



## FOOD MENU

### Entrees

**Luzerner Chügelipastete \$24**  
Vol au Vent | Sausage Meat Balls | Sultanas | Brandy Mushroom Sauce

**Bresaola \$26**  
Olives | Pickles | Gruyère | Charred Bread

**Heirloom Tomato & Kale Salad \$18**  
Quinoa | Avocado | Radish | Mustard Dressing

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

**Salmon Gravlax \$27**  
Dill Sour Cream | Beetroot | Capers | Kale

**Raclette du Valais Gratiné \$26**  
Potato | Pickled Onion | Cornichon | Baby Corn  
Add Salami **\$28**

**Rösti With Choice Of :**  
Avocado & Fennel Salad **\$24**  
Prosciutto | Melted Raclette | Pickles **\$26**  
Smoked Salmon | Sour Cream | Capers **\$27**

### Share Platters

**Gourmet Sausage Platter \$38**  
Cervelat | Weisswurst | Spicy Chorizo | Mustard | Sauerkraut | Tomato Relish

**Tzatziki & Smoked Salmon Platter \$39**  
Smoke Salmon | Olives | Capers | Dill Sour Cream | Crostini | Tzatziki

**Charcuterie Platter \$45**  
Prosciutto | Bresaola | Salami | Gruyère | Marinated Olives | Cornichon | Charred Bread

**Swiss Cheese Fondue**  
**\$59 per person (min 2 persons)**  
Gruyère | Emmentaler | Kirsch | Cornichons | Apples | Crusty Bread | Boiled Potatoes

### Favourites

**Raclette Cheeseburger \$25**  
200g Cape Grim Beef Patty | Bacon | Raclette | French Fries | Dill Pickles | Lettuce | Tomato Chutney

**Chicken Schnitzel & Fries 200g \$29**  
Lemon | Cranberry Sauce

**Veal Schnitzel & Rösti \$43**  
Lemon | Mushroom Sauce

### Mains

**St Galler Style Bratwurst (2 pcs) \$32**  
Caramelized Onion Sauce | Rösti

**Äplermagronen \$28**  
Macaroni | Potato | Garlic | Emmentaler | Cream | Onion | Bacon

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

**Geschnetzeltes Zürcherart \$43**  
Pan Fried Sliced Veal | Mushroom | White Wine Sauce | Rösti

**Garlic Prawns \$38**  
Rigatoni | Tomato & Riesling Sauce | Gruyère

**Rahmschnitzel \$43**  
Veal Escalopes | Butter Spätzli | White Wine Sauce | Broccolini

**Prime Rib Of Beef On the Bone 300g \$55**  
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 **\$12**  
Spicy Chorizo | Chimichurri **\$13**  
Grilled Weisswurst | Mustard **\$13**  
Cervelat | Curry Ketchup **\$13**

### Desserts & Cheeses

**Coupe Denmark \$15**  
Vanilla Ice Cream | Chocolate Sauce | Whipped Cream

**Toblerone Chocolate Mousse \$16**

**Mont Blanc \$17**  
Chestnut Vermicelli | Kirsch | Meringue

**Cheese Plate \$29**  
Le Gruyère | Gorgonzola Dolce | Brillat Savarin | Honey | Walnuts | Artisan Crackers

**Swiss Chocolate Fondue**  
**\$24 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 18% public holiday surcharge



### **Prix Fixe Menu**

2 course menu \$55.00

3 course menu \$68.00

Two-course meal with wine pairing \$85.00

Three-course meal with wine pairing \$95.00

### **Choice Of Entree**

Cured Salmon Gravlax, Beetroot, Kale salad  
*Propstei Ebernach Riesling, Mosel, Germany*

Bresaola, Salami, Olives, Pickles, Charred Bread  
*Mud House Sub Region Pinot Noir, Marlborough, NZ*

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### **Choice Of Main**

Veal Schnitzel, Rösti

*Cuvee Dissenay Chardonnay, Languedoc, France*

Prawn Cutlets, Riesling Tomato Sauce,  
Rigatoni, Gruyère  
*Cantina Castelnuovo Del Garda Pinot Grigio  
Garda DOC, Veneto, Italy*

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### **Choice of Dessert**

Toblerone Chocolate Mousse  
*Ramos Pinto Tawny Port, Portugal*

Panna cotta, Griottines Morello Cherries  
*Scotchmans Hill 'Late Harvest' Riesling  
Geelong, VIC*

### **Cheese Fondue Set Menu**

\$85 per person (Min 2 persons)

### **Appetizer**

Charcuterie Platter

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

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### **Main**

Swiss Cheese Fondue

Gruyère, Emmentaler, Kirsch, Potatoes,  
Apples, Cornichon, Crusty Bread

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### **Side Dishes**

Heirloom Tomato & Kale Salad

Quinoa, Avocado, Radish, Olives, Chickpea,  
Mustard Dressing

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### **Dessert**

Toblerone Chocolate Mousse

### **Feasting Menu**

Share Style (Min 4 Persons)

2 course menu \$75.00

3 course menu \$85.00

### **Appetizer**

Tzatziki & Salmon Platter

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

Charcuterie Platter

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

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### **Main**

Gourmet Sausage Platter

Cervelat, Weisswurst, Chorizo  
Mustard, Sauerkraut, Tomato Relish

Geschneitztes Zürcherart  
Pan Fried Sliced Veal, Mushroom  
Sauce

Braised Red Cabbage & Rösti

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### **Dessert**

Swiss Chocolate Fondue

Marshmallows, Strawberries, Rockmelon,  
Pretzels, Chocolate Cake, Wafers

### **Add On Option**

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

**+\$28 Per Person**

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