Candlelight Lodge

Entrée

Warm Salted Pretzel, mustard, cultured butter V	$14
Smoked Trout Rillette, caperberries, cucumber, falwasser GF	$26
Kosciusko Wild Venison & Beetroot Tartare, Umami dressing, herbs, lavosh GFR	$24
Goats Cheese Mousse, bitter leaves, grapes, candied walnuts and oil GF, V	$22
Berliner Currywurst, bratwurst, curry ketchup, sauerkraut GF	$24
Duck & Pink Peppercorn Terrine, tomato marmalade, mustard, pickles, baguette GFR	$26
Oakdale Roast Bone Marrow, zesty tarragon, eschalots sourdough toasts, GFR	$26

Mains

Market Fish – please ask your waiter for today's dish GF	$46
Cheese Fondue, sourdough, cured meat, vegetables -2 people GFR	$98
Beef Short Rib Goulash, potato puree, watercress GF	$49
Jägerschnitzel Mit Spätzle, creamy mushroom sauce, asparagus, German style egg noodles, roquette GF	$48
Spatchcock, parsnip puree, beetroot, dutch carrots, jus GF	$48
Roast Pork Knuckle, Rothkol, potato puree, beer mustard, greens, jus -2 people GF	$90
Forest Mushroom Spätzle, paprikash & a parsley salsa GF, V	$41
La Potence Flamed Wagyu Beef - Specialty from the Haute Savoie Region, French Alpes. 600g Wagyu rump (grade 9), kipflers, broccolini, peppercorn sauce, Dijon mustard, red wine jus, horseradish, flamed in whiskey at your table -2 people GF	$130

On The Side

Broccolini, Meredith Goats cheese, lemon & cumin vinegarette GF, V	$18
Garden salad, vincotto and orange agrumato GF, VEGAN	$18
Smokey Fries, paprika salt, aioli V	$16

Dessert

Chocolate Fondue, all the trimmings – 2 people GFR	$32
Apple Strudel, vanilla bean ice cream, berries	$22
Burnt Kase kuchen, raspberry sorbet, pistachio	$22

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