

# Candlelight Lodge

## LIGHTS

Tiroler Knödel Suppe – Bavarian bread dumplings in broth \$17

Soup of the day, crusted bread \$18

Croustade de Chèvres – Papillote of Goat cheese, nuts, honey & speck (Vo) \$18

## LARGE PLATES

Duck Confit Leg, Potatoes gratin (GF) \$38

Mushroom & Chestnut Bourguignon Pie (Vg) \$32

Jägerschnitzel Mit Spätzle - veal fillet pan fried with creamy mushroom & white wine sauce with German style home-made egg noodles \$38

Pan Fried Salmon \$32

## SIDES \$9

House Fries, aioli

House Mixed Leaf Salad

Green Beans

## SHARE DISHES

Swiss Cheese Fondue, potato, bread, pickles, sliced meats  
\$42 - per person (*minimum 2pp*)

Flamed Beef “**La Potence**”, inspired by ancient medieval traditions is a speciality from the Haute Savoie region of the French Alps. “La Potence” (Gallows in English), relates to the dish being hung from a hot mace, flamed at your table.

Served w garlic cream potatoes, mustards, pepper sauce (GF)  
\$48 - per person (*minimum 2pp*)

Charcuterie Board \$25 (*minimum 2pp*)

## DESSERT

Gebackener Emmentaler – Fried Emmental with mixed berry drizzle \$16

Chocolate Fondue (GF) \$28

Austrian Emperor’s Choice - Kaiserschmarrn - pancake pieces sautéed in butter & organic rapadura, served with stewed apples, ice-cream, almonds & raisins \$18

## KIDS MENU 2 COURSE (incl Ice cream) - \$18 (per child)

Kids Cheeseburger w salad & chips

Schwäbische Käsespätzle (fried German style egg noodles with ham & cheese)

Schnitzel w Chips