

Candlelight Lodge

ENTREE

3 Mills Sourdough, with house butter (V) \$9

Croustade de Chèvres – papillote of goat's cheese, caramelised onion, honey & hazelnuts (V) \$17

Asparagus with Confit Garlic & Parmesan (V, VGo) \$12

Duck Rilette, with apple & walnut salad & sourdough (GFo) \$16

Salmon Tartare, with sorrel, radish, chive, dill S/W paprika crisp (GFo) \$16

Roasted Zucchini, with deep fried Capers, artichoke, cherry tomatoes
& smoked eggplant puree (VG) \$15 - add white anchovies +\$3

MAIN

Market Fish, with shaved fennel and herb salad, & orange puree (GF, DFo) \$32

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

Warm Israeli Couscous Salad, with avocado, grapefruit & radicchio (VG, DF) \$28
- add 300g Lamb rack +\$15

1 kg Slow cooked Pork Knuckle, with House made sauerkraut, Jus & mash (Serves 2)(GF) \$75

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

SIDES

Broccolini, with tarragon & almonds (V, VGo) \$10

House Mixed Leaf Salad (VG) \$9

House Fries (VG) \$9

DESSERTS

Vanilla Swiss Roll, with doppelbock buttercream, coffee sorbet & wild berry coulis (V) \$16

Kefir Pannacotta, with stewed rhubarb & lemon ginger biscuit (V, GF) \$15

Cheese Board, with house pickles, preserves & rye crackers (Serves 2) (V) \$26

Chocolate Fondue, with seasonal fruit (V)
\$12 – price per person (minimum 2pp)

KIDS MENU - 2 COURSE (Main + Ice Cream) - \$18 per child

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

Schnitzel w Chips

GF- Gluten Free **GFo-** Gluten Free Option **V -** Vegetarian

VG- Vegan **VGo-** Vegan Option **DFo -** Dairy Free option