

Grazing & Sharing

Salted Cashew Nuts	\$8
Marinated Olives	\$9
Saffron Arancini (3 pcs)	\$15
Arborio Rice Saffron Parmesan Napoli Sauce	
Heirloom Tomato & Kale Salad	\$16
Quinoa Avocado Radish Olives Chickpea Honey Mustard Dressing	
Cervelat Salad	\$18
Emmentaler Gherkin Red Onion Parsley Lettuce Vinaigrette	
Caesar Salad	\$21
Baby Cos Parmesan Crouton Bacon Boiled Egg Anchovy Dressing	
Raclette du Valais AOP Gratinated	\$19
Potato Pickled Onion Cornichon Baby Corn Tomato + Salami.....	\$21
Charcuterie Plate	\$33
Prosciutto Bresaola Salami Appenzeller Marinated Olives Cornichon Charred Bread	
Schnitzel Burger (150g)	\$19
Crumbed Chicken Lettuce Capers Mayo Tomato Melted Emmentaler French Fries	
Raclette Cheeseburger	\$19
150g Beef Patty BBQ Sauce Lettuce Melted Raclette French Fries	

On The Side

French Fries Aioli.....	\$7
Garden Salad Lemon Vinaigrette.....	\$8
Tomato Basil Balsamic Dressing.....	\$8
Braised Red Cabbage.....	\$9
Spätzli & Gruyère Gratin.....	\$9
Cervelat	\$9
Bratwurst.....	\$9
Weisswurst.....	\$9

Swiss Cheese Fondue

\$55 per person (min 2 persons)

Gruyère | Emmentaler | Kirsch | Grapes |
Apples | Crusty Bread

Favourites

St Galler Style Bratwurst	\$22
Caramelized Onion Sauce Rösti	
Rösti	
Avocado Fennel Salad.....	\$18
Fried Free Range Egg Bacon	\$19
Smoked Salmon Sour Cream Capers.....	\$21
Älplermagronen	\$23
Macaroni Potato Garlic Emmentaler Cream Onion	
Riz Casimir	\$26
Chicken Creamy Madras Curry Sauce Basmati Rice Banana Pineapple Almond	
Chicken Schnitzel 200g	\$26
French Fries Lemon Cranberry Sauce	
Geschnetzeltes Zürcherart	\$33
Pan Fried Sliced Veal Mushroom White Wine Cream Rösti	
Veal Cordon-Bleu	\$35
Swiss Gruyère Ham French Fries	
Calamari & Prawns Linguine	\$33
Garlic Shallot Extra Virgin Olive Oil White Wine Basil Parmesan	
Grain Fed Sirloin Steak 220g	\$39
Chargrilled Pepper Sauce French Fries	

Cheeses From Switzerland

Raclette du Valais

The creamy and flavoursome Raclette du Valais AOP cheese is produced solely in the canton of Valais using unpasteurised milk.

The flavor is fresh, like fresh butter or cream, with a slightly acid tang. The rind is sticky and pungent with aroma of cured meat.

Emmentaler Cheese

The King of Cheeses from Switzerland. The famous cheese owes its name to the valley of the River Emme in the Bern canton. A fresh flavour reminiscent of dried grass. With sweet, milky caramel notes.

Appenzeller Cheese

Appenzeller cheese can only be produced in the cantons of Appenzell Innerrhoden and Ausserrhoden and in parts of the St. Gallen and Thurgau cantons in line with the traditional recipe. Its unique, tangy flavour is owed to the careful process lasting at least three months involving the herbal brine. The recipe for this herbal brine is a strictly guarded secret.

Le Gruyère AOP Cheese

The taste of Switzerland since Year 1115. Produced in the region around the small town of Gruyères in the Fribourg canton for several centuries. The spicy, mature taste with fine salt crystals, the fruity note. the fine aroma of roasted chestnuts or

1.6% credit card surcharge

10% weekend surcharge

Drinks

Espresso Coffee.....\$5
Flat White | Latte | Cappuccino | Mocha.....\$5
+ Almond | Soy | Oat.....+50c

Tea.....\$5
English Breakfast | Green | Peppermint |
Earl Grey | Jasmine | Chamomile | Chai

Iced Coffee | Ice Latte.....\$6.5

Iced Chocolate | Iced Chai.....\$6.5

Juices.....\$7
Orange | Apple | Pineapple | Tomato

Soft Drinks 250ml.....\$6
Coke | Coke No Sugar | Fanta | Sprite

Capi Water 750 ml.....\$8
Sparkling | Still Mineral Water

Kids Menu

(Available to our Princes & Princesses
Up to 10 Years Old)

Macaroni & Cheese.....\$15

Chicken Schnitzel.....\$15
French Fries

Spätzli with Tomato Sauce.....\$14

Cervelat Sausage & Chips.....\$15

Ice Cream Sundae.....\$12
Vanilla Ice Cream | Chocolate Sauce | Sprinkles |
Whipped Cream

Desserts

Coupe Denmark.....\$14
Vanilla Ice Cream | Chocolate Sauce | Whipped
Cream

Toblerone Chocolate Mousse.....\$15

Mont Blanc.....\$16
Chestnut Vermicelli | Kirsch | Meringue | Whipped
Cream | Glazed Chestnut

Cheese Plate.....\$26
Le Gruyère AOP | Gorgonzola Dolce | Brillat Savarin
| Spiced Pear Chutney | Honey | Walnuts |
Artisan Crackers



FOOD
MENU

If you have any food allergies or intolerances, please let a member of our team know so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen.