

TRADITIONAL

KALINA'S

BREAD

- Nafora v** \$12
grilled homemade bread topped with greaded cheese
- Lepenja vg** \$5
traditional Balkan bread

DIPS & SIDES

- Ajvar v, gf** \$5
Capsicum relish
- Makalo vg, gf** \$8
creamy garlic sauce with grilled hot peppers
- Pindzur vg, gf** \$8
capsicum, tomato & eggplant relish
- Tarator gf** \$8
cucumber, yoghurt, garlic, walnuts
- Tapenade vg, gf** \$8
olive paste seasoned with garlic and herbs

SALADS

- Shopska v, gf** \$15
tomato, cucumber, capsicum, onion, feta
- Macedonian vg, gf** \$15
grilled capsicum, tomato, garlic, oil, parsley
- Zelka / Cabbage vg, gf** \$13
- Potato Salad vg, gf** \$15
potato, onion, parsley

ENTRÉE & MEZE

- Mediterranean Olives vg, gf** \$9
marinated in extra virgin olive oil
- Grilled Peppers vg, gf** \$13
peppers, garlic, oil, vinegar, parsley
- Gourmet Dip Board v** \$23
pindzur, tapenade, tarator
- Kalina's Sausages gf** \$25
homemade style pork sausages
- Topeno Sirenje v** \$25
three types of cheese, pasata, origano

TRADITIONAL MAINS

- Beef Chorba** \$18
- Sarma** \$25
cabbage rolls filled with mixed mince and rice, served with mashed potatoes
- Tavche Gravche** \$18
- Tavche Gravche with Sausage** \$23
- Smoked Pork Belly** \$32

TRADITIONAL GRILL

- Kebapi** \$16/27
5 or 10 pork & veal skinless sausages served with cabbage salad & fries
- Pleskavica** \$27
pork & veal patty served with cabbage salad & fries
- Gurmanska Pleskavica** \$38
pork & veal patty, pork and cheese pieces throughtout and wrapped in lamb caul fat, served with cabbage salad & fries
- Lovechka Pleskavica** \$35
pork & veal patty stuffed with cheese, served with cabbage salad & fries
- Ushtipci** \$32
3 pork & veal pieces stuffed with cheese, served with cabbage salad & fries
- Raznichi** \$32
pork skewers wrapped in speck, served with cabbage salad & fries
- Uvijach** \$38
pork fillet stuffed with cheese, wrapped in speck, served with cabbage salad & fries
- Balkan Mixed Grill** \$48
kebapi, pleskavica, semi smoked sausage, raznich, grilled chicken thigh, served with cabbage salad & fries
- Shared Mixed Platter (for 4)** \$159
2 pleskavici, 2 raznichi, 2 grilled chicken thighs, 2 ushtipci, 4 semi smoked sausages, 8 kebapi, served with cabbage & potato salad, ajvar, sour cream, makalo & bread

WE RECOMMEND DISHES ARE BEST SHARED

Menu is subject to change. Please tell us if you have any dietary requirements
 Allergen Declaration: Menu items may contain or come in contact with wheat, eggs, sesame seeds, soy, peanuts, and tree nuts, milk, lupin, fish and shellfish. For more information, please speak with a Manager.

CLASSIC

ENTRÉE & MEZE

Bruschetta v	\$12
tomato, onion, basil, extra virgin olive oil	
Shared Antipasto Board (for 2 or 4)	\$35/65
mixed cured meats, cheese, olives, bread	
Grilled Halloumi v, gf	\$20
topped with olive oil & balsamic glaze	
Salt & Pepper Calamari	\$25
served with garlic & herb aioli	
Sizzling Prawns	\$29
served with napoletana sauce & bread	
Mixed Green Salad vg, gf	\$13
Grilled Season Vegetables vg, gf	\$15
Sweet Potato Fries vg	\$10
Cheesy Fries v	\$10
Fries v	\$8

KIDS

Kebapi	\$14
4 pork & veal skinless sausages, served with fries	
Nuggets & Fries	\$14
Mixed Vegetables	\$10

MAINS

Chicken Scallopini	\$36
grilled chicken breast topped with a creamy mushroom sauce	
Grilled Barramundi	\$38
served with cabbage salad & fries	
Fish of the Day	MP
ask your waiter	
Grilled Chicken Thighs	\$29
served with cabbage salad & fries	
Pork Knuckle	\$40
Pork Ribs	\$45

STEAK

Scotch Fillet 250g gf	\$54
served with cabbage salad & fries	
Eye Fillet 200g gf	\$49
served with cabbage salad & fries	

STEAK SAUCE

Garlic & Thyme Butter	\$6
Mushroom Sauce	\$6
Pepper Sauce	\$6

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KALINA'S DRINKS

SIGNATURE COCKTAILS

Kalina's Kisses	\$20
DNA Premium Gin, lemon juice, rose water, sugar syrup, egg white	
Condell Clover	\$20
DNA Classic Rakija, raspberry syrup, lemon juice, egg white	
Rosemary Gold Rush	\$20
DNA Gold Rakija, honey water, lemon juice	

