



EURO KITCHEN VEGAN
RESTAURANT

MENU

Snacks, Sides and Sharing plates

BUTTERED PRAWNS 12

*with a garlic aroma and dash of chilli
(GF/OGFO)*

CALAMARI 12

*battered calamari with a caper
mayonnaise
(OGF)*

**PANKO-CRUSTED
EGGPLANT** 12

*drizzled with creamy roasted capsicum
and smoked paprika sauce, served with
cacik dip
(OGF)*

SHOPSKA SALAD 12

*A medley of freshly chopped vegetables
served with red wine vinigrette and
crumbled feta
(GF/OGFO)*

FRIES 7

*served with aioli/mayo or tomato sauce
(GF,OGFO)*

POLENTA 12

*Crispy polenta crusted with rosemary
salt, served with mayo/aioli
(GF, FODMAP Friendly)*

MASHED POTATO 7

*a side serving of our creamy mashed
potato
(GF/OGFO)*

SEASONAL GREENS 12

*hot seasonal greens tossed with lemon,
chilli and fresh herbs
(GF/OGFO)*

**SMASHED ROAST
POTATOES** 7

*drizzled with garlic butter
(GF, OGFO)*

GARLIC BREAD 3.5

GF = gluten free GFO = gluten-free option OGF = onion & garlic free OGFO = onion & garlic free option.

The wellbeing of animals and humankind starts in our hearts and in our kitchens



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Signature dishes

STUFFED CAPSICUM (POLNATI PIPERKI)

20

*A large serve of roasted red capsicum, stuffed with slow-cooked soy mince, rice and a secret blend of herbs and spices
(GF)*

STUFFED SOUR CABBAGE ROLLS (VIVKI/SARMA)

20

*A large serve of aromatic soy mince and rice rolled in large leaves of sour cabbage, served with cacik dip and smoked paprika
(GF)*

GOULASH (MAGYAR GULYÁS)

20

*A traditional Hungarian recipe with mutton, potatoes, and carrots, slow cooked with red wine, served with rice
(GF)*

BEAN STEW (BOP/GRAV)

20

*A generous serve of white beans in a hearty sauce served with a side of crusty bread and diced red onion
(GFO)*

SWEDISH MEATBALLS (SVENSKA KÖTTBULLAR)

20

Meatballs on a bed of creamy mashed potato, with lashings of rich gravy, a dash of lingonberry jam and pickled cucumber

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Mains

CHICKEN SCHNITZEL (HÄNCHEN-SCHNITZEL)

20

*Panko-crusted traditional chicken schnitzel accompanied by chunky chips, aioli/mayo and a wedge of lemon
(OGFO)*

BEER-BATTERED PHISH PHILLET

20

*Crispy deep-fried banana blossom served with tartare sauce, chips and a wedge of lemon
(OGF)*

BEYOND MEAT CHEESEBURGER

19.5

*Served on a soft sourdough bun garnished with aioli, fresh leaves, onion and tomato, and a side of fries
(GFO)*

DONER KEBAB

19.5

House marinated kebab strips served with Turkish flat bread, mixed salad and cacik dip

PAN-FRIED GNOCCHI

19.5

*Organic gnocchi with a creamy pesto sauce
(GFO - **Add \$2 for GF gnocchi**; sauce is GF as standard)*

MEATBALL MARINARA

22.5

Fettuccini with meatballs in a rich tomato sauce garnished with a dusting of house-made parmesan (parmesan contains cashew nuts)

CREAMY CARBONARA

22.5

Fettuccini with chicken, bacon and mushrooms in a creamy, cheesy sauce

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Desserts

IN-HOUSE APPLE CRUMBLE

9.5

A large serve of this great tasting dessert. Optional ice cream \$3.50 / cream \$1.00 p/serve

ORANGE CAKE WITH CREAM & ALMOND

7.5

Simply tantalising orange cake with cream and almond sprinkles (GF)

CARAMEL MOCHA TARTUFO

10

Espresso mousse set inside smooth chocolate cheesecake, covered in salted caramel. (GF)

