

Entrée Fare

Soup of the Day	15
Creamy Fish Soup with Prawns	16
Swiss Antipasto Platter, To Share - Chef's selection of cured meats and house made accompaniments	26
Bünder Teller* Thinly shaved air-dried beef, served with cornichons and cocktail onions	21
A Dozen Snails* in a creamy herb & garlic sauce, with steamed rice	16
Rösti Raclette* Our classic version of Raclette; melted cheese atop our grated potato Swiss style hash brown, with sundried tomatoes.	16
Prawn Madras Pan-fried prawns, in a light curry mango sauce, served with steamed rice	21
Berner Rösti* A classic farmers' breakfast in Bern: fried bacon and egg on top of our grated potato Swiss style hash brown.	16
Pan Fried Scallops in a lemon butter sauce, served with steamed rice	21
Mixed Swiss Sausages* A mix of our gourmet Swiss sausages, cut up and grilled Ideal for sharing Onion sauce and mustards <u>available upon request</u>	Two Sausages 16 Four Sausages 26

Salat

Wurst Käse Salat* Swiss Sausage Salad (Cervelat) served with mixed lettuce, Gruyere cheese and a mayonnaise dressing	22
Rösti with Smoked Salmon* Mixed lettuce with a light yoghurt dressing, atop Rösti, smoked salmon, served with avocado and hollandaise	25
Swiss Caesar Salad* Cos lettuce, croutons and egg with a mayonnaise dressing and your choice of grilled chicken breast fillets, or Bündlerfleisch (air-dried beef)	24
Swiss Club Salad* Mixed lettuce, artichoke hearts, avocado, mushrooms, pine nuts, olives and a warm dressing with your choice of Bündlerfleisch (air-dried beef) or grilled chicken breast fillets	24
Smoked Salmon Salad* Tasmanian smoked salmon atop a mixed leaf salad	24

Side Dishes

Pom Frites	10
Rösti*	<i>Small 6 Large</i> 12
Spatzli	10
Spatzli with Cheese and onion	12
Red Cabbage*	8
Seasonal Vegetables*	10
Sauerkraut	10
Garden Salad (Dinner Only)	8

Main Fare

Mains that do not specify a side come with one side of your choice.

Please choose one of the following

- Spätzli (Swiss noodles)
- Red Cabbage*

- Garden Salad*
- Pom Frites

- Mashed potato
- Sauerkraut*
- Seasonal Vegetables

- Rösti* (grated potato)
- Rice*
- Green Peas*

Sausages* Served with Rösti & onion sauce

Bratwurst veal

Cervelat veal & pork

Debriciner pork & beef

Kranski pork

Entree 18 (One sausage)

Main 22 (Two Sausages or half of each)

Schnitzels

Traditional Wiener Schnitzel – crumbed veal schnitzel with lemon 28

Rahmschnitzel** – Veal escalope in a creamy white wine sauce 28

Chicken Schnitzel – crumbed chicken breast, add oven-baked Swiss cheese \$3.00 28

Pork Schnitzel – crumbed pork fillets, add mushroom sauce \$3.00 28

Schnitzel Holstein – crumbed veal schnitzel topped with fried egg and anchovies 30

Schnitzel Lugano - crumbed veal schnitzel with napoli sauce and melted cheese 30

King Schnitzel - crumbed veal schnitzel with melted King Island blue cheese 30

Market Fresh Fish of the Day**

Market Price

Cheese Fondue* minimum two people

per person 26

Served with bread and pear

Geschnetzeltes** – Pieces of tender veal in a creamy mushroom sauce 28

Veal Saltimbocca – Tender veal topped with prosciutto and sage 28

Berner Teller – Smoked pork loin, sausage & bacon with sauerkraut & potatoes 28

Riz Casimir – Light fruity curry with chicken, veal, prawns & Rice 28

Rehpfeffer – Venison goulash with spätzli and red cabbage 32

Beef Goulash – Slow cooked beef, in a rich hearty sauce with spätzli 28

Black Angus Porterhouse or Scotch Fillet Steak* - with your choice of sauce 34

Cordon Bleu – Crumbed chicken breast filled with ham and cheese, with onion gravy 30

Sliced Calves Liver* and bacon in madeira sauce 26

Mixed Seafood Casserole** – A selection of prawns, scallops and fish topped with smoked salmon in a light cream sauce with rice 34

Vegetarian Risotto** - Sundried tomato, mushroom and spinach risotto with a touch of white wine, cream and finished with parmesan cheese 21