



# NEVSKY

## RUSSIAN RESTAURANT



LICENSED | A LA CARTE | FUNCTIONS

### Невский Русский Ресторан

NAMED AFTER THE FAMOUS MAIN BOULEVARD OF ST PETERSBURG, THE CITY IS THE BIRTHPLACE OF OUR CHEF AND THE INSPIRATION FOR NEVSKY RUSSIAN RESTAURANT.

THE FRIGATE, OR *KORABLIK* FEATURED IN OUR LOGO IS AN UNOFFICIAL SYMBOL OF THE CITY AND CAN BE FOUND ATOP THE SPIRE OF THE ADMIRALTY BUILDING.

THE CITY OF ST PETERSBURG WAS FOUNDED BY PETER THE GREAT IN 1703 AS A STRATEGIC MILITARY SETTLEMENT WHICH GREW TO BECOME THE CULTURAL CENTRE OF RUSSIA AND AT ONE STAGE, RUSSIA'S CAPITAL CITY.

AS ST PETERSBURG IS BUILT ON HUNDREDS OF ISLANDS IT HAS MANY CANALS, AND THEREFORE IS ALSO CALLED 'THE VENICE OF THE NORTH'. BETWEEN JUNE AND JULY THE CITY CELEBRATES WHITE NIGHTS, OR *BELIYE NOCHI*, A TIME OF ALMOST CONTINUOUS DAYLIGHT, CULMINATING IN THE FESTIVAL OF THE SCARLET SAILS, WHICH CELEBRATES THE END OF A SCHOOL YEAR. THIS TRADITION IS BASED ON THE SYMBOLISM OF THE POPULAR 1922 CHILDREN'S BOOK *SCARLET SAILS* BY ALEXANDER GRIN.

RUSSIAN CUISINE HAS ITS FOUNDATIONS IN THE PEASANT FOOD OF THE RURAL POPULATION IN AN OFTEN HARSH CLIMATE. IT HAS INFLUENCES FROM FINLAND, MANY OF THE FORMER STATES OF THE USSR AND THE TARTARS. FROM THE TIME OF CATHERINE THE GREAT, EVERY FAMILY OF INFLUENCE IMPORTED BOTH THE PRODUCTS AND PERSONNEL – MAINLY FRENCH AND AUSTRIAN – TO BRING THE FINEST, RAREST AND MOST CREATIVE FOODS TO THEIR TABLE. RUSSIAN CUISINE IS THEREFORE SOULFUL, ELEGANT, SUBTLE, REFINED AND DECADENT. MANY DISHES THAT ARE CONSIDERED IN THE WEST TO BE TRADITIONALLY RUSSIAN ACTUALLY COME FROM THE FRANCO-RUSSIAN CUISINE OF THE 18TH AND 19TH CENTURIES.



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## BANQUET

банкет

MINIMUM TWO TO SHARE

INCLUDES A COMPLIMENTARY SHOT OF VODKA PER PERSON

### CHEF'S TABLE

\$45.00 PER PERSON

EXPERIENCE AN ARRAY OF DISHES SPECIALLY SELECTED BY OUR CHEF, GIVING YOU THE OPPORTUNITY TO EXPERIENCE THE MANY DIFFERENT ASPECTS OF RUSSIAN FOOD. ASK YOUR WAITER FOR FULL DETAILS; EQUIVALENT TO A THREE COURSE MEAL, INCLUDES HOT & COLD ENTRÉES, MAIN AND DESSERT WITH ESPRESSO COFFEE OR TEA.

