

Transylvanian Starters - \$12

Perogies (V)

Five tender perogies, filled with yam, Fruilano & Gouda cheese, drizzled with sour cream & roasted red pepper sauce, topped with crispy bacon (or not) and spring onions

Mamaliga Croquettes (V)

Four polenta & cheese croquettes, drizzled with roasted red pepper sauce & sour cream, served with crisp Caesar salad

Roasted Beets Spread (V)

Roasted beets, garlic & walnuts spread, served with crostinis and assorted pickles

Zakuska (V)

Roasted mixed vegetables & olive oil spread served with garlic toasts & assorted pickles

Cheese Bites (Cascaval Pané) (V)

Four lightly breaded, pan fried aged Provolone cheese bites, with rosé sauce & Caesar salad

Cabbage rolls (Sarmale)

Three traditional Romanian cabbage rolls, served with sauerkraut, sour cream & warm crostinis

Transylvanian sausages (Mititei)

Three handmade, skinless sausages, served with paprika dusted fresh cut fries & mustard

Kiftele (Meatballs)

Three meatballs, served with house tomato sauce, garlic crostinis & assorted pickles

(V) Stuffed peppers

Beautifully roasted bell peppers, stuffed with rice pilaf & veggies, topped with aged Provolone cheese & a creamy yoghurt sauce

(V) Grilled Portabella Mushrooms

Two Portabellas topped with aged Provolone cheese, spring onions and your choice of smoked bacon or olives for a vegetarian option

Soups

Borscht (V)

Bowl - \$5.95 / Cup - \$3.95

Soup of the day

Bowl - \$7.50 / Cup - \$4.50

Tripe Soup (Ciorba de burta)

Bowl - \$11

(V) Sides

Mashed potatoes \$5.95

Gnocchi \$7

Paprika dusted fries \$5.95

Green beans \$5.95

Sautéed red cabbage \$5.95

Dinner Salads (V)

Green Beans \$12

Crisp green beans, capers, onions, artichoke hearts, marinated olives, tomatoes, aged Provolone cheese & balsamic reduction

Classic Caesar \$9.95

Crisp romaine salad, home-made dressing, garlic toasts & grated Parmesan cheese

Knight's Platter (for two) - \$48

Schnitzel

Perogies

Cabbage rolls (Sarmale)

Transylvanian sausages (Mititei)

Polenta croquettes (Mamaliga)

Meatballs (Kiftele)

Paprika dusted fresh cut fries

Caesar salad

**See item toppings on the starters list*

(V) = Vegetarian

Entrées

Schnitzel – Chicken or Pork	\$17.95
<i>Lightly breaded and pan fried, served with sautéed red cabbage & mashed potatoes</i>	
Lamb Shank Ossobuco	\$23.95
<i>Tender braised lamb shank, with wild mushroom wine sauce, topped with caramelized onions, served with zucchini-tomato sauté & mashed potatoes</i>	
Chicken Dracula	\$22.95
<i>Grilled chicken breast, roasted in the oven, served with rice pilaf, green beans, topped with a creamy tomato Parmesan sauce</i>	
Prosciutto Pork Tenderloin Medallions	\$23.95
<i>Grilled pork tenderloin medallions, wrapped in Prosciutto, topped with wild mushrooms wine sauce, served with sautéed red cabbage & mashed potatoes</i>	
Cabbage Rolls & Polenta (Sarmale & Mamaliga)	\$17.95
<i>Our traditional recipe, served on soft polenta with house sauerkraut, sour cream drizzle and topped with spring onions</i>	
Chicken à la Sibiu	\$22.95
<i>Grilled marinated chicken breast medallions flamed with brandy, served with Portobello & wild mushrooms, onion, garlic, sautéed veggies & homemade gnocchi, in a grainy mustard cream sauce</i>	
Fish Fillet	\$23.95
<i>White fish fillet, your choice of pan roasted or oven baked, topped with lemon & capers sauce, served over rice pilaf and zucchini-tomato sauté</i>	
Beef Goulash Stew	\$18.95
<i>Served in a mild paprika & vegetables sauce, served with toasted crostinis & pickles. Add soft polenta for \$2 more.</i>	
Chicken Paprikash	\$19.95
<i>Slow braised chicken thighs on the bone, onions, peppers & mild paprika sauce, served with homemade gnocchi & green beans</i>	
Transylvania Steak	\$24.95
<i>Beef tenderloin, served with roasted potatoes, asparagus sprigs & wild mushroom wine sauce</i>	
Transylvanian Sausages (Mititei)	\$17.95
<i>Hand made skinless sausages, served with paprika dusted fresh cut fries & Caesar salad</i>	
Gnocchi Europa 	\$16.95
<i>Homemade gnocchi, served with seasonal garden veggies in a light cream sauce, topped with freshly grated Parmesan cheese</i>	

**** Parties of 8+ are subject to a 15% automatic gratuity.**

Desserts

We make our own homemade desserts!

Chef's Choice \$8

Papanash \$7

*Two Transylvanian doughnuts,
served with house jam & sour cream*

Paltinis Apple Tower \$8

*Our own version of the apple strudel,
topped with vanilla ice cream
and homemade caramel sauce*

Sacher torte \$7

*Flourless Austrian chocolate torte...
A wedge of decadence!*

La vie en ...vert \$8

*Lemon & basil meringue cake.
So different...So dreamy...*

Vanilla ice cream \$5

*Double scoop, served with caramel
or chocolate sauce*

Digestives

Baileys \$5

Goldschlager \$5

Jaggermeister \$5

Slivovica \$5

Courvoisier \$7

Grand Marnier \$7

Hennessey \$8

Ice Wine (2 oz) \$8

Port Wine (2 oz) \$7

Coffee - Organic

Cappuccino - \$4

Americano - \$3

Espresso - \$3

Café Frappe - \$8

*Iced Espresso, Bailey and Kahlua,
topped with vanilla ice cream & chocolate sauce*

Tea - Juice - Water

Orange Pekoe - \$3

Earl Grey - \$3

Green - \$3

Peppermint or Chamomile - \$3

Pop - \$3

Juice - \$4

Orangina - \$4

Mineral water glass - \$3

Mineral water bottle - \$5.5

Transylvania Flavour.....what is it?

For our family it's the aroma of slow cooked lamb, in a fire pit under the stars, paired with steamy hot polenta... It's the warm oven roasted potatoes, sauerkraut and homemade red wine brought out from the cellar just before dinner... The cabbage rolls bubbling on the stove on Christmas Eve and the freshly baked sweet walnut bread on Easter morning...

The medieval knights fell in love with all that when they came to Transylvania centuries ago, and we hope you'll also love our classic creations... rooted in history and aromatic memories!