

ABOUT KYIV SOCIAL

Kyiv Social is a proud Plate it Forward venue.

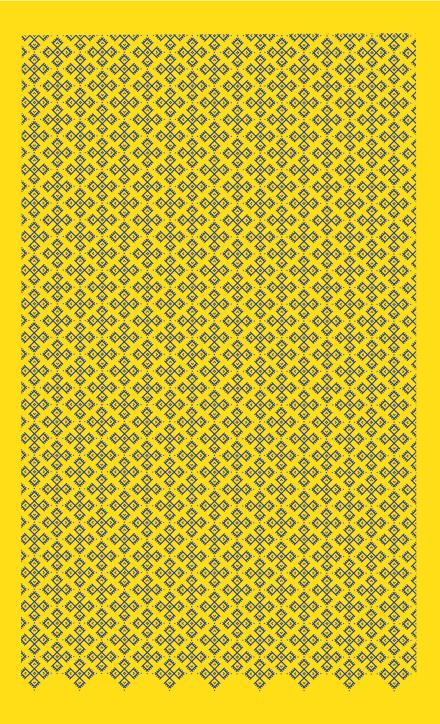
We are a movement creating equal opportunity around the table. By dining at Kyiv Social YOU are creating real change by providing valuable employment and training opportunities for newly arrived Ukrainian humanitarian refugees.

By dining on the set menu YOU WILL FEED TWO PEOPLE - someone in Sydney and an orphan in Ukraine.

We believe food is the universal love language. Through your support, and belief in our team to showcase their talents, their culture and their food is at the centre of your dining experience.

The food is a combination of traditional Ukrainian generational recipes and modern twists on classic dishes from Kyiv.

You are part of social change and we thank you for Plating it Forward.



Credit card surcharge applies. No cash payments

ABOUT PLATE IT FORWARD

Every meal we serve is a step towards a more inclusive, compassionate world. We donate 3,000 meals a week, globally, thanks to our guests who dine with us and, in doing so, become part of the journey of transformative change.

To continue to support - dine at our restaurants, order our catering, participate in our Plate Up Together events, or book us for your next event - and you become part of a movement that transcends the culinary realm. Your involvement helps us demonstrate how every meal, every job, and every moment of connection can be a catalyst for positive change.

Thank you for being part of our story.

Let's continue to Plate It Forward.

SHARED SET MENU



We feed you - YOU feed two

Pickles
Borscht
Potato Dumplings
Add Pampushky +\$4pp



'Kyiv' Chicken Kyiv Babusya's Salad Garlic Butter Mash



Choice of Dessert:

Sour Cherry Dumplings Honey Cake

Vodka Horilka Pairing (4 x 30ml) +\$35pp

Vegetarian, Vegan and Gluten-Free options available

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SMALL PLATES MAIN5



			1/2 serve	
Pickles I Соління	8	The 'Kyiv' Kyiv I Курячий шніцель	22	38
Plate of seasonal pickles I GF, DF, VN		A non-traditional Chicken Kyiv - Schnitty doused with our decadent garlic Pepe Saya butter, served		
Pampushky I Пампушки	8	with a pickle slaw		
A decadent, fluffy pull-apart bread with lashings of garlic butter <i>(2 per serve)</i> I V		The Eggplant Kyiv I Баклажан в клярі		32
of garlic butter (2 per serve) i v		Eggplant Schnitty - doused with our decadent garlic		32
Skinny Dip I Кабачкова ікра	10	Pepe Saya butter, served with a pickle slaw I v		
A light, healthy traditional dip - roasted zucchini, tomato		Poof Couloob L Evergue o geopywysus		38
and carrot. Served with rye toast I DF, VN		Beef Goulash I Гуляш з яловичини Slow-cooked beef stew with carrots and potatoes in		30
Herring on Rye I Тост з оселедцем (1 per serve)	8	a rich tomato paprika sauce. Served with mash I GF		
A Ukrainian seaside classic.		LDie Kerkere Correcte LDevening versioner		00
Potatoes with Tvorog I Картопля по-селянськи	12	LP's Kovbasa Sausage I Домашня ковбаска LP's Quality Meats Ukrainian-style pork and beef sausage		29
Fried potatoes & Ukrainian cottage cheese mixed with	12	served with creamy mash - exclusive to Kyiv Social I GF		
radish, chives and Spanish onion I GF, V				40
Borscht I борщ	15	Pork Knuckle I Свинна рулька Twice cooked crispy skin pork hock served with		40
Traditional beetroot soup with braised pork.	15	sauerkraut and horseradish mustard I GF, DF		
Served with sour cream I GF				
Holubtsi I Голубці (2 per serve)	14	SIDES:		
Prepared by Babusya - cabbage rolls with porcini mushroom,	14	Babusya's Salad with gem lettuce, fennel and apple I GF, VN		10
served with sour cream & roasted tomato sauce I GF, V		Green beans with toasted rye breadcrumbs I DF, V		12
Varenyky I Вареники (4 per serve)		Kyiv garlic butter mash I GF, V		8
Babusya's labour of love - handmade dumplings				
◆ Potato with dill & fried onions and Pepe Saya sour cream з картоплею та кропом I ∨	16	DESSERTS:		
Trio of porcini, shiitake & portobello mushrooms with rye	18	Sour Cherry Dumplings I Вареники з вишнею (3 per serv	re)	16
breadcrumbs and sour cream I з білими грибами I v	40	Served with sweet cultured cream and cherry sauce		
❖ Pork & beef dumplings with caramelised speck, adjika and mustard sour cream I 3 м'ясом	18	(Contains Gluten & Dairy)		
and mustard sour cream to in neon		Honey Cake I Медовик		16
		Traditional honey sponge layered with rich buttercream		
		(Contains Gluten, Dairy Eggs and Nuts)		