

## Brot und Brezel

|                                                                   |    |
|-------------------------------------------------------------------|----|
| <b>Garlic Bread</b> – Garlic Ciabatta                             | 11 |
| <b>Brezel (= Pretzel)</b> – with Obatzda (Bavarian cheese spread) | 10 |
| <b>Brezel (= Pretzel)</b> – with butter                           | 8  |

## Vorne weg oder zwischendurch – entrées or light dishes

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| <b>Duo of Salmon:</b> Smoked Tassi & cold smoked NZ salmon, horseradish cream, garnish            | 25 |
| <b>Brawn:</b> classic pork meat in aspic, red onions, vinegar, pumpkin seed oil, bread (GFO)      | 18 |
| <b>Olives:</b> black & green Kalamata olives marinated in rosemary & garlic oil, bread (VEG, GFO) | 16 |
| <b>Brettljause / Brotzeit:</b> Cold Austrian charcuterie board <b>for two</b> incl. Pretzel (GFO) | 48 |
| <b>Leberkäse:</b> grilled Bavarian meatloaf, fried egg, potato salad (GF)                         | 25 |
| <b>Käsekrainer:</b> (3) cheese kransky, sauerkraut and mash potato, gravy (GF)                    | 20 |
| <b>Curry Wurst:</b> (3) bratwurst, curry-tomato sauce, curry powder, potato salad (GF)            | 20 |

## Aus dem Suppentopf – Soup add \$4.00 for main size

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| <b>Kartoffelsuppe:</b> Bavarian potato soup, vegetables, Frankfurter sausage, bacon (GF) | 15 |
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## Wirtshaus Gerichte – Classic Mains

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| <b>Nürn-Burger:</b> Our version of a Burger: Pretzel bun (w sesame seeds), Nürnberger bratwurst, Swiss cheese, sauerkraut, smoked BBQ sauce, horseradish, chips, tomato sauce | 30 |
| <b>Käsespätzle:</b> Spätzle (Austrian noodles), melted Maleny cheeses, fried onions (VEG)                                                                                     | 32 |
| <b>Frikadelle/Fleischpflanzerl/Butterschnitzel</b> classic dish from Austria/Bavaria; seasoned and marinated beef meatballs, pan-fried on mash potato & gravy                 | 36 |
| <b>Jägerschnitzel:</b> grilled pork loins, creamy mushroom sauce, Spätzle, Ratatouille (GFO)                                                                                  | 43 |
| <b>Wurst Fest:</b> FOUR kinds of sausages (depreziner, bratwurst, frankfurter & cheese kransky), sauerkraut & red cabbage, bread dumpling, gravy                              | 45 |
| <b>Rindergoulasch:</b> Beef goulash, <b>choice of</b> mash potato <b>or</b> bread dumpling <b>or</b> spätzle (GFO)                                                            | 40 |
| <b>Wiener Schnitzel:</b> crumbed & shallow fried veal schnitzel, potato salad, lingonberries                                                                                  | 45 |

## Klassiker & all-time favourite Mains

|                                                                                                                                                                                                                                                                   |    |
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| <b>220g Beef Eye fillet:</b> topped with Bavarian spiced butter, mushroom & crispy onions, confit garlic, duck fat roasted potatoes, seasonal vegetables & honeyed carrot puree<br><b>choice of</b> home-made jus <b>or</b> mushroom sauce <b>or</b> pepper sauce | 52 |
| <b>Fish of the Day:</b> seasonal sides that change weekly (GFO)                                                                                                                                                                                                   | 40 |
| <b>Gnocchi Carnivore:</b> handmade <b>GF</b> Gnocchi w beef strips, creamy mushrooms, parmesan                                                                                                                                                                    | 36 |
| <b>Gnocchi Vego:</b> handmade <b>GF</b> Gnocchi, mushroom, rocket, sundried tomatoes, parmesan                                                                                                                                                                    | 32 |

## Kids Menu \$25.00

(main & ice cream)

**ONLY for kids up to the age of 12**

**Frankfurter sausage**, mash potatoes, tomato sauce

**OR**

**Chicken Schnitzel**, crumbed & pan-fried, spätzle, tomato sauce

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**Vanilla ice cream**

with choice of strawberry, caramel or chocolate sauce

**Dear parents**, we'd appreciate if you'd **pick up the majority of food and rubbish your kid dropped on the floor**,  
thank you very much.

### Sides

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|------------------------------------------------------|----|
| <b>Sauerkraut</b>                                    | 12 |
| <b>Red Cabbage</b>                                   | 15 |
| <b>Sautéed Vegetables</b> Ratatouille (VEG)          | 15 |
| <b>Mash potato</b> (VEG)                             | 13 |
| <b>Spätzle</b> plain (VEG)                           | 13 |
| <b>Spätzle</b> with Goulash <b>or</b> Mushroom sauce | 16 |
| <b>Mixed Salad</b> (VEG) – with house dressing       | 13 |

### Extras:

|                                              |     |
|----------------------------------------------|-----|
| Butter:                                      | 2   |
| Obazda:                                      | 4   |
| Parmesan:                                    | 3   |
| Bread per slice:                             | 1   |
| More fried onions:                           | 2   |
| GF Bread per slice:                          | 1,5 |
| Pepper sauce; mushroom sauce, beer gravy:    | 5   |
| Lingonberries, Mustard, BBQ or Tomato sauce: | 2   |

### Desserts

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| <b>Affogato</b> – plain                                                                                | 12 |
| <b>FUN Affogato</b> w Amaretto, Baileys, Cointreau, Drambuie, Frangelico, Dom Bénédictine<br>or Kahlua | 20 |
| <b>Apfelstrudel</b> ,                                                                                  | 16 |
| <b>Duo of Sorbet</b> (GF, DF)                                                                          | 14 |

**For more seasonal desserts please refer to our dessert menu**

**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.