

Augsburg



\$ 69.00 pp

Shared Entrée

served on platters

Pretzel with Obatzda (Bavarian cheese spread) & butter

Brettljause / Brotzeit, loaded Austrian/Bavarian charcuterie board (GFO)

Choice of Mains

Interested in adding the pork knuckle to your options – add \$10 pp

your guests can choose their mains on the day

Jägerschnitzel: grilled pork loin, creamy mushroom sauce, Spätzle (GFO)

OR

Rindergoulasch: Beef Goulash and mashed potatoes (GF)

OR

Fischgericht: pan-fried fish of the day (GF)

Choice of Desserts

your guests can choose their dessert on the day

