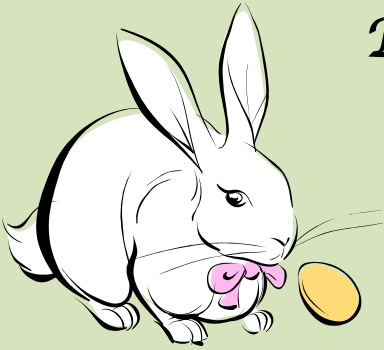


Welcome to King Ludwig's Restaurant

Easter Menu April 8th & 9th



<i>Pretzel: served with butter</i>	\$ 7.00
<i>or Obadza (our famous cheese dip)</i>	\$ 9.00
<i>German Rye Bread with butter</i>	\$ 5.00
<i>or Obadza</i>	\$ 7.00

Starter

Kartoffelsuppe: King Ludwig's signature dish, Bavarian potato cream soup with vegetables, Frankfurter sausages and bacon (GF) \$ 11.00/14.00

Smoked Atlantic Salmon: with seasonal greens & Horseradish Sauce (GF) \$ 14.00

Mains

Jägerschnitzel: grilled pork medallions with a creamy mushroom sauce, vegetables and Spätzle (homemade noodles) \$ 39.00

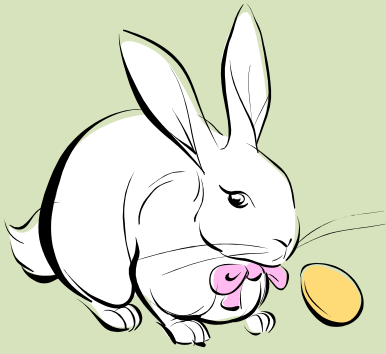
Bauernschmaus: Combination of Bratwurst & Frankfurter pork sausages, a slice of Kassler (smoked pork loin) on Sauerkraut, with bread dumpling and beer gravy (GF possible) \$ 39.00

Slow cooked leg of lamb: with green bean bouquet, roast potato & rosmarin jus (GF) \$ 41.00

Barramundi: panfried in lemon parsley butter with roast potatoes and seasonal vegetables (GF possible) \$ 44.00

Klassisches Rindergoulasch: beef stew with Red Cabbage and mash, or Spätzle or bread dumpling \$ 38.00

Vegetarian Option: vegetable frittata with steamed vegetables, risotto, and pesto sauce (GF) \$ 33.00



Children's Menu 3-12 years

main and ice cream dessert \$ 23.00

Chicken Schnitzel: crumbed and pan fried with Spätzle and steamed vegetables.

Desserts

Apfelstrudel: served warm on Crème Anglaise with ice cream and whipped cream \$ 14.00

*Black Forest Roulade: served with Raspberry Coulis and Mint Cream
\$ 14.00*

While we offer gluten friendly options, we are not a gluten or nut free kitchen. Cross contamination can occur, and we are unable to guarantee that any item can be completely free of allergens.

Wine of the day: Rusty Mutt Viognier glass \$ 10

Beer of the day: Augustiner Helles \$ 15

Please note: There will be a Public Holiday surcharge of 15% on every bill.