### A RUSSIAN TALE

\$55.00 PER PERSON

**ENTRÉES** SELECTION OF SALADS, PICKLED VEGETABLES, PÂTÉ, SALMON GRAVLAX, COLD MEATS, PIROZHKI AND BLINCHIKI

**MAIN COURSES** KREVETKI S CHESNOKOM (GARLIC PRAWNS), PELMENI, POZHARSKIE KOTLETY, STROGANOFF AND UTKA (DUCK LEGS)

**DESSERT** SLADKIE BLINI (CHERRY BLINI) WITH ESPRESSO COFFEE OR TEA

### HERMITAGE

\$65.00 PER PERSON

24 HOURS NOTICE IS REQUIRED FOR THIS BANQUET

**COLD ENTRÉES** SELECTION OF SALADS, PICKLED VEGETABLES, PÂTÉ, SALMON GRAVLAX AND SLICED MEATS

**SEAFOOD** RED CAVIAR, KING PRAWNS AND OYSTERS

**HOT ENTRÉES** BEEF BLINCHIKI, RASSTEGAI, PIROSHKI, FRICASSEE AND PELMENI

**MAIN COURSES** UTKA (DUCK LEGS), OLENINA (VENISON), BARANINA (LAMB SHANKS) AND KREVETKI S CHESNOKOM (GARLIC PRAWNS)

**DESSERT** RUSSIAN CREAM WITH STRAWBERRIES ROMANOFF AND ESPRESSO COFFEE OR TEA



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## VODKA водка

### STANDARD

30ML	250ML	BOTTLE
6	30	65

**RUSSIAN STANDARD** ST PETERSBURG, RUSSIA

**STOLICHNAYA** RUSSIA

**ABSOLUT** SWEDEN

**KARAVAN** FRANCE

**FINLANDIA** FINLAND

**NEMIROFF WHEAT** UKRAINE

**NEMIROFF CRANBERRY LIQUOR** UKRAINE

### PREMIUM

30ML	250ML	BOTTLE
7	35	72

**ZUBRÓWKA** POLAND

**NEMIROFF HONEY PEPPER** UKRAINE

**WISNIOVA CHERRY** POLAND

**RUSSIAN STANDARD PLATINUM** ST PETERSBURG, RUSSIA

### DELUXE

30ML	250ML	BOTTLE
9	45	93

**IMPERIA** ST PETERSBURG, RUSSIA

**GREY GOOSE** FRANCE

**BELVEDERE** POLAND

## VODKA TASTERS \$15

15ML EACH — CHOOSE ONE VODKA FROM EACH CATEGORY



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## COCKTAILS коктейли \$12

**VODKA MARTINI** VODKA, DRY VERMOUTH, LEMON RIND

**MOSCOW MULE** VODKA, LIME JUICE, DRY GINGER, MINT, LIME SLICE

**BLOODY MASHA** VODKA, TOMATO JUICE, WORSTERSHIRE SAUCE, TABASCO, LEMON JUICE, CELERY

**COSMOPOLITAN** VODKA, COINTREAU, CRANBERRY JUICE, LIME SLICE

**BLACK OR WHITE RUSSIAN** VODKA, KAHLUA, WITH OR WITHOUT CREAM

**CAPRIKOSA** VODKA, BROWN SUGAR, SODA WATER, LIME JUICE

**BALALAIKA** VODKA, COINTREAU, LEMON JUICE

## BEER пиво

**KOZEL PREMIUM LAGER 500ML CZECH** \$10

**KOZEL DARK 500ML CZECH** \$10

**BALTIKA #3 500ML RUSSIA** \$10

**HOEGAARDEN BELGIUM** \$8

**STELLA ARTOIS BELGIUM** \$7

**HEINEKEN HOLLAND** \$7

**KOPPARBERG PEAR CIDER 500ML SWEDEN** \$10

## SPIRITS

<b>PREMIUM</b>	30ML	250ML	BOTTLE
JIM BEAM, JW RED, GORDONS, BRANDY ETC	7	35	72

<b>DELUXE</b>	30ML	250ML	BOTTLE
SCOTCHES, COGNACS, LIQUEURS ETC	9	45	93



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### SPARKLING & CHAMPAGNE шампанское

NV HENKELL PICCOLO 200ML GERMANY	\$ 9
NV KRIM WHITE BRUT UKRAINE	\$35
NV KRIM RED SEMI-SWEET UKRAINE	\$35
NV DOMAINE CHANDON BRUT YARRA VALLEY, VIC	\$38
NV VEUVE CLICQUOT PONSARDIN BRUT REIMS, FRANCE	\$115

### WHITE WINE белое вино

2009 SINGULAR WATERVALE RIESLING CLARE VALLEY, SA	\$ 8/38
2010 SATORI PINOT GRIGIO VALPOLICELLA, VENETO, ITALY	\$ 8/38
2011 BREATHING SPACE SAUVIGNON BLANC MARGARET RIVER, WA	\$ 6/26
2010 CAPEL SOUND CHARDONNAY MORNINGTON PENINSULA, VIC	\$ 8/38
2011 CHALK HILL MOSCATO MCLAREN VALE, SA	\$ 7.5/35
2007 TSINANDALI KACHETI, GEORGIA	\$36
2010 COLDSTREAM HILLS CHARDONNAY YARRA VALLEY, VIC	\$45

### RED WINE красное вино

2010 LAST HORIZON PINOT NOIR TAMAR VALLEY, TAS	\$ 7.5/35
2007 GIPSIE JACK SHIRAZ CABERNET SAUVIGNON LANGEHORNE CREEK, SA	\$ 7.5/35
2009 SAPERAVI KACHETI, GEORGIA	\$36
2010 BREATHING SPACE CABERNET MERLOT MARGARET RIVER, WA	\$ 6/26
2009 PELLERIN CÔTES DU RHÔNE BEAUJOLAIS, FRANCE	\$ 8/38
2009 TAR & ROSES SHIRAZ HEATHCOTE, VIC	\$ 8 / 38
2006 PETER DOUGLAS CABERNET SAUVIGNON COONAWARRA, SA	\$45
2007 KAY BROTHERS AMERY HILLSIDE SHIRAZ MCLARENVALE, SA	\$64
1997 PENFOLDS BIN 95 GRANGE SHIRAZ VARIOUS REGIONS, SA	\$954

### DESSERT WINE десертное вино

2010 D'ARENBERG CHARDONNAY SEMILLON ADELAIDE HILLS, SA	\$ 8/38
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### PORT & MUSCAT

HANWOOD TAWNY & MUSCAT	\$ 6/26
HANWOOD TAWNY 10 YEAR OLD	\$12/45



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## CAVIAR 30g икра

IKRA KRASNAYA SALMON CAVIAR WITH BLINIS AND BUTTER	\$18
IKRA CHORNAYA OSETRA CAVIAR WITH BLINIS AND BUTTER	\$85

## COLD ENTRÉE холодные закуски

OLIVIER TRADITIONAL RUSSIAN SALAD OF POTATOES, HAM, GHERKINS, CARROT, HARD BOILED EGG & PEAS WITH GARLIC MAYONNAISE	\$ 8
BEETROOT SALAD WITH GREEN APPLES, WALNUTS, HONEY & SOUR CREAM	\$ 8
SELIODKA MARINATED HERRING FILLETS WITH WARM POTATOES	\$ 8
GRIBI S LUKOM MARINATED SLIPPERY JACK MUSHROOMS WITH VIRGIN OLIVE OIL AND CHOPPED ONION	\$ 8
SOLENIA SELECTION OF SALTED, PICKLED & MARINATED VEGETABLES	\$10
PASHTET DUCK LIVER PÂTÉ WITH TOASTED BREAD	\$12
SALAT VESNA FRESH GARDEN SALAD	\$12
LOSOSINA HOUSE CURED GRAVLAX ON RYE BREAD	\$12
MYASNOE ASSORTI SELECTION OF SMOKED & CURED MEATS	\$12

## SOUP суп

BORSCH BEETROOT, CABBAGE & POTATO SERVED WITH A DOLLOP OF SOUR CREAM	\$10
GOROHOVYIY SMOKED HAM HOCK, POTATO & SPLIT PEA	\$10
KHARCHO GEORGIAN SPICY LAMB, TOMATO, RICE & CORIANDER	\$10

## HOT ENTRÉE горячие закуски

PIROZHKI S MYASOM HOUSE MADE PASTIES WITH MINCED BEEF	EACH \$ 5
PIROZHKI KAPUSTOY HOUSE MADE PASTIES WITH BRAISED CABBAGE & EGG	EACH \$ 5
RASSTEGAI HOUSE MADE OPEN PASTIES FILLED WITH POACHED SALMON, EGG, SPINACH & RICE	EACH \$ 8
ZHARENYE MOZGI CRUMBED & LIGHTLY FRIED LAMB'S BRAINS	\$ 8
FRICASSEE CREAMY CHICKEN & MUSHROOM CASSEROLE BAKED WITH CHEESE	\$10
BLINCHIKI S MYASOM THIN CREPES FILLED WITH MINCED BEEF AND PAN-FRIED IN BUTTER	\$12

SEE THE SPECIALS BOARD FOR ADDITIONAL OPTIONS



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## MAIN COURSE горячие блюда

<b>STROGANOFF</b> CREAMY VEAL & MUSHROOM CASSEROLE WITH BUCKWHEAT KASHA	\$26
<b>UTKA</b> ROASTED DUCK LEGS ON BRAISED RED CABBAGE, WITH APPLES & SULTANAS, SERVED WITH POTATO CROQUETTE AND ORANGE BRANDY SAUCE	\$28
<b>OVOSHNYE GOLUBTSI</b> ROASTED VEGETABLES WRAPPED IN CABBAGE LEAVES, BAKED IN A CREAMY TOMATO & ONION SAUCE ON PILAF RICE	\$24
<b>POZHARSKIE KOTLETY</b> MINCED CHICKEN BREAST PATTIES, CRUMBED AND PAN-FRIED IN BUTTER, SERVED WITH EURO FRITES AND SALAD	\$24
<b>KREVETKI S CHESNOKOM</b> PRAWN CUTLETS COOKED IN WHITE WINE, CREAM AND GARLIC SERVED WITH PILAF RICE	\$26
<b>BIGOS</b> HEARTY POLISH STEW OF MINCED BEEF, SAUSAGE, BACON, CABBAGE & TOMATO	\$24
<b>RAGU</b> WAGYU BEEF SLOW COOKED IN RED WINE & VEGETABLE SAUCE AND SERVED WITH POTATO VARENIKI	\$26
<b>KRANKSY</b> POLISH SAUSAGES ON POTATO MASH WITH CARAMELISED ONIONS AND PORT WINE SAUCE	\$24
<b>SIBIRSKIE PELMENI</b> SIBERIAN MEAT DUMPLINGS COOKED TO ORDER, SERVED WITH CHOPPED DILL AND SOUR CREAM	\$24
<b>VARENIKI</b> POTATO & FRIED ONION DUMPLINGS TOSSED IN A CREAMY TOMATO & GARLIC SAUCE	\$24
<b>OLENINA</b> VENISON MEDALLIONS GRILLED PINK, SERVED WITH BRAISED RED CABBAGE WITH APPLES & SULTANAS, POTATO CROQUETTE AND PORT WINE SAUCE	\$30
<b>BARANINA</b> LAMB SHANKS SLOW COOKED IN TOMATO & ROOT VEGETABLE SAUCE WITH POTATO MASH	\$28

## SIDES

EURO FRITES	\$ 7
POTATO MASH	\$ 7
RED CABBAGE WITH APPLES & SULTANAS	\$ 7
BUCKWHEAT KASHA	\$ 7
POTATO CROQUETTES	\$ 7

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## DESSERT десерт

<b>SLADKIE BLINI</b> THIN CREPES FILLED WITH SOUR CHERRY COMPOTE AND TOPPED WITH DOUBLE CREAM	\$12
<b>RUSSIAN CREAM WITH STRAWBERRIES ROMANOFF</b> COLD SET CREAM PUDDING WITH LIQUEUR MARINATED STRAWBERRIES	\$12
<b>APELSINOVIY PIROG</b> FLOURLESS ORANGE CAKE WITH ORANGE SEGMENTS AND COINTREAU SYRUP	\$12
<b>KROSHKA</b> APPLE & RASPBERRY CRUMBLE WITH VANILLA ICE-CREAM	\$12
<b>CHEESE PLATE</b> ROARING 40'S BLUE AND TRIPLE CREAM BRIE WITH HOME-MADE QUINCE PASTE, WALNUTS & BISCUITS	\$15
<b>AFFOGATO</b> VANILLA ICE-CREAM WITH ESPRESSO COFFEE	\$7
WITH LIQUEUR OF YOUR CHOICE	\$14

## TEA & COFFEE чай и кофе

<b>LAVAZZA COFFEE</b> FLAT WHITE, LATTE, LONG & SHORT BLACK, MACCHIATO, CAPPUCCINO	\$4
<b>TEA-BLOSSOMS TEA</b> EARL GREY, BREAKFAST, CAMOMILE, PEPPERMINT, GREEN JASMINE	\$3.5
<b>HOT CHOCOLATE</b> WITH MARSHMALLOWS	\$4

## SOFT DRINKS безалкогольные напитки

COKE, COKE ZERO, LEMONADE, SQUASH, SODA, KVASS	LITRE \$11	GLASS \$3.5
ORANGE, CRANBERRY OR APPLE JUICE	LITRE \$13	GLASS \$4.5
PERRIER MINERAL WATER	330ML \$4.5	750ML \$7.5