CHOCOLATE CAKE WITH CREAM FROSTING

7.5

Chocolate cake with creamy frosting and Oreo cookie crumbles (GF)

HONEYCOMB CHEESECAKE

8.5

A fan favourite, and definitely recommended for those with a sweet tooth! (contains cashews)

SNICKERS SLICE

8.5

A real treat! Snickers and caramel blended together with chocolate (contains peanuts) (GF)

STICKY DATE WITH BUTTERSCOTCH TOP

7.5

Moist, rich sticky date pudding with smooth warm butterscotch sauce (GF)

ICE CREAMS & SORBETS

3.5/SCOOP

Vanilla, chocolate, salted caramel*, boysenberry**, strawberry sorbet, lemon sorbet*

*soy-based **coconut-based GF = Gluten Free OGF = Onion & garlic free OGFO = onion & garlic free option.

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Cold drinks

COKE ZERO / REGULAR

3

In Bottles \$4.50

LEMONADE

3

Solo or Schweppes (can)

SPARKLING MINERAL
WATER

*Bisleri (750ml bottle - \$7.50)
Perlisterka (500ml bottle - \$3.50)
Perlisterka (1.5L bottle - \$9.00)*

SUMMER SNOW,
NATURAL SPARKLING
FRUIT DRINKS

5.5

*Made from locally grown real fruit: **Gala & Tropical fruit; Granny Smith Apple & Mint; Pink Lady; Pink Lady & Raspberry***

ORGANIC 100% ORANGE
JUICE

3

By the glass

MILK SHAKES*/
THICK SHAKES*

8.5
11

*Vanilla; Chocolate; Boysenberry;
strawberry; Salted Caramel*

ICED COFFEE*

8.5

Vanilla ice cream and coffee

HEINEKEN ZERO

4.5

Alcohol-free beer (bottle)

CHINOTTO

4.5

SAN PELLEGRINO
LIMONATA (LEMON)

4.5

REMEDY KOMBUCHA

5.5

*Organic, raw, handmade fermented
drink: **Peach; Raspberry Lemonade;
Ginger Lemon, Lemon Lime Mint***

REMEDY HEALTH
DRINKS

5.5

*Organic, raw & handmade fermented
drinks - no added sugar: **Passionfruit;
Tepache (pineapple); Ginger Beer,
Lemon Lime & Bitters***

CASCADE GINGER BEER

4.5

Non-alcoholic

BERRY SMOOTHIE*

11.5

*Boysenberry ice-cream base & frozen
berries*

ICED CHOCOLATE*

8.5

*Chocolate ice cream, chocolate
infusion*

ICED TEA

5.5

Forest fruits tea with berry syrup

* your choice of soy, oat or almond milk

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Hot drinks

Coffee & hot chocolate (cup/mug)

\$4.50

ESPRESSO

LATTE*

HOT CHOCOLATE*

LONG BLACK

CAPPUCCINO*

MOCHA*

FLAT WHITE*

CHAI LATTE*

DIRTY CHAI*

SHORT MACCHIATO*

LONG MACCHIATO*

PICCOLO LATTE*

Organic teas (pot)

\$4.50

JASMINE GREEN

CHAI SPICE

CHAMOMILE

GREEN TEA

RED CHAI

RASPBERRY LEAF

PEPPERMINT

WHITE TEA

TURMERIC GINGER

SPEARMINT

ANTIOX

LEMONGRASS

OOLONG

DETOX

ENGLISH BREAKFAST

MOUNTAIN TEA

FOREST FRUITS

Alcoholic hot drinks

\$9.50

IRISH COFFEE*

BALKAN BLITZ*

ALPINE EXPRESS*

*Latte with half-shot of
Jamieson's Irish Whiskey*

*Latte with half-shot of
high-end smooth grappa (rakija)*

*Hot chocolate with half-shot of
high-end brandy*

**Your choice of soy, oat or almond milk. Add caramel or vanilla syrup for \$1*

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