERNIK (VEG)\$14

Cheesecake with red currant.

SZARLOTKA CIASTO (VGN OPT)\$15

Apple and pear pie, cardamon served with walnut cream.

PĄCZEK\$12

Polish doughnut, filling of chefs choice. Ask the staff.

DESSERT NALEWKI EXPERIENCE\$25

Three 30ml Polish dessert shots: gingerbread, cherry & blackcurrant, and chocolate vanilla.

PRZEKĄSKI

Small plates

ZUPA DNIA\$15

Soup of the day. See specials board.

Add flatbread + \$4ea

ŚLEDŹ (GF)\$19

Pickled herring fillet, kohlrabi, apple, salted white onion, herbal buttermilk, horseradish and black currant.

Add flatbread + \$4ea

MOSKOL\$16

Regional stuffed potato pancake from Podhale, filled with garlic chive butter, whipped creme fraiche & smoked trout trempette, nigella seeds.

BURACZKI (GF, VGN)\$19

Roasted beetroot and celeriac, almond krem, dill pesto, ogórek małosolny, pickled onion, sorrel, buckwheat popcorn.

MACZANKA PO KRAKOWSKU\$23

Pulled wild boar with mushrooms on a house-made kajzerka roll, mustard dressing, caramelised sauerkraut with horseradish, pickle salad.

MIELONY\$23

Mince veal meatball on lovage sauce, caramelised pear, parsnip and carrot frytki.

Add flatbread + \$4ea

GZIK (VEG, GF)\$19

Smashed fried potato with twarożek cheese, radishes and chives.

GOŁĄBEK\$19

Stuffed cabbage roll, pork mince, rice and barley grain in mushroom sauce.

Add flatbread + \$4ea

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

MONDAY NIGHT ONLY

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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.

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

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DANIA GŁÓWNE

Mains

KARP SMAŻONY \$37
Crumbed and fried carp fish fillet, served with sauerkraut stew, horseradish butter, salted almonds and honey.

POLICZKI WOŁOWE Z KOPYTKAMI \$42
Slow cooked beef cheeks with fluffy polish potato 'kopytka' dumplings, leek, pickled cucumber and apple slaw, chives.

KACZKA W WIŚNIACH Z KASZĄ \$39
Confit duck leg, sweet cherry and thyme reduction served with pearl barley.

PIEROGI INFINITI

Endless Polish Dumplings
\$39 per person

CHOOSE A MIX OF THE FOLLOWING

RUSKIE PIEROGI (VEG)
Potato and twaróg cheese

KAPUSTA PIEROGI (VGN OPT)
Mushroom and sauerkraut

MIĘSO PIEROGI (DFO)
Organic beef and vegetables

KIEŁBASA PIEROGI
Smoked Polish sausage and cheese

ZIEMNIAK PIEROGI (VGN OPT)
Jalapeno, potato and vegan cheese

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

ADDITIONAL TOPPINGS

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

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 from a la carte menu at extra cost.

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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!