

Bread and Brezel

Garlic Bread – Garlic Ciabatta	11
Brezel (= Pretzel) – with Obatzda (Bavarian cheese spread)	10
Brezel (= Pretzel) – with butter	8

Vorne weg oder zwischendurch – entrées or light dishes

Leberkäse: grilled Bavarian meatloaf, fried egg, potato salad (GF)	25
Käsekrainer: (3) cheese kransky, sauerkraut and mash potato, gravy (GF)	20
Curry Wurst: (3) Bratwurst, curry-tomato sauce, curry powder, potato salad (GF)	20
Brawn: Pork meat in jelly, serviced with vinegar, red onions, pumpkin seed oil, bread (GFO)	18
Olives – black & green Kalamata olives marinated in rosemary & garlic oil, bread (VEG, GFO)	16
Brettljause / Brotzeit: Loaded Austrian/Bavarian charcuterie board for two (GFO)	39

GF optional, yet, not available as fat free or low carb 😊

Aus dem Suppentopf – Soup add 4.00 for main size

Kartoffelsuppe: Bavarian potato soup, vegetables, Frankfurter sausage, bacon (GF)	15
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Wirtshaus Gerichte – Classic Mains

Nürn-Burger: Our version of a Burger: Pretzel bun, Nürnberger Rostbratwurst, Swiss cheese, caramelized sauerkraut, smoked bbq sauce, horseradish, roast potatoes	30
Käsespätzle: Spätzle (Austrian noodles), melted mountain cheeses, fried onions (VEG)	32
Jägerschnitzel: grilled pork loin, creamy mushroom sauce, Spätzle (GFO)	42
Bauernschmaus: Kässler, frankfurter, cheese kransky, sauerkraut, bread dumpling, gravy	44
Rindergoulasch: Beef goulash, choice of mash potato, bread dumpling or Spätzle (GFO)	38
Wiener Schnitzel: shallow fried 200g veal schnitzel, Austrian potato salad, lingonberries	45

Klassiker & all-time favourite Mains

220g Black Angus Beef filet: roast potatoes, cauliflower purée, mushrooms, veg (GF) home-made jus, mushroom or pepper sauce	49
Fischgericht: pan-fried Barramundi, lemon-parley butter, grilled polenta, vegetables (GF)	40
Gnocchi Carnivore: handmade GF Gnocchi w beef ragout, parmesan	36
Gnocchi Vego: handmade GF Gnocchi, mushroom, rocket, sundried tomatoes, parmesan	32

Food Allergies: It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal at King Ludwig's is the responsibility of the guest. We have many gluten free options, however, we **can NOT** cater for guests with a high gluten or celiac intolerance. Thank you.



Kids Menu \$23.00

ONLY for kids up to the age of 12
(main & ice cream)

Frankfurter sausage, mash potatoes, tomato sauce

OR

Chicken Schnitzel, crumbed/ pan-fried with Spätzle, tomato sauce

Vanilla ice cream

with choice of strawberry, caramel or chocolate sauce

Sides

Mixed Salad (VEG) – with house dressing	13
Mixed steamed Vegetables (VEG)	15
Mash potato (VEG)	13
Spätzle plain (VEG)	13
Spätzle with Goulash <u>or</u> Mushroom sauce	16

Extras:

Obazda: 4
Butter: 2
Mustard, BBQ or Tomato sauce: 2
Bread per slice: 1
GF Bread per slice: 1,5
More fried onions: 2
Sauce; mushroom, beer gravy: 5

Desserts

Affogato – plain	12
FUN Affogato w Chocolate/Coffee, Amaretto, Baileys, Cointreau, Drambuie, Frangelico, Dom Bénédictine or Kahlua	20
NO FUN Affogato with Non-Alcoholic w coffee, orange or amaretti flavoured beverage	16
Apfelstrudel , vanilla sauce, whipped cream and vanilla ice cream	18
Windbeutel , light puff, vanilla sauce, berries, cream and vanilla ice cream (GF)	18
Almond Panna Cotta , fruit coulis and passionfruit sorbet (GF)	16
Duo of Sorbet (GF, DF)	14

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