

# Entrées

Available Lunch & Dinner

**Home-baked German rye bread** with butter \$3.50  
with Oktoberfest cheese dip (Obazda) \$5.50

**Munich Oktoberfest Pretzel** with butter \$5.00 with Obazda \$7.00

**King Ludwig's Signature Dish** - potato cream & vegetable soup with  
Frankfurt sausage

## **Soup of the Day**

small \$9.00      regular \$11.00

## **Klaus' Terrine**

Terrine of basil, cucumber & yoghurt with smoked free-range chicken  
breast on a pineapple & tomato salsa, salad garnish  
\$18.50

## **Lammfilet auf deftigem Strudel**

Marinated grilled lamb filets on our zucchini, mushroom & eggplant Strudel  
with salad garnish & raspberry honey vinaigrette  
\$18.50

[www.kingludwigs.com.au](http://www.kingludwigs.com.au)

*Check our cabin accommodation - bliss and tranquillity for couples*

# Mains

Available Lunch & Dinner

## **Bauernschmaus mit Sauerkraut & Semmelknödl**

Bavarian specialities of grilled smoked pork loin, veal Bratwurst, smoked pork sausage & a bread dumpling, Sauerkraut & beer gravy  
\$32.50

## **Jägerschnitzel mit Spätzle & Gemüse**

Pork medallions on a light & creamy mushroom sauce, home-made German pasta (Spätzle) & steamed vegetables  
\$34.50

## **Schweinekottlett paniert mit Salat & Folienkartoffel**

Mustard & horseradish marinated pork cutlet, bread crumbed & pan-fried on beer gravy with garden salad & vinaigrette, baked potato topped with sour cream  
\$35.50

## **Lendensteak mit Maciare Kartoffeln, grüne Bohnen & Tomaten Salat**

Sirloin steak on our whiskey & fresh herb sauce, potato cakes with bacon, green beans & tomato salad on a balsamic & pumpkin seed dressing  
\$35.50

## **Kalbslende, Risotto & Gemüse**

Veal loin medallions on a tomato & cream jus with lemon, spinach & sage risotto & steamed vegetables  
\$37.50

**Fischgericht** - Fish of the Day, your wait staff will advise

## **Vegetarian Platter**

Red cabbage, sauerkraut, risotto, spätzle, bread dumpling, steamed vegetables, potato  
\$27.50

## **Side dishes** all \$8.00

Pan-fried potatoes, red cabbage, sauerkraut, garden salad, steamed vegetables, spätzle, Dumpling with gravy (\$6.00)

*Sorry, no BYO birthday cakes - no food take-away*

# Desserts

Also available for morning/afternoon tea

## **King Ludwig's Apfelstrudel** - served warm

Authentic home-made Apple strudel, crème anglaise, vanilla ice-cream & whipped cream  
\$11.50

## **Bayrisch Creme**

Raspberry & vanilla cream with a hazelnut cookie \$11.50  
Best enjoyed with a Scheibel blueberry schnaps

## **Wiener Schokoladen Kuchen** - served warm

Vienna chocolate cake, poppy seed & marzipan parfait & orange sauce  
\$12.50

## **Windbeutel**

Choux pastry filled with marinated forest berries & vanilla ice-cream on crème anglaise  
\$11.50

## **Sticky Date Pudding** - served warm

Enjoy with our caramel sauce, crème anglaise & vanilla ice-cream \$12.50  
Best enjoyed with a butterscotch schnaps

# Coffees & Hot Beverages

Espresso, short macchiato \$3.00

Flat white, cappuccino, latte, long black, long macchiato \$3.50

Mocha, hot chocolate \$4.00

Soy, decaf, whipped cream on side add \$0.50

Tea Pot- English Breakfast, Earl Grey, Green, Peppermint, Cammomile \$4.50

Liqueur coffees – served black with whipped cream \$10.00

Add one: Galliano, Kahlua, Irish whiskey, peach schnaps or Baileys

Iced coffee or chocolate – served with cold milk, ice-cream, cream \$7.50

Rüdesheimer Coffee with Asbach Uralt Brandy topped with cream \$12.00

Hot chocolate with Grand Marnier & cream \$12.00

*Check out our special events!*

*Oktoberfest, Christmas in Winter, Weddings & private functions*