



FOOD MENU

Appetizers

Australian Prawn Cocktail	\$26
Avocado Cocktail Sauce Lettuce	
Wagyu Bresaola	\$24
Truffled Honey Olives Pickles Appenzeller Charred Bread	
Heirloom Tomato & Kale Salad	\$16
Quinoa Avocado Radish Mustard Dressing	
Cervelat Salad	\$18
Emmentaler Gherkin Red Onion Parsley Lettuce Vinaigrette	
Luzerner Chügelipastete	\$22
Vol au Vent Meat Balls Sultanas Cognac Mushroom Sauce	
Salmon Gravlax	\$23
Dill Sour Cream Beetroot Capers Kale	
Calamari Flash Fried	\$25
Jalapenos aioli Fennel Salad Lemon	
Raclette du Valais Gratiné	\$21
Potato Pickled Onion Cornichon Baby Corn	
Add Salami	\$23
Grilled Garlic Bread (3 pcs)	\$8

Share Platters

Gourmet Sausage Platter	\$32
Nürnberg Bratwurst Weisswurst Chorizo	
Mustard Sauerkraut Tomato Relish	
Cured Salmon Platter	\$33
Smoke Salmon Salmon Gravlax Capers Dill Sour Cream Crostini Beetroot	
Charcuterie Platter	\$35
Prosciutto Bresaola Salami Appenzeller Marinated Olives Cornichon Charred Bread	
Swiss Cheese Fondue \$55 per person (min 2 persons) Gruyère Emmentaler Kirsch Grapes Apples Crusty Bread	
Rösti	
Avocado & Fennel Salad	\$19
Smoked Salmon Sour Cream Capers	\$23
Prosciutto Melted Raclette Pickles	\$24
Raclette Cheeseburger	\$22
200g Cape Grim Beef Patty Tomato Chutney Raclette French Fries Dill Pickles Lettuce	
Add Bacon	\$24

Mains

St Galler Style Bratwurst (2 pcs)	\$26
Caramelized Onion Sauce Rösti	
Älplermagronen	\$25
Macaroni Potato Garlic Emmentaler Cream Onion Bacon	
Riz Casimir	\$26
Chicken Creamy Madras Curry Sauce Basmati Rice Banana Pineapple Almond	
Chicken Schnitzel & Fries 200g	\$26
Geschnetzeltes Zürcherart	\$35
Pan Fried Sliced Veal Mushroom White Wine Sauce Rösti	
Garlic Prawns & Penne	\$36
Tomato & Riesling Sauce Garlic	
Rahmschnitzel	\$35
Veal Escalopes Butter Spätzli White Wine Sauce	
Steak & Frites 250g	\$49
French Fries Garden Salad	
Choice Of Sauce: Mushroom Pepper Onion Creamy Garlic Café de Paris Butter	

Side Dishes

French Fries Truffle Aioli	\$8
Garden Salad Lemon Vinaigrette	\$9
Braised Red Cabbage	\$9
Spätzli & Swiss Cheese Gratin	\$10
Rösti	\$10

Desserts & Cheeses

Coupe Denmark	\$14
Vanilla Ice Cream Chocolate Sauce Whipped Cream	
Toblerone Chocolate Mousse	\$15
Mont Blanc	\$16
Chestnut Vermicelli Kirsch Meringue	
Panna Cotta	\$16
Griottines Morello Cherries Strawberries	
Cheese Plate	\$24
Le Gruyère Gorgonzola Dolce Brillat Savarin Honey Walnuts Artisan Crackers	

Swiss Chocolate Fondue \$18 per person (min 2 persons) Marshmallows Strawberries Banana Pretzels Chocolate Cake Wafers

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.

Terms and Conditions: Members of the Swiss Club are entitled to a 15% discount on food and beverage orders, provided a valid membership card is presented. Please note that this discount applies exclusively to personal orders and is not applicable to non-member guests.

1.6% credit card surcharge
10% weekend surcharge



Prix Fixe Menu

2 course menu \$48.00

3 course menu \$58.00

Two-course meal with wine pairing \$67.00

Three-course meal with wine pairing \$77.00

Choice Of Entree

Cured Salmon Gravlax, Beetroot, Kale salad
Rolf Binder Riesling, Eden Valley, SA

Wagyu Bresaola, Pickles, Lamb Lettuce
Mud House Sub Region Pinot Noir,
Marlborough, NZ

Choice Of Main

Veal Schnitzel, Spätzli
Cuvee Dissenay Chardonnay, Languedoc,
France

Prawn Cutlets, Heirloom Tomato & Riesling
Sauce, Penne, Parmesan
Kooyong Beurrot Pinot Gris,
Mornington Peninsula, VIC

Choice of Dessert

Toblerone Chocolate Mousse
Ramos Pinto Tawny Port, Portugal
Panna cotta, Griottines Morello Cherries &
Strawberries
Innocent Bystander Moscato, Yarra Valley, VIC

Cheese Fondue Set Menu

\$75 per person (Min 2 persons)

Appetizer

Charcuterie Platter
Prosciutto, Bresaola, Salami, Appenzeller,
Marinated Olives, Cornichon, Charred Bread

Main

Swiss Cheese Fondue
Gruyère, Emmentaler, Kirsch, Grapes,
Apples, Crusty Bread

Side Dishes

Heirloom Tomato & Kale Salad
Quinoa, Avocado, Radish, Olives, Chickpea,
Mustard Dressing

Dessert

Toblerone Chocolate Mousse

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