

WHAT'S ON AT THE EUROPEAN

Sign up for special events and members offers

WWW.EUROPEANBIERCAFE.COM.AU

MON

\$10 PIZZA'S

any pizza 12pm to late HALF PRICE TAP BIER \$10 COCKTAILS \$6 HOUSE SPIRITS

all day

TIR

PORTERHOUSE STEAK \$17

HAPPY HOUR 5pm to 7pm *

WED

PARMA \$15 12pm to 9pm

12pm to 9pm

HAPPY HOUR 5pm to 7pm *

STAND UP COMEDY HAPPY HOUR tickets at the door from 8pm 5pm to 7pm *

BURGER & CHIPS \$15

12pm to 9pm

HAPPY HOUR

RRI

SAT

2 + 1 TAPAS 5pm to 9pm

DJ ON ROOTOP 7pm to late

STAND UP COMEDY

from 7.30pm DJ ON ROOTOP

7pm to late

5pm to 9pm *

aer rooftop bar (12pm to 6pm) HAPPY HOUR

\$20 CARAFES

5pm to 7pm *

PORTERHOUSE STEAK \$17 & PARMA \$15

12pm to 9pm

\$20 CARAFES aer rooftop bar (all day)

\$5 URBAN BIERS all day

excludes aer rooftop bar

DINNER



SMALL PLATES

HOUSE DIPS served with Turkish bread (v)	\$14
LOCAL BAY CALAMARI served with fried chilli & sriracha mayo (gf)	\$12
CHEDDAR, CAULIFLOWER & LEEK CROQUETTE (v)	\$12
BUFFALO WINGS with Euro's secret sauce & lemon (gf)	\$12
MEDITERRANEAN FALAFEL served with hummus on bed of marouli (gf vegan)	\$11
TRUFFLE MUSHROOM ARANCINI served on pea puree (v)	\$10
BEEF SLIDERS served with mustard, relish, crispy lettuce & cheese	\$12
SOUTHERN FRIED CHICKEN served on top of chipotle mayo	\$12
LAMB RIBS slow cooked lamb, honey glaze & sumac yeaburt (af)	\$13

PIZZAS

GARLIC with oregano, crushed garlic & mozzarella (v)	\$10
PEPPERONI with Napoli, mozzarella, oregano & parsley	\$16
CHICKEN with mushroom, red onion, pineapple & bbq sauce	\$17
LAMB with roasted capsicum, onion, feta, & mint yoghurt	\$18
CAPRICCIOSA with ham, mushroom olives & oregano add anchovies \$2	\$17
PUMPKIN & FETA with spinach, cherry tomato, mozzarella, pinenuts & glaze (v)	\$17
MARGHERITA with Napoli, mozzarella, bocconcini & basil (v)	\$15
LORD OF VEGGIES with mushroom, wilted spinach, onion, capsicum & tomato (v)	\$16
MEAT LOVER with chicken, ham, salami & mushroom	\$18



THE MAIN EVENT

CHILLI DOG NACHOS with jalapeno, guacamole & sour cream (gf, v option)	\$18
MOUSSAKA with eggplant, zucchini, potato, béchamel, parmesan served with side salad (v)	\$24
THREE CHEESE PARMA with gypsy ham, mozzarella, chips & house salad	\$27
CHOOK SCHNITZEL with salad, chips & your choice of mushroom, peppercorn sauce or garlic butter	\$25
SIGNATURE CHEESE BURGER crispy lettuce, bacon, tomato, gherkins, battered onion rings with special sauce	\$23
JERK CHICKEN BURGER marinated in Jamaica sauce, slaw, chipotle aioli, pineapple, red onion & fries	\$23
CHILLI PRAWN FETTUCCINI with garlic, onion, spinach & capsicum	\$24
CHICKEN ALFREDO with bacon, garlic, onion, mushroom & parmesan (v option)	\$24
EURO'S BEER BATTERED FISH with chips & house frisee salad	\$23
PAN FRIED SALMON with lemon & herb risotto, snow pea & radish salad & champagne sauce (gf)	\$29
32-HOUR BRAISED LAMB SHANK with butter roasted veggies, eschalot & truss tomato (gf)	\$34
PUMPKIN RISOTTO with garlic, spinach, cherry tomatos, onion & toasted pine nuts (vegan)	\$25

STEAK

250GM PORTERHOUSE	\$30
250GM SCOTCH FILLET Served with 2 of the following sides SIDES chips, salad, seasonal green, patata braves SAUCE peppercorn sauce, mushroom sauce, garlic butter & béarnaise (gfo)	\$33
GRAIN FED BLACK ANGUS RUMP 300GM Centre cut rump, paprika potato, baby truss tomato & beans served with creamy mushroom sauce (gfo)	\$36

LETS GO FRESH

SICILIAN CALAMARI SALAD vine tomato, Spanish onion, croutons, almonds & chopped lettuce (gf)	\$20
ROASTED PUMPKIN spinach, feta, pinenuts & dash of lemon dressing (gf v vegan option)	\$16
MAROULI SALAD capsicum, cherry tomato, Spanish onion, parmesan & mustard dressing (gf v vegan	\$17 n)
add Lamb \$6, chicken \$4 or prawns \$7.5 to any salad	
v vegetarian gf gluten free	•••••



SIDES

BEER BATTERED CHIPS with tomato & aioli sauce (v) add gravy \$2.5	\$9
PATATA BRAVAS with chipotle sauce, aioli & fresh herbs (v)	\$11
CABBAGE SALAD with frisee leaves, carrot & cucumber (vegan gf)	\$10.5
SWEET POTATO WEDGES with aiol (v gf)	\$9
BUTTER SEASONED GREENS with toasted almonds & hummus (v gf)	\$10

DESSERT

STRAWBERRY PANNACOTTA with raspberry coulis, fresh fruit & ice cream	\$10
STICKY DATE PUDDING with butterscotch sauce & vanilla ice cream	\$10

v vegetarian | gf gluten free



