



FOOD MENU

Appetizers

Luzerner Chügelipastete \$23
Vol au Vent | Sausage Meat Balls | Sultanas | Brandy Mushroom Sauce

Bresaola \$24
Olives | Pickles | Gruyère | Charred Bread

Heirloom Tomato & Kale Salad \$17
Quinoa | Avocado | Radish | Mustard Dressing

Cervelat Salad \$18
Emmentaler | Gherkin | Red Onion | Parsley | Lettuce | Vinaigrette

Salmon Gravlax \$24
Dill Sour Cream | Beetroot | Capers | Kale

Raclette du Valais Gratiné \$24
Potato | Pickled Onion | Cornichon | Baby Corn
Add Salami **\$26**

Rösti With Choice Of :

Avocado & Fennel Salad **\$22**
Fried Eggs & Bacon **\$23**
Smoked Salmon | Sour Cream | Capers **\$25**
Prosciutto | Melted Raclette | Pickles **\$26**

Share Platters

Gourmet Sausage Platter \$35
Cervelat | Weisswurst | Spicy Chorizo | Mustard | Sauerkraut | Tomato Relish

Tzatziki & Smoked Salmon Platter \$36
Smoke Salmon | Olives | Capers | Dill Sour Cream | Crostini | Tzatziki

Charcuterie Platter \$37
Prosciutto | Bresaola | Salami | Gruyère | Marinated Olives | Cornichon | Charred Bread

Swiss Cheese Fondue
\$55 per person (min 2 persons)
Gruyère | Emmentaler | Kirsch | Grapes | Apples | Crusty Bread

Favourites

Raclette Cheeseburger \$24
200g Cape Grim Beef Patty | Bacon | Raclette | French Fries | Dill Pickles | Lettuce | Tomato Chutney

Chicken Schnitzel & Fries 200g \$28
Lemon | Cranberry Sauce

Veal Schnitzel & Rösti \$38
Lemon | Mushroom Sauce

Mains

St Galler Style Bratwurst (2 pcs) \$28
Caramelized Onion Sauce | Rösti

Älplermagronen \$26
Macaroni | Potato | Garlic | Emmentaler | Cream | Onion | Bacon

Riz Casimir \$29
Chicken | Creamy Madras Curry Sauce | Basmati Rice | Banana | Pineapple | Almond

Geschnetzeltes Zürcherart \$38
Pan Fried Sliced Veal | Mushroom | White Wine Sauce | Rösti

Garlic Prawns \$38
Casarecce | Tomato & Riesling Sauce | Gruyere

Rahmschnitzel \$38
Veal Escalopes | Butter Spätzli | White Wine Sauce

Prime Rib Of Beef On the Bone 300g \$49
French Fries | Broccolini
Choice Of Sauce: Mushroom | Pepper | Cafe De Paris Butter Or Bearnaise

Side Dishes

French Fries | Truffle Aioli **\$9**
Garden Salad | Lemon Vinaigrette **\$9**
Braised Red Cabbage | Blueberries **\$10**
Spätzli & Swiss Cheese Gratin **\$10**
Spicy Chorizo | Chimichurri **\$12**
Grilled Weisswurst | Mustard **\$12**
Cervelat | Curry Ketchup **\$12**

Desserts & Cheeses

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

Toblerone Chocolate Mousse \$15

Mont Blanc \$17
Chestnut Vermicelli | Kirsch | Meringue

Cheese Plate \$26
Le Gruyère | Gorgonzola Dolce | Brillat Savarin | Honey | Walnuts | Artisan Crackers

Swiss Chocolate Fondue
\$22 per person
Marshmallows | Strawberries | Rockmelon | 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.

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

Bresaola, Salami, Olives, Pickles, Charred Bread

*Mud House Sub Region Pinot Noir,
Marlborough, NZ*

Choice Of Main

Veal Schnitzel, Rösti

*Cuvee Dissenay Chardonnay, Languedoc,
France*

Prawn Cutlets, Riesling Tomato Sauce,
Casarecce, Gruyere

*Kooyong Beurrot Pinot Gris,
Mornington Peninsula, VIC*

Choice of Dessert

Toblerone Chocolate Mousse
Ramos Pinto Tawny Port, Portugal

Panna cotta, Griottines Morello Cherries
Innocent Bystander Moscato, Yarra Valley, VIC

Cheese Fondue Set Menu

\$75 per person (Min 2 persons)

Appetizer

Charcuterie Platter

Prosciutto, Bresaola, Salami, Gruyère,
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

Feasting Menu

Share Style (Min 4 Persons)

2 course menu \$58.00

3 course menu \$77.00

Appetizer

Tzatziki & Salmon Platter

Smoke Salmon, Olives, Capers,
Dill Sour Cream, Crostini, Tzatziki

Charcuterie Platter

Prosciutto, Bresaola, Salami, Gruyère,
Marinated Olives, Cornichon, Charred Bread

Main

Gourmet Sausage Platter

Cervelat, Weisswurst, Chorizo
Mustard, Sauerkraut, Tomato Relish

Geschnezzeltes Zürcherart

Pan Fried Sliced Veal, Mushroom
Sauce

Braised Red Cabbage & Rösti

Add On

*Prime Rib Of Beef On the Bone 300g
Mushroom Sauce & Bearnaise*

+\$18 Per Person

Dessert

Swiss Chocolate Fondue

Marshmallows, Strawberries, Rockmelon,
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.

1.6% credit card surcharge
10% weekend surcharge