



Feeding families since 1958

Breakfast ◆ *Lunch* ◆ *Dinner*

Open every day

21 Knox Street, Double Bay NSW 2028

www.21espresso.com.au

Tel (02) 9327 2616



@twentyonedoublebay



WELCOME TO 21

21 has been serving authentic Hungarian and European dishes for more than 60 years. We pride ourselves on sourcing the highest quality fresh produce and are most famous for our soups, schnitzels served with creamed spinach, our authentic homemade house specials and desserts.



21 was started in 1958 by Jansci (John) Schiffer and a partner shortly after fleeing Hungary to live in Sydney. John was surprised that there were no outdoor dining options given the favourable climate. He imported one of the first espresso coffee machines from Italy and started 21 with a handful of outdoor tables in the then sleepy suburb of Double Bay.

The cafe was an instant success.

John passed away in 1991 and the business was sold shortly after. It continued operating with the same name and offering under two different families until Jansci's son and grandson returned in 2010.

Together George and Michael continue the legacy that John started.



STARTERS

OYSTERS - SYDNEY ROCK

	<i>½ dozen</i>	<i>dozen</i>
Natural	23.8	38.8
Mornay	25.8	41.8
Kilpatrick	25.8	41.8

SOUPS

	<i>Cup</i>	<i>Small</i>	<i>Large</i>
Matzo Dumpling <i>tasty dumplings served in our home-made broth</i>		12.8	15.8
Soup of the day <i>ask your friendly waiter</i>	9.5	12.8	15.8
Chicken Noodle <i>home-made chicken broth with egg noodles</i>	8.5	12.5	14.5
Hearty Chicken Soup <i>home-made chicken broth with egg noodles, chicken pieces & carrots</i>	9.5	12.8	15.8
Ukrainian Borscht (Vegetarian) <i>traditional beetroot soup packed w. carrots, potato & cabbage - served hot or cold</i>	8.5	12.5	14.5

ENTRÉES

Garlic Bread	7.8
Lángos – fresh Hungarian flat bread served w. a touch of garlic & side of sour cream	11.8
Bruschetta – tomato, basil & feta (Vegetarian)	13.8
Crumbed Mushrooms – served w. a blue cheese dipping sauce (Vegetarian)	17.8*
Garlic Prawns – w. chilli & a touch of sherry	28.8
Grilled Haloumi – a sweet and salty sensation w. watermelon, pineapple and pesto	15.8
Lambs Brains – tossed in bread crumbs & served w. tartare sauce & rice	24.8*

* available as a main - add 8.0

SNACKS

Schnitzel Strips – tender chicken strips lightly crumbed & served w. aioli	15.8
Chopped Liver – served w. pickles & Turkish toast fingers	18.8
Potato Wedges – served w. sour cream, sweet chilli sauce & taramasalata	14.8

A 10% surcharge applies on Public Holidays



MAINS

*** ALL DISHES BELOW ARE SERVED WITH A CHOICE OF ANY SIDE ***

SCHNITZEL

Chicken Schnitzel – served w. creamed spinach

24.8 31.8

Wiener Schnitzel – milk fed veal crumbed & served w. creamed spinach

27.8 36.8

Half-Half Schnitzel – one piece of Chicken & one of Wiener
served w. creamed spinach

33.8

Gypsy Schnitzel – chicken schnitzel served w. our tasty paprika sauce

24.8 31.8

CHICKEN

Fresh Chicken Livers – free-range handpicked livers sautéed w. onions

26.8 32.8

Chicken Vino Bianco – tender fillets w. our tasty white mushroom sauce

31.8

Grilled Chicken Breast – tender fillets prepared w. lemon & oregano oil

28.8

w. *piri piri* sauce – add 3.8

VEAL - MILK FED

Veal Vino Bianco – lean fillets w. a white mushroom sauce

28.8 36.8

Veal Bakonyi – veal escalopes w. a traditional Hungarian mushroom sauce

28.8 36.8

Veal Cutlets – large succulent cutlets grilled or crumbed & served w. creamed spinach

