



FOOD MENU

Starters

Heirloom Tomato & Kale Salad	\$19
Chickpeas Bocconcini Radish Mustard Dressing	
Cervelat Salad	\$24
Emmentaler Gherkin Red Onion Parsley Lettuce Vinaigrette	
Avocado & Smoked Salmon (I)	\$26
Dill Sour Cream Capers Kale Grilled Bread	
Raclette du Valais Gratiné	\$26
Potato Pickled Onion Cornichon Baby Corn	
Add Salami	\$29
Smoked Salmon Rösti (I)	\$29
Sour Cream Onion Capers	

Share Platters

Charcuterie Platter	\$45
Prosciutto Bresaola Salami Gruyère Marinated Olives Bocconcini Cornichon Charred Bread	
Gourmet Sausage Platter	\$48
Cervelat St Gallen Style Bratwurst Nürnberger Bratwurst Mustard Sauerkraut Tomato Relish	

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

Favourites

Chicken Schnitzel & Fries	\$29
Lemon Cranberry Sauce	
Chicken Parmigiana	\$33
Melted Raclette Mozzarella Ham Napoli Sauce French Fries	

Mains

St Galler Style Bratwurst	
1 Sausage	\$29
2 Sausages	\$35
Caramelized Onion Sauce Rösti	
Nürnberger Bratwurst	
1 Sausage	\$29
2 Sausages	\$35
Bavarian Sweet Mustard Sauerkraut Parsley Potatoes Onion gravy	
Äplermagronen	\$29
Macaroni Potato Garlic Emmentaler Cream Onion Bacon	
Geschnetzeltes Zürcherart	\$45
Pan Fried Sliced Veal Mushroom White Wine Cream Sauce Rösti	
Fish Of The Day Straight From The Australian Coast (A)	\$55
Parsley potatoes Broccoli Lemon Capers Sauce	
Veal Schnitzel & Rösti	\$45
Lemon Mushroom Sauce	

Small Dishes

French Fries Truffle Aioli	\$12
Sauerkraut Caraway Seeds	\$12
Steamed Broccoli EVOO	\$14
Plain Rösti	\$15
Garden Salad Lemon Vinaigrette	\$15
Spätzli & Swiss Cheese Gratin	\$16

Kids Menu

Macaroni pasta with Napoli sauce	\$15
Frankfurter & Fries	\$15
Chicken Schnitzel & Fries	\$18
Ice cream & Strawberries	\$15

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.

SEAFOOD ORIGIN A=Australian I=Imported M=Mixed
 1.6% credit card surcharge
 10% weekend surcharge 18% public holiday surcharge



Prix Fixe Menu

2 course menu \$65.00
3 course menu \$75.00

Entrée

Smoked salmon, avocado, kale & capers sour cream (l)

Or

Raclette du Valais Gratin

Served with potatoes, pickles & baby corn

Main

Veal Schnitzel
mushroom sauce & Rösti

Or

Fish Of The Day (A)

Served with parsley potatoes, broccolini
Lemon Capers Sauce

Dessert

Toblerone chocolate mousse

Or

Panna cotta, griottines morello cherries

Desserts

Coupe Denmark \$15

Vanilla ice Cream with chocolate sauce & whipped cream

Panna Cotta \$17

Griottines morello cherries

Toblerone Chocolate Mousse \$17

Mont Blanc \$18

Chestnut vermicelli with Kirsch & meringue

Apple Strudel \$19

Custard sauce & strawberries macerated in apple schnapps

Affogato \$14

Vanilla Ice Cream & Espresso

Espresso Martini \$21

Vodka, Kahlua & Coffee Liqueur

Affogato & liqueur \$18

Vanilla Ice Cream & Espresso
Choice of Baileys, Kahlua or Frangelico

Swiss Cheese Fondue Set Menu

\$88 per person (Min 2 persons)

Entree

Charcuterie Platter

Prosciutto, bresaola, salami, Gruyère bocconcini, marinated olives, cornichon & charred bread

Main

Swiss Cheese Fondue

Gruyère, Emmentaler, Kirsch, potatoes, apples, cornichon & crusty bread

Side Dishes

Heirloom tomato & kale salad

With chickpeas, bocconcini, radish, mustard dressing

Dessert

Toblerone chocolate mousse

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