KALINA'S

BREADS		ENTRÉE & MEZE		TRADITIONAL GRILL		STEAKS	
1. Nafora v grilled homemade bread topped with grate	\$12	18. Mediterranean Olives vg, gf marinated in extra virgin olive oil	\$9	5 or 10 chargrilled pork and veal skinlesssausages served with cabbage & potato		41. Eye Fillet 200g gf 42. Scotch Fillet 250g gf	\$4 \$4
cheese 2. Bruscetta v tomato, onion, basil, extra virgin olive oil	\$12	19. Piperki Pecheni vg, gf grilled peppers with garlic, oil, vinegar and pa	\$11 arsley	32. Wagyu Cevapi gf beef skinless sausages served with cabb	\$39	43. Tomahawk (\$100 per 1000g) gf please note the tomahawk will take approx. 1 - 1.5hrs and is served medium-rare (dine in a	M
3. Garlic Bread v	\$9	20. Gourmet Dip Board v	\$23	potato salad		1 - 1.51115 drid is served medium-rare (diffe in t	Of fly)
salted garlic butter		Lepenja served with homemade dips		33. Pleskavica gf	\$27		
4. Lepenja vg traditional Balkan bread	\$5	21. Shared Antipasto Board mixed cured meats, cheese, olives and bread	\$39	pork and veal patty served with cabbage potato salad	e &	STEAK SAUCE	
		Trixed carea friends, cheese, onves and bread	ı	34. Lovacka Pleskavica gf	\$34	44. Garlic & Thyme Butter	\$!
DIPS & SIDES		22. Kalina's Sausages gf	\$25	pork and veal mince patty stuffed with o served with cabbage & potato salad	heese	45. Mushroom Sauce	\$!
5. Ajvar v, gf	\$ 5	homemade style pork sausages		served with eabbage a potato salad		46. Pepper Sauce	\$!
capsicum relish 6. Makalo vg, gf creamy garlic sauce with grilled hot peppers	\$8	23. Grilled Halloumi v, gf thinly sliced grilled cheese topped with olive balsamic glaze	\$18 oil	35. Ustipci gf 3 pork mince pieces stuffed with cheese wrapped with speck served with cabba potato salad		PASTA	•
7. Tapenade vg, gf olive paste seasoned with garlic and herbs	\$5	24. Fried Kashkaval v bread crumbed Kashkaval cheese	\$18	36. Raznici gf 3 pork skewers served with cabbage &	\$28	47. Penne Drunken Prawns chilli prawns served with a creamy tomato a	\$3 3
8. Pindzur vg, gf paprika, tomato and eggplant relish	\$8	25. Salt & Pepper Calamari crumbed served with garlic & herb aioli	\$22	potato salad	677	rakija sauce	
9. Grilled Season Vegetables vg, gf	\$12		\$26	37. Uvijaci gf 3 pork fillets stuffed with cheese and wr	\$33 apped	48. Linguini Boscaiola creamy mushroom sauce with bacon	\$28
10. Sweet Potato Fries vg	\$10	26. Sizzling Prawns fresh prawns served in napolitan sauce,		in speck served with cabbage & potato s			40
· ·	•	bread		38. Grilled Chicken Thigh gf	\$28	49. Penne Napoletana v rich nepoletana sauce	\$2
II.Cheesy Fries v	\$10			chicken thigh served with cabbage &	\$20	nen nepoletaria sauce	
12. Fries v	\$8	MAINS		potato salad			
SALADS		27. Veal Scallopini	\$42	39. Balkan Mixed Grill gf	\$48	KIDS	
n z.Traditional Šopska Salad v, gf	\$15	thinly sliced veal fillet topped with a creamy mushroom sauce		cevapi, pleskavica, semi smoked sausag raznic, grilled chicken thigh served with cabbage and potato salad		50. Cevapi pork and veal skinless sausages with fries	\$1
tomato, cucumber, capsicum, onion, feta		28. Chicken Scallopini	\$36	cappage and potate salad			
14. Traditional Macedonian Salad vg, gf grilled peppers, tomato, with garlic, oil,	\$15	chicken breast fillet chargrilled topped with a creamy mushroom sauce	a	40. Shared Mixed Platter (for 4) 2 pleskavici, 2 raznici, 2 grilled chicken th		51. Penne Napoletana v pasta in rich nepoletana sauce	\$1
parsley, salt and pepper 15. Traditional Zelka Salad vg, gf cabbage salad, vinegar, oil	\$12	29. Grilled Barramundi zelka and potato salad30. Fish of the Day	\$38 MP	2 ustipci, 4 semi smoked sausages, 8 cever served with cabbage and potato salad, sour cream, makalo and bread.		52. Nuggets & Chips	\$1
	#	ask your waiter					
16. Potato Salad vg, gf potato, onion, parsley	\$13	ASK YOUR WAITER ABO	OUT TOD4	AY'S CHEF SPECIALS			
17. Mixed Greens Salad vg, gf	\$12	WE RECOMMEND DISHES ARE BEST SHARED					
ii.iviiAca Oreenis salaa vg, gr	ΨIZ	Menu is subject to change. Please to	ell us if you	u have any dietary requirements			

Allergen Declaration: Menu items may contain or come into contact with wheat, eggs, sesame seeds, soy, peanuts and tree nuts, milk, lupin, fish and shellfish. For more information, please speak with a Manager.