36.8

Grilled Veal Fillets – lean fillets cooked to perfection

2 pieces 32.8 3 pieces 39.8

STEAKS

Eye Fillet – pasture fed free range fillet, served w. choice of pepper, mushroom or Diane sauce

44.8

New York Sirloin – in our honey mustard sauce

38.8

Filet Mignon – eye fillet wrapped in a crown of bacon, served w. mushroom sauce,
onion rings & grilled tomato

46.8



MAINS

HOUSE SPECIALS

Veal Goulash – *tender veal braised in our paprika seasoned stew & served w. nokedli*
28.8 36.8

Paprika Chicken – *tender chicken pieces simmered in our tasty Hungarian sauce
& served w. nokedli*
31.8

Rosemary Lamb Shank – *slow cooked in seasonal vegetables, served w. gravy & mashed potato*
34.8

Cabbage Rolls – *home-made recipe of seasoned mince, wrapped in blanched
cabbage leaves & served w. mashed potato*
28.8 38.8

Crispy Roast Duck – *slow-roasted duck served w. red cabbage & mashed potato*
38.8

Stuffed Red Capsicum – *filled w. seasoned mince & served w. mashed potato*
28.8

Frankfurt – *continental sausages served w. lecsó salsa & mashed potato
(grilled or boiled)*
24.8 28.8

Transylvanian Layered Cabbage – *a delicious and tasty mix of seasoned mince, sauerkraut,
& Hungarian sausage served with a side of sour cream*
29.8 36.8

Lamb Cutlets – *free-range lamb cutlets cooked to perfection, served w. bacon & mashed potato*
36.8

We apologise if changes to the menu are not possible during busy times



MAINS

SEAFOOD

Grilled Barramundi – *w. steamed baby turnips, cavalo nero & capers on a bed of mashed potato*
37.8

Atlantic Salmon– *crispy skin served w. asparagus spears, caramelised fennel,
& a chive beurre blanc*
35.8

King Prawn Cutlets – *fresh local prawns crumbed & served w. choice of mashed potato or fries
w. a side of tartare dipping sauce*
32.8 39.8

BURGERS

(served w. fries or side salad)

21 Burger – *lean and juicy beef patty w. lettuce, cheese, tomato, beetroot, sautéed onions & fries*
24.8

Portuguese Chicken Burger – *grilled chicken breast served w. chilli mayonnaise
& lettuce, tomato & pineapple*
21.8

WOODEN PLATE

*Mixed plate w. Wiener schnitzel, chicken schnitzel, grilled veal fillet,
eye fillet steak, chicken livers, frankfurts, fries, coleslaw & creamed spinach
for 2 people 88.0*

SIDE ORDERS

*Creamed Spinach 10.5
Steamed Vegetables 11.5
Fries 8.8
Cole Slaw 8.5
Chopped Liver 10.5*

*Cucumber Salad 9.5
French Salad 8.5
Red Cabbage 9.5
Dill Marrow Stew 11.8*

*Mashed Potato 9.5
Lecso Salsa 9.5
Rice 5.0
Nokedli 9.5
Pickles 6.5*

SAUCES

*Pepper, Diane, Gravy 5.5
Mushroom, Bakonyi, Paprika 6.5
Tartare, Blue Cheese, Piri Piri, Honey Mustard 4.5*