CLASSIC COCKTAILS

Espresso Martini	\$21
vodka, kahlua, sugar syrup, espresso	
Old Fashioned	\$21
bourbon, sugar, angostura bitters	
Margarita	\$21
tequila, lime juice, cointreau, salted rim	
Whiskey Sour	\$21
whiskey, lemon juice, sugar syrup, egg white	
Amaretto Sour	\$21
amaretto, lemon juice, sugar syrup, egg white	
Negroni	\$21
gin, campari, sweet vermouth	
Cosmopolitan	\$21
vodka, cointreau, cranberry juice, lime juice, sugar syrup	
Manhattan	\$21
whiskey, sweet vermouth, angostura bitters	
Aperol Spritz	\$17
aperol, prosecco, soda	

RAKIJA

DNA Distillery Classic Rakija	\$12
DNA Distillery Gold Rakija	\$12
DNA Distillery Pear Rakija	\$12
DNA Distillery Plum Rakija	\$12
Rakija Quad Sample	\$21
classic, gold, pear, plum	
Table Rakija (DNA Exclusive)	\$100
Vizantija Plum Rakija	\$13
Mastika	\$12

BEER

Zlaten Dab macedonian	\$10
Karlovacko croatian	\$10
Jelen serbian	\$10
Nektar bosnia & herzegovina	\$10
Nicksicko montenegro	\$10
Budweiser Budvar czech republic	\$10
Pilsner Urquell czech republic	\$10
bottle & tap	
Heineken	\$10
Corona	\$10
Great Northern mid strength	\$10
James Squire zero	\$10
Bakallar czech republic / zero	\$10
House Lager	\$10
tap	

APERETIF

Aperol	\$9
Limoncello	\$9

BLENDED WHISKY

Johnnie Walker Black	\$10
Johnnie Walker Double Black	\$12
Johnnie Walker Green	\$16
Johnnie Walker Gold	\$18
Johnnie Walker XR 21	\$28
Johnnie Walker Blue	\$30

SINGLE MALT WHISKY

Glenfiddich 12 YO	\$15
Glenfiddich 21 YO	\$30

OTHER WHISKY/BOURBON

Jameson	\$10
Woodford Reserve Bourbon	\$12
Jack Daniel's	\$10
Jack Daniel's Gentleman Jack	\$14
Canadian Club	\$10

RUM

Bundaberg	\$9
Bacardi	\$10

COGNAC

Hennessy	\$15
Meukow VSOP	\$16
Martell VSOP	\$17
Hennessy VSOP	\$18
Remy Martin XO	\$35

VODKA

Sydney Spirits Co	\$10
Ciroc	\$11
Grey Goose	\$13
Belvedere	\$13

GIN

DNA Premium	\$10
Ink Gin	\$14

TAQUILA

Patron Silver	\$15
Don Julio 1942	\$32

OTHER SPIRITS

Baileys	\$9
Kahlua	\$9
Frangelico	\$9
Malibu	\$9
Midori	\$10
Jagermeister	\$10
Cointreau	\$10

OTHER DRINKS

Coke / Diet Coke / Lemonade	\$5
Tonic Water / Soda Water	\$5
Dry Ginger Ale / Grapefruit	\$5
Lemon Lime Bitters	\$6
Orange / Apple / Pineapple / Cranberry	\$6
Bottled Still / Sparkling Water	\$9

KALINA'S WINES

WHITE

	Glass	Bottle
House White	\$10	
Smederevka Classic White	\$12	\$44
Alexandria Classic White	\$12	\$44
Traminec Classic White	\$15	\$59
Malvazija		\$59
Tikves Temjanika Special Edition		\$59
Alexandria Cuvée White		\$69

ROSÉ

	Glass	Bottle
Alexandria Cuvée Rose	\$17	\$69

SPARKLING

	Glass	Bottle
Prosecco	\$12	\$44

SWEET WHITE

	Glass	Bottle
Moscato	\$12	\$44

RED

	Glass	Bottle
House Red	\$10	
Tga Za Jug Semi-dry Shiraz	\$12	\$44
Alexandria Classic Red	\$12	\$44
Tikves Merlot Selection		\$49
Tikves Vranac		\$49
Bovin Vranac Shiraz		\$55
Bovin Carbernet Sauvignon		\$59
Majestic Princeza Cuvée		\$59
Alexandria Cuvée Red		\$69
Bovin Kleopatra Cabernet		\$79
Bovin Daron Superior Blend of Cab Sauv, Merlot & Vranec		\$90
Bovin Imperator Dry, full bodied style Vranec		\$129

SIGNATURE IMPORTED

Pinot Noir Clos Vineyard - Kamnik Pinot Noir		\$89
Kratosija Reserve Kamnik - Medal Winner Zinfandel, Primitivo, Tribidrag		\$149