

Appetizers

Home Made Pickles Platter(4) Fruits & Veggies	9
Herring In Dill Infused Oil Marinade Onion and Mustard Rye Bread 30ml Frozen Sopllica Vodka add \$7.50	12.5
Double Wood Smoked Salmon Home made Blinis, Dill Sour Cream, Yarra Valley Bloody Shiraz Gin Caviar	19.5

Soups

Chickpea,Lentil and Vegetables (VG)	13.5
Caramelized Carrot, Potatoes (V) Rosemary garlic croutons	14.5
Smoked Pork Soup Smoked hock ,spare ribs, sausages,ham and bacon	15.5
Cream of Zucchini & Basil Crispy Tasty Cheese Toast	14.5
Clear Spicy Borscht (Barszcz) (VG) Mushroom Dumplings	14.5
9 Hours Sauerkraut Soup Pork Spare Ribs, Potatoes,Carrots	15.5
Polish Style Barley & Chicken (Krupnik)	14.5
Ukrainian Borscht (Polish Style) VG) Veggies & Beans	14.5
Pea & Ham Veggies & Smoked Ham	14.5

Lunch

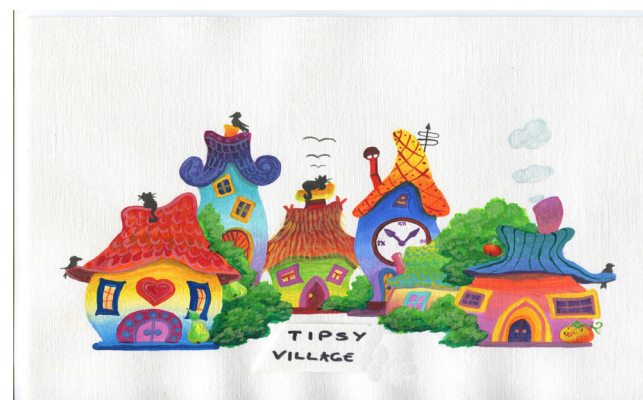
Hungarian Goulash Spaetzle Noodles, Home Pickles	27.5
Steak Sandwich Aged Porterhouse minute steak(180g),dijon mustard, caramelized onion, mix salad,Chips	23.5
White Sausage Double baked in polish beer. caramelized onions, home made coleslaw ,dill cucum- bers With rosemary roasted pota- toes	23.5
Beans of Brittany (PL - Fasolka po Bretonsku) Home made baked lima beans with polish sausages, bacon and ham	23.5
Crispy Black Pudding Caramelized Onions, Yesterdays Potatoes, Home Coleslaw , Pickled Cucumbers	24.5
Hunter's Stew (Bigos) Traditional Polish dish that orig- inated in Medieval times. Sauer- kraut, Kielbasa, Pork ,Beef, Wild Mushrooms, Prunes, and spices are braised in red wine for hours.	24.5

Tipsy Village

313 Coventry South Melbourne

Chef de Cuisine Bishal Nepal

Chef de Patron Peter Bernatt



Burgers

Gringo Beef/Chorizo Pattie,Bacon, Cheese,Fried Egg,Mix Leaves, Jalapeño Mayo,Chips	22.5
Beef Beef Pattie,Bacon, Cheese,Fried Egg,Mix Leaves Relish,chips	20.5
Pureed Veggie Burger (Beetroot,Carrot,Celery,Parsley,Kale) Cheese,Pickled Beets, Fries,Mix Salad	17.5

Pierogi (Dumplings)

Served with Home Made Coleslaw,
Onion Cream Sauce,Bacon

Small Plate (3) Bigger Plate (7)

Ruskie (V) Organic Home Quark Cheese, Potatoes ,Onion	7.50	15.50
S & M (V) Sauerkraut,Mushrooms	7.50	15.50
B & M (V) Buckwheat,Mushrooms	7.50	15.50
Beetroot Over Cheese (V) Roasted Beets,Four cheeses (Gorgonzola,Home Goat,Home Quark, Danish Blue) Walnuts Browned butter sauce	8.50	17.50
Pudding of Black Black Pudding,Carmelized Leek ,Butter	8.50	17.50
Butcher's Friend Pork,Beef,Vegetables	8.50	17.50
White Meat Mince Pork - Neck,Shoulder,Chops Crispy Sage Browned butter sauce	8.50	17.50
Pork & Truffle Salsa Mince Pork ,Truffle Salsa,Truffle oil	11.50	21.50
Foie De Poulet Chicken Liver,Buckwheat, Onion,Mozarella	8.50	17.50
Chicken Chicken Mince,Sundried Tomatoes	9.50	19.50
Smoked Salmon Spinach,Riccota	9.50	19.50
Smoked Mackrel Mashed Potatoes Spicy Tomato Salsa	9.50	19.50
Potatoes Warsaw Dumplings (Pyzy) Gluten Free Lard,Bacon ,Onion	Jar	17.50
Rhubarb & Strawberries Dulce de leche sauce & vanilla ice cream	8.90	17.50