

KAFFANA



Welcome to Kaffana.

A unique Serbian restaurant and bar celebrating family, friends and Balkan food.

At Kaffana, we treat our guests like they are family.

Our dishes are designed to be shared whilst providing authentic Balkan flavours.

Our food and wine are supported and sourced from local producers and our traditional Serbian dishes are handed down from generation to generation to produce dishes you won't find anywhere else.

Owned by the Vujic family, our food is inspired by years of home cooking and family feasts.

We only cook with love and transfer it to your plate.

We are passionate and proud of our culture and food. From our family to yours, Prijatno!

The Kaffana family.

MIXED TAPAS \$24 PP

Cevapcici // GF

Char-grilled beef and pork cevapcici served on a bed of diced onion.

Fire Roasted Peppers // GF // V

Fire roasted peppers marinated in garlic and oil, served with bagel crisps.

Riba (fish) // GF

Lightly battered, dry marinated fish fillets, shallow fried and served with a light garlic sauce and lemon wedge.

Mini Pljeskavica za Kajmak // GF

Char-grilled beef and pork patty seasoned with traditional spices and served on a bed of diced onion and kaymak.

TAPAS SELECTIONS

Prepelica (quail) // GF 14.0

Nenad's Specialty char-grilled quail, dry marinated and glazed with garlic, parsley and lemon juice.

Riba (fish) // GF 9.0

Lightly battered, dry marinated fish fillets, shallow fried and served with a light garlic sauce and lemon wedge.

Stuffed Peppers // GF 12.0

Stuffed peppers filled with pork, beef and rice. Slow cooked and served with a side of organic yoghurt.

Chilli Prawns 15.0

SA tiger prawns, pan fried and finished off with Nenad's special chilli and garlic cream sauce.

Potato Burger // GF 15.0

Our traditional beef and pork patty (Pljeskavica), served between mum's famous potato salad. (NO BREAD)

SALADS

Zelena Salata // GF // V 15.0

Freshly sourced organic green lettuce mix with Spanish onions, cucumber, capsicum with our special Kaffana vinaigrette dressing.

Šopska Salata // GF // V 15.0

Organic tomato, cucumber, onion, capsicum, garlic and grated Danish feta.

Srpska Salata // GF // V 15.0

Organic tomato, cucumber, onion, capsicum and garlic.

Cabbage Salad // GF // V 3.0

This is not your average coleslaw, it's dairy free with lots of goodness.

Mum's Potato Salad // GF // V 3.0

So creamy, so delicious! So dairy free!

MEZE

Sripsko Meze 15.0

Fire roasted peppers, bagel crisps, ajvar and kaymak.

VEGETARIAN OPTIONS

Sarma // GF // V 12.0

Pickled cabbage leaves filled with veggies, rice, slow cooked and served with a side of yoghurt.

Pasulj // GF // V 10.0

This Serbian classic has been passed down from many generations - vegetarian borlotti beans slow cooked and then oven baked, served with bread.

Glijva // GF // V 9.0

Swiss button mushrooms char-grilled then pan fried with a zesty garlic oil.

Stuffed Peppers // GF // V 12.0

Stuffed peppers filled with veggies, rice, slow cooked and served with a side of organic yoghurt.



MAINS

All mains served with mum's bread, potato and cabbage salad.

Cevapcici // GF 25.0
Char-grilled beef/pork cevapcici served on a bed of diced onion.

Kaffana Ribs // GF 36.0
Nenad's Specialty char-grilled baby back pork ribs, dry rubbed in our own Kaffana spices and topped with our aged parsley and garlic glaze.

Pljeskavica // GF 25.0
Nenad's Specialty char-grilled beef and pork patty, seasoned with our traditional spices and served on a bed of diced onions.

+ Add kaymak extra 3.0

Gurmanska Pljeskavica // GF 35.0
Char-grilled beef and pork patty, bacon, caramelised onions, fire roasted peppers with our traditional spices and served on a bed of diced onions.
Served with kaymak

Karadjordjeva // GF 33.0
Nenad's Specialty Kaffana's version of a Karadjordjeva schnitzel (no bread crumbs), char-grilled tenderised veal filled with ricotta, Danish feta and cooked bacon.

Pork Skewers // GF 25.0
Char-grilled, crisp and tender skewered pork scotch pieces.

Chicken Skewers // GF 25.0
Succulent, char-grilled, lightly seasoned skewered chicken thigh pieces.

Prawn Skewers // GF 35.0
Locally sourced SA king tiger prawns char-grilled, finished with our light parsley and garlic glaze.

Smoked Salmon // GF 35.0
200g smoked salmon steak char-grilled, finished with our light parsley and garlic glaze.

STEAKS

All our steaks are dry aged up to 72 days on premises. Grass fed beef.

500g Rump // GF 43.0
Cooked to your liking.

350g Scotch // GF 43.0
Cooked to your liking.

1kg Kaffana Rump // GF 65.0
Will not be cooked past Medium!

Serb Surf & Turf // GF 63.0
Nenad's Specialty 500g Rump prepared to your liking and topped with Nenad's famous chilli cream sauce and lobster tail.

STEAK EXTRAS

Ajvar 3.0

Kaymak 3.0

Red Wine Jus (bacon infused) 3.0

Habanero Sauce (very hot) 3.0

Sataras 3.0
Tomato and paprika relish.

PLATTERS

Suitable to share between two or more people.

Please allow a minimum of 45 minutes cooking time for the ribs and platters. Depending on our bookings and size of functions on rare occasions, they may take longer.

Traditional Meat Platter 45.0 pp
Cevapcici, ribs, pork or chicken skewers and mini beef and pork patties.

Kaffana Special Platter 65.0 pp
500g Rump, Karadjordjeva, chicken skewers and lobster tail cooked 2 ways (char-grilled and pan fried chilli).

Seafood Platter 65.0 pp
Char-grilled smoked salmon, riba, prawn skewers, chilli prawns, lobster tail cooked 2 ways (char-grilled and pan fried chilli).

SIDES

Mum's Homemade Bread 3.0

Ajvar 3.0
Capsicum relish, kayak- cheese curd.

Kajmak 3.0
Mum's homemade cheese curd, it's a marriage made in heaven with our meat selection.

Sataras 3.0
Tomato and paprika relish.

Cabbage Salad // GF // V 3.0
Dairy free.

Mum's Potato Salad // GF // V 3.0
Dairy free.

ROUND OF BEERS

Round of Beers for the kitchen 20.0

NO SPLIT BILLS

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