

Candlelight Lodge

ENTREE

Sourdough w/ house butter (V) **\$9**

Garlic Hummus w/ roasted fennel, zucchini & lemon served w/ toasted pita bread (V) **\$15**

Roasted pumpkin w/ricotta salata, candied cashews & sumac (GF,V) **\$16**

White wine braised leek tarte tatin w/lemon crème fraiche (V) **\$18**

Pan seared sardines w/saffron escabeche & gremolata (GF) **\$17**

Slow cooked beef cheek croquettes w/celeriac rémoulade & onion purée (GF) **\$19**

MAIN

Harissa spiced cauliflower steak w/ salsa verde & house made cumin labna (V) **\$29**

Market fish served w/asparagus, snow pea, lemon & zucchini (GF, DF) **\$32**

Cowra lamb rump w/Mediterranean vegetable Ragu & pine nuts (GF) **\$38**

Jägerschnitzel Mit Spätzle – pan fried veal fillet with creamy mushroom & white wine sauce with German style home-made egg noodles **\$39**

1 kg Slow cooked Pork Knuckle w/ house made sauerkraut, jus & mash (Serves 2) (GF) **\$79**

Swiss Cheese Fondue w/ potato, bread, pickles, ham & apple

\$44 - per person (minimum 2 people)

SIDES

Broccolini w/sesame & mint (V, DF) **\$11**

House Mixed Leaf Salad (V) **\$9**

House Fries (V) **\$9**

DESSERT

Ginger crème caramel w/ almond tuile (GF) **\$15**

Baked fig puff served w/ candied pecan & honey ice cream **\$19**

Cheese Board w/ house pickles, preserves & rye crackers (Serves 2) **\$28**

Chocolate Fondue w/ seasonal fruit **\$16** per person (minimum 2 people)

KIDS MENU

Schwäbische Käsespätzle – fried German style egg noodles w/ ham & cheese **\$18**

Chicken Schnitzel w/ salad or chips **\$18**

(Kids meals include main meal & ice cream w/ topping)

GF – Gluten Free V – Vegetarian - Please ask for Vegan options