SALADS

Rocket, Pear & Parmesan – <i>w. balsamic vinaigrette</i>	13.8	
Garden Salad – <i>avocado, cherry tomato, cucumber, carrot, onion, mushrooms, beetroot & mixed lettuce</i>	19.8	
Grilled Haloumi Salad – <i>blanched seasonal green vegetables dressed w. lemon & olive oil, topped w. grilled haloumi</i>	21.8	
Smoked Salmon Salad – <i>Tasmanian smoked salmon w. mixed greens, avocado, cucumber, carrot, onion, cherry tomato & capers</i>	24.8	27.8
Grilled Sirloin Salad – <i>tender strips of New York sirloin steak w. cherry tomato, capsicum, onion, mushrooms, beetroot, cucumber, & topped w. shredded carrot</i>	26.8	33.8
Top of the Crop – <i>cherry tomato, cucumber, carrot, onion, avocado, pineapple, fetta cheese, olives, beetroot, corn, hard-boiled egg & mixed lettuce</i> <i>w. tuna – add 4.00 w. chicken – add 6.80 w. smoked salmon – add 6.80</i>	21.8	26.8
Caesar Salad – <i>cos lettuce, bacon, egg, croutons, parmesan cheese & anchovies</i> <i>w. succulent chicken strips – add 6.80</i>	20.8	24.8
Greek Salad – <i>cos lettuce topped w. fetta, olives, cherry tomato, cucumbers & anchovies. Served w. freshly made taramasalata.</i>	19.8	24.8
Grilled Chicken Salad – <i>mixed greens w. cherry tomato, cucumber, carrot, onion & avocado, topped w. a succulent chicken breast</i>	24.8	29.8
Tropical Fruit Salad – <i>a selection of seasonal fruits served w. avocado, cottage cheese & a hard-boiled egg</i>	21.0	25.8

NOODLES & RICE

Veal Ragu – <i>slow cooked veal served w pappardelle, topped w. shaved parmesan</i>	26.8	33.8
King Prawn Salsa Verde – <i>served w. nokedli, cherry tomatoes & baby sorrel</i>	26.8	34.8
Spaghetti Bolognese – <i>traditional house recipe w. premium beef mince</i>	22.8	28.8
King Prawn Spaghetti – <i>our home-made tomato based sauce made w. a touch of cream & topped w. shaved parmesan</i>	29.8	36.8
Napolitana – <i>fresh tomatoes, onions, basil & garlic (Vegetarian)</i>	19.8	23.8
Chicken & Mushroom Risotto – <i>w. peas & capsicum</i>	22.8	28.8
Primavera – <i>fresh spring vegetables in your choice of a tomato or cream-based sauce, served w. steamed rice, spaghetti or fettuccine (Vegetarian)</i>	22.5	27.8



DESSERTS

AVAILABLE W. WHIPPED CREAM AND/OR ICE CREAM – ADD 1.8

OUR FAMOUS PANCAKES – CRÊPES W. OUR TASTY FILLINGS

	<i>Small</i>	<i>Large</i>
Chocolate	11.8	15.8
Lemon & Sugar	10.8	14.8
The Gundel – <i>ground walnut & rum filling topped w. chocolate sauce</i>	12.8	17.8
Fresh Strawberry		15.8
Nutella – <i>topped w. fresh strawberry slices</i>	11.8	16.8
Jam (Strawberry or Apricot)	11.8	15.8
Cream Cheese & Sultanas	12.8	17.8
Maple Syrup or Honey	10.8	14.8
Fresh Banana		15.8
Apple Cinnamon		15.8
Sour Cherries & Grand Marnier	12.8	17.8

HOME-MADE DESSERT SPECIALS

Baked Cheese Noodles – <i>baked sweet noodles w. raisins</i>	15.8
<i>w. sour cherry sauce – add 3.0</i>	
Apple or Cherry Strudel	12.8
Chocolate Mousse – <i>topped w. whipped cream</i>	12.8
Seasonal Fruit Salad – <i>w. whipped cream or ice cream</i>	13.8
Chestnut Purée – <i>sweetened chestnut blended with rum & layered w. whipped cream</i>	12.8
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Gelato – <i>per scoop (choice of chocolate, coffee, hazelnut, lemon, strawberry & vanilla)</i>	
<i>Single, double, triple</i>	5.8 / 9.8 / 12.8
Affogato – <i>vanilla ice cream served w. two fresh shots of espresso</i>	7.8
<i>w. a shot of Frangelico, Kahlua, Tia Maria or Baileys</i>	14.8

CAKES & PASTRIES

Pischinger – <i>crispy wafers layered & filled w. hazelnut & chocolate ganache</i>	13.5
Cake of the day	12.5
Baked Ricotta Cheesecake	11.8
Nibbles – <i>small bites perfect w. coffee (Gluten Free)</i>	5.5
<i>(choice of Almond Horseshoe, Pistachio Cookie or Lemon Biscuit)</i>	