



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 BEER

\$10 COCKTAILS

\$6 HOUSE SPIRITS

all day

TUE

PORTERHOUSE

STEAK \$17

12pm to 9pm

HAPPY HOUR

*5pm to 7pm **

TRIVIA

6.30pm to 10pm \$250 in prizes

WED

PARMA \$15

12pm to 9pm

HAPPY HOUR

*5pm to 7pm **

THU

STAND UP COMEDY

tickets at the door from 8pm

BURGER & CHIPS \$15

12pm to 9pm

HAPPY HOUR

*5pm to 7pm **

FRI

2 + 1 TAPAS

5pm to 9pm

DJ ON ROOFTOP

7pm to late

HAPPY HOUR

*5pm to 9pm **

SAT

STAND UP COMEDY

from 7.30pm

DJ ON ROOFTOP

7pm to late

\$20 CARAFES

aer rooftop bar (12pm to 6pm)

HAPPY HOUR

*5pm to 7pm **

SUN

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 (TAPAS)

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 yoghurt (gf)

\$13

v vegetarian | gf gluten free | gfo option available

PIZZAS

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

v vegetarian | gfo options available for all pizza +\$4

THE MAIN EVENT

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

v vegetarian | gf gluten free | gfo gluten free option

STEAK

250GM PORTERHOUSE \$30

250GM SCOTCH FILLET \$33

Served with 2 of the following sides

SIDES chips, salad, seasonal green, potato braves

SAUCE peppercorn sauce, mushroom sauce, garlic butter & béarnaise (gfo)

BLACK ANGUS RUMP 300GM \$36

Centre cut rump, paprika potato, baby truss tomato & beans served with creamy mushroom sauce (gfo)

LETS GO FRESH

SICILIAN CALAMARI SALAD \$20

vine tomato, Spanish onion, almonds & chopped lettuce (gf)

ROASTED PUMPKIN SALAD \$16

spinach, feta, pinenuts & dash of lemon dressing (gf v vegan option)

MAROULI SALAD \$17

capsicum, cherry tomato, Spanish onion, parmesan & mustard dressing (gf v vegan)

add Lamb \$6, chicken \$4 or prawns \$7.5 to any salad

v vegetarian | gf gluten free

SIDES

BEER BATTERED CHIPS

\$9

with tomato & aioli sauce (v)

add gravy \$2.5

PATATA BRAVAS

\$11

with chipotle sauce, aioli & fresh herbs (v)

CABBAGE SALAD

\$10.5

with frisee leaves, carrot & cucumber (vegan gf)

SWEET POTATO WEDGES

\$9

with aioli (v gf)

BUTTER SEASONED GREENS

\$10

with toasted almonds & hummus (v gf)

DESSERT

STRAWBERRY PANNACOTTA

\$10

with raspberry coulis, fresh fruit & ice cream

STICKY DATE PUDDING

\$10

with butterscotch sauce & vanilla ice cream

v vegetarian | gf gluten free

