

Candlelight Lodge

ENTREE

- Sweet 'en' Soul Sourdough w/ house butter (V) \$9
Soup of the day w/ sourdough (V) \$18
Salmon Gravlox w/ potato rosti, cucumber & horseradish cream (GF, DFo) \$22
Tyrolean Gröstel w/ chorizo, speck, potato & olives (GF) \$19
Wild Mushroom Strudel w/ truffle cream (V) \$19
Wurst Board – Selection of homemade sausages w/ mustard & sauerkraut (GF, DF) \$19

MAIN

- Pan fried Swordfish w/ sauce viègre & roasted kipfler potatoes (DF, GF) \$35
Spiced ½ chicken w/ pearl barley, blistered grapes & parsnip purée (GFo) \$33
Home-made gnocchi w/ pumpkin purée, chard capsicum, salsa verde, goats cheese & honey roasted nuts (V) \$29
Braised lamb shoulder w/ roasted veg, celeriac purée, smoked yoghurt & sourdough crumb \$37
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 (V, GFo)
\$44 - per person (minimum 2 people)

SIDES

- Broccolini (VGo) \$11
House Mixed Leaf Salad (VG) \$9
House Fries (VG) \$9

DESSERT

- Kaiserschmarrn 'Emperors Mess' w/ apple compote & rum 'n' raisin ice cream (V) \$19
Glühwein poached pear w/ blue cheese **OR** honey cardamon custard & almond praline (V, GF) \$18
Cheese Board w/ house pickles, preserves & rye crackers (Serves 2) (V, GFo) \$28
Chocolate Fondue w/ seasonal fruit (V) \$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 GFo – Gluten Free Option V – Vegetarian
VG – Vegan VGo – Vegan Option DFo – Dairy Free option