

THE CHALET KITCHEN MENU

Starters

Heirloom Tomato & Kale Salad \$17

Chickpeas | Bocconcini | Radish | Mustard Dressing

Cervelat Salad \$24

Emmentaler | Gherkin | Red Onion | Parsley | Lettuce | Vinaigrette

Avocado & Smoked Salmon (I) \$23

Dill Sour Cream | Capers | Kale | Crostini

Sharing 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 | Pickle Relish

Rösti

Smoked Salmon Rösti (I) \$29

Sour Cream | Onion | Capers

Prosciutto Rösti \$26

Pickles | Melted Emmental

Garlic Prawns Rösti (I) \$32

Garlic | White Wine Cream | Parsley

Small Dishes

Sauerkraut | Caraway Seeds \$12

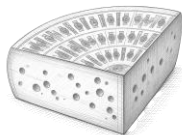
Plain Rösti \$15

House Salad \$11

Cauliflowers & Cheese Gratin \$10

Spätzli Gratin \$15

French Fries & Aioli \$10



Alpine Classic

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

Geschnetzeltes Zürcherart \$45

Pan Fried Sliced Veal | Mushroom | White Wine Cream Sauce | Rösti

Älplermagronen \$29

Macaroni | Potato | Garlic | Emmentaler | Cream | Onion | Bacon

Roasted Salmon Fillet (I) \$35

Lemon Butter Sauce | Parsley Potatoes | Sauerkraut | Capers

Mushroom Risotto \$29

White wine | Mushroom | Truffle Oil | Parmesan

Roasted Chicken Breast \$33

wrapped in sage & Prosciutto
Rösti | Green Beans | Porcini Cream Sauce

Raclette du Valais Gratinate \$26

Potato | Pickled Onion | Cornichon | Baby Corn

Add Salami \$29



Schnitzels

Chicken Schnitzel & Fries \$29

Lemon | Cranberry Sauce

Veal Schnitzel & Rösti \$45

Lemon | Mushroom Sauce

Favourites

Cheese Burger \$24

Double Beef Patties | Tomato ketchup | French Fries

Add bacon extra \$4

Chicken Parmigiana \$33

Melted Mozzarella | Ham | Napoli Sauce | French Fries

Kids Menu

Mac & Cheese \$15

Frankfurter & Fries \$15

Chicken Schnitzel & Fries \$18

Ice Cream & Strawberries \$15

Sausages Add On Each

Weisswurst \$12

A traditional Bavarian white sausage made from minced veal and with fresh parsley, lemon, and spices

Cheese Kransky \$12

A thin, lightly smoked pork sausage

Swiss Cheese Fondue

\$59 pp (min 2 persons)

Gruyère | Emmentaler | Kirsch | Cornichons | Apples | Crusty Bread | Boiled Potatoes



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
10% weekend surcharge · 15% public holiday surcharge

Pre Fixe & Desserts Menu

The Fondue Table Set menu

A quiet evening of Alpine tradition, served unhurriedly and best shared between two.

\$88 per person (min 2 persons)

To Begin

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

The Main Event

Swiss Cheese Fondue
Gruyère, Emmentaler, Kirsch, potatoes, apples, cornichon & crusty bread

Alongside

Heirloom tomato & kale Salad
With chickpeas, bocconcini, radish, mustard dressing

For the Sweet Surrender

Toblerone Chocolate Mousse



Desserts

Apple Strudel \$19

Custard Sauce & strawberries macerated in apple Schnapps

Coupe Denmark \$15

Vanilla ice cream with chocolate sauce & whipped cream

Toblerone Chocolate Mousse \$17

Mont Blanc \$18

Chestnut vermicelli with Kirsch & meringue

Swiss Chocolate Fondue

\$20 per person

Lindt chocolate with marshmallow, strawberries, pretzel, chocolate cake & apples



Liquid Desserts

Affogato \$14

Vanilla Ice Cream & espresso

Affogato & Liqueur \$18

Vanilla ice cream & espresso — choice of Baileys, Kahlua or Frangelico

Espresso Martini \$22

Vodka, Kahlua & Coffee Liqueur

"The last spoonful is always the sweetest, especially when it is shared."

An Evening in the Alps

Set menu

2 Course \$65.00

3 Course \$75.00

Entrée

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

or

Raclette du Valais Gratiné
Served with potatoes, pickles & baby corn

Main

Veal Schnitzel
Mushroom sauce & Rösti

or

Roasted Salmon Fillet (l)
Parsley potatoes, sauerkraut, lemon capers sauce & Capers

Dessert

Toblerone Chocolate Mousse

or

Apple Strudel
Custard Sauce & Strawberries Macerated in Apple Schnapps

