



BAZAAR
beer cafe



beer on tap

budějovický budvar premium lager

0.33l 5 0.5l 7.9

one of the best czech beers, this pale premium lager is a beer for true connoisseurs. the 700 year old tradition of producing budejovice beer and the exclusive 90-day maturing period enhance its uniqueness. golden hue and thick, rich froth. fine hop aroma. gentle, medium bitterness. czech republic. alcohol volume 5%

bernard lager

0.33l 4.5 0.5l 6.9

a premium lager beer with a pale gold colour, a deliciously bitter taste and an excellent head. superior quality czech malt, natural spring water from the czech moravia and hops from zatec. unpasteurized. czech republic. alcohol volume 5%

bernard dark lager

0.33l 4.5 0.5l 6.9

special dark lager produced from five types of malt with a striking full flavour and light bitterness. as remarkable as its gorgeous nutty brown colour, is the thick dark amber head that graces every tankard of dark bernard. its special flavour makes it unique on the australian beer market. czech republic. alcohol volume 5%

czech cut

0.33l 4.5 0.5l 6.9

blend of half dark bernard and half bernard lager is a tradition of chezh beer lovers, blend of those high quality lagers makes it perfect amber like beer. czech republic. alcohol volume 5%

hoegaarden

0.33l 7.8 0.5l 11.9

a naturally cloudy beer full of flavour and character. its cloudiness comes from the use of unmalted beer, the natural ingredients and the fact that it is unfiltered. brewed in hoegaarden, belgium. alcohol volume 5%

shandy 0.5l 6.9
lager and sprite

snake bite 0.5l 7.5
lager and mango syrup

crystal lager 0.33l 6.5
lager and sparkling wine

berry bite 0.5l 7.5
lager and cranberry soda



beer in bottles

pilsner urquell 0.33l 6.9

the world's first golden beer was brewed in the city of pilsen, in today's czech republic. the town and the brewery have given their name to this style of beer - pilsner. pilsner urquell means „pilsner from the original source“ czech republic. alc. vol. 4.4%

erdinger weissbier 0.5l 9.8

erdinger is the biggest producer of wheat beer in the world. a solid example of style, but nevertheless a pleasant and refreshing beer. brewed by erdinger brewery, germany. alc. vol. 5.3%

golden pheasant 0.5l 8.2

a robust, full flavored beer that exhibits a great balance between nutty malt flavours, and aromatic, delicious noble hop varieties. slovakia. alc. vol. 5%

paulaner hefe-weissbier dunkel 0.5l 9.8

the special process by which the paulaner hefe-weissbier dunkel is brewed gives it an enticing chestnut colour and a fresh, strong flavour reminiscent of roasted malt. germany. alc. vol. 5.3%

shofferhofer 0.5l 9.9

a cloudy wheat beer with smooth malt background, rich yeast flavour cloves and spicy nose, lemon crispness germany. alc. vol. 5%

velkopopovický kozel dark lager 0.5l 8.5

the dark "billy goat" is a smooth, traditionally brewed beer created with special dark malts. brewed by, plzen czech republic. alc. vol. 3.8%

velkopopovický kozel lager 0.5l 8.5

pleasant bitter taste, gentle malt, hops aroma and perfect spark, great lager, brewed by plzen czech republic. alc. vol. 4.8%

floris fruit beer 0.33l 8.9

cherry, strawberry, passion fruit, raspberry

selection of belgium fruit flavoured beers
sweetness, wheat beer and 30% pure fruit of the variety.
belgium. alc. vol. 3.6%

dreher bak 0.5l 8.9

dreher bak is a very dark, almost black lager with a roasted aroma and rich flavours. hungary. alc. vol 7.3%

delirium tremens 0.33l 12

three different kinds of yeast, full-bodied palate and a dry finish where subtle hops flavours emerge.
elected "best beer in the world". belgium. alc. vol. 8.5%

asahi super dry premium lager 0.33l 7.2

asahi super dry is a traditionally brewed japanese dry beer. , japan. alc. vol. 5%

erdinger non-alcoholic 0.33l 4.9

the worlds best-selling low-alcohol beer
alc. vol. less than 0.2%



breads

garlic panini bread

4.5

pretzel

freshly baked pretzel with butter

3

woodfire bread

olive tapenade, butter, olive oil and aged balsamic

6.3

tomato and basil bruschetta

on sourdough and rocket

8.9

starters

duo of liver parfait

country style home made duck and pork liver pate with pickles and grilled continental bread

11.9

wild mushroom arancini

wild mushroom, parmesan, truffle, on rocket, saffron aioli

10.9

tian of goat cheese

crispy goat cheese on black and green olives, semi dried tomatoes, spanish onion, rocket and aged balsamic

11.5

smoked salmon rolls

crème fraiche, dill, red caviar, potato blini, rocket salad

12.6

garlic chilli prawns

in creamy sauce, iceberg lettuce and puff pastry

12.9

steak tartar

traditional recipe, finely chopped raw prime eye fillet with german rye toast and condiments

15.9 / 21.9 (starter or main size)

chef's selection

tasting platter of home made duck and pork liver pate, wild mushroom arancini, rocket salad and smoked salmon rolls, crème fraiche dill on a potato blini

19.9



snacks

pretzel

freshly baked pretzel with butter
3

marinated olives

in extra virgin oil, rosemary and lemon myrtle
4.9

shepherd's wedges

with melted cheese and crispy bacon
8.2

3-dip platter

hungarian salami, homus and grilled capsicum
dips with crackers and grissini
11.9

frankfurter sausages

with horseradish, dijon mustard and rye bread
13.9

salt and pepper squid

with lemon myrtle aioli and rocket
17.9

bazaar beef burger

char grilled home made beef patty, bacon, cheese, salad,
tomato, caramelized onion, mustard and tomato sauce
served with fries
16.9

chicken burger

grilled chicken breast, avocado, brie cheese, lettuce,
tomato, sweet chili and garlic aioli served with fries
16.9

pork knuckle

braised and oven roasted knuckle, sauerkraut, mustard,
stuffed tomatoes, pickles and continental bread
22.9

"csabai" mezze platter

csabai sausage, salami, grilled asparagus wrapped in
prosciutto, stuffed peppers, marinated olives, pickles, sun
dried tomatoes, cheese, olive tapenade and toasted
continental bread
19.9



traditional cuisine

five hour duck

slowly roasted free range duck on red cabbage braised with horseradish and apple, served with dumplings
(recommended beer: floris griotte cherry beer)
24.5

veal goulash

served in a freshly baked sourdough bread cob
(recommended beer: bernard dark lager)
21.9

steak tartar

traditional recipe, finely chopped raw prime eye fillet served with german rye toast and condiments
15.9 / 21.9 (starter or main size)

baby pork ribs

marinated in a secret sauce, served on sauerkraut and roasted kipfler potatoes (recommended beer: budejovicky budvar)
24.9

pork belly

slowly roasted pork belly with crackling served on potato mash, sauerkraut, apple chutney and grilled csabai
(recommended beer: paulaner dunkel)
22.9

bazaar mixed platter

a tasting platter of slowly roasted duck on red cabbage, vienna schnitzel with mashed potatoes and baby pork ribs on sauerkraut
(recommended beer: erdinger weissbier)
27.9

schnitzels

chicken "hunter" schnitzel

crumbed free-range chicken breast fillet with wild mushroom and fresh herb sauce, served with mashed potatoes and side salad
(recommended beer: czech cut)
19.9

vienna schnitzel

crumbed veal escalops with kipfler potatoes and steamed vegetables (recommended beer: pilsner urquell)
22.6

chicken parmigiana

crumbed chicken breast, grilled eggplant, zuchinni, basil, tomato, parmesan cheese and french fries (recommended beer: golden pheasant)
21.8

swiss schnitzel

veal schnitzel, melted swiss cheese and double smoked leg of ham french fries, side salad and tartare sauce
(recommended beer: dreher bak)
22.8



mains

wild mushroom risotto

porcini, shitake, oyster and baby wild mushrooms, abborio rice,
truffle oil, fresh herbs, rocket salad and parmesan cheese
19.8

john dory

fillet of john dory, crused kipfler potato, almond butter and
red capsicum sauce
22.5

lamb shanks

braised lamb shanks, parsley mashed potatoes,
confit honey roasted root vegetables
21.9

fillet mignone

char-grilled prime eye fillet steak, milanese pancetta,
broccolini, crispy leek, red wine jus
26.5

lamb

herb crust roast lamb cutlets and braised lamb shoulder,
potato and turnip gratin, garlic mash, rocket,
dark thyme red wine and chocolate sauce
29.9

salads

duck salad

mixed leaves, kumara crisps, sweet chili lime dressing
15.8

warm salad

mixed leaves, prosciutto, poached egg, goat cheese,
sundried tomato
15.4

chicken caesar

baby jam lettuce, grilled chicken breast, shaved parmesan,
crispy prosciutto, egg, cherry tomato, herb crostini and
caesar dressing
14.9

sides

rocket salad
house salad
mashed potatoes
steamed vegetables
braised cabbage
sauerkraut
dumplings
spicy wedges
shoestring fries
5.5



white wine

	glass / bottle
vat 12 chardonnay (sa)	6.5/30
lindemans premium selection riesling (sa)	6.5/30
blickling estate riesling (green valley, nsw)	7.5/38
chateau st jean sonoma chardonnay (california, usa)	39
seachange chardonnay 2005 (sa)	7/35
penfolds bin 311 chardonnay 2009 tumberumba (sa)	9/45
bago verdelho (hunter valley)	7/35
catalina ridge sauvignon blanc (coonawarra)	7/35
tinja sauvignon blanc (mudgee) 2007	7.5/38
secret stone sauvignon blanc(marlborough, nz)	8/40
castello di gabbiano pinot grigio (italy)	8/40
tinja orang pinot gris (mudgee)	8.5/42

red wine

amesbury cabernet sauvignon 2006	6.5/30
vinifera gran tinto 2004	7/35
cowra estate merlot 2007	29
avenue merlot 2005 (clare valley)	7/35
catalina ridge cabernet merlot 2005 (coonawarra, sa)	7.5/38
grand barossa cabernet sauvignon 2006 (barossa, sa)	38
avenue cabernet sauvignon 2005 (clare valley)	8/40
vinifera tempranillo (mudgee)	7/35
seachange shiraz 2005 (sa)	8/40
pepperjack barossa shiraz 2006 (sa)	9/45
penfolds `seventy six` shiraz cabernet (barossa, sa)	7.5/38
blickling estate pinot noir 2006 (green valley, nsw)	8/40
coldstream hills pinot noir (yarra valey, vic)	9/45
castelo di gabbiano chianti classico riserva (italy)	44

sparkling wine

killawarra dusk strawberry piccolo (sa)	7.5
blue nun gold edition, 22 carate gold leafs (germany)	7.5/38
kupferberger gold (germany)	39
luis perdrier blanc de blancs brut (france)	43

dessert wine

miramar doux blanc (mudgee)	29
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genuine imported european spirits and liqueurs

absinth koruna 73%

created from premium herbs grown in the czech republic, the recipe is centuries old. it contains wormwood and the maximum allowable level of thujone.

10.5

mansinthe 66.6%

marlin manson recepie, served with cold water fountain on ice and sugar (swiss)

14.5

kubler absinth 53%

classic swiss absinth prepared with cold watter drizzled over sugar until desolved, in ratio on 1:2 (swiss)

12.5

becherovka

brewed from herbs and spices since 1807, the recipe is a closely guarded secret. a delicious spirit with an original taste, from the heart of europe. (cz)

6

vilmos

finest hungarian pear brandy. served chilled with fresh pear. (hun)

6

slivovitz

traditional spirit from eastern europe. plum brandy (cz)

6

slivovitz gold

10 years aged premium gold plum brandy (cz) 50% alc. vol.

8

borovicka

traditional slovak spirit made of juniberries (sk)

6

babicka

premium czech vodka infused with artemisia absinthium. (cz)

6.5

zubrowka bison vodka

the result of a tradition going back to the 14th century (pol)

6

fernet stock or citrus

once used as a medicine, today served chilled or with tonic water and fresh lemon. a herb-based spirit (cz)

6

starozlata / medovina

a delicious warm honey liqueur with caramel & citrus notes. (cz)

6

tuzemak - schwejk's rum

a typical vanilla aroma and josef schwejk's smile will be with you as you sip the most popular czech rum. (cz)

6



spirits

jw red
jw black
jim beam
jack daniels
bacardi
gordon's gin
dorville vsop
jager master

liqueurs and aperitifs

cafe boheme
bailey's
cointreau
drambieue
kahlua
amaretto

mineral water

perier sparkling
small or large
3.8/7.5

soft drink

coca-cola 250ml
diet coke 250ml
sprite 250ml
lift 250ml
lemon lime and bitters
raspberry lemonade
3.8

juices

orange, apple, pineapple, cranberry, mango
3.8

coffee

ristretto, short black, long black, machiatto
3

capuccino, latte, flat white, mocha, hot chocolate,
chai latte
3.5/4.5

loose leaf teas

earl grey
english breakfast
green sencha
chamomile
peppermint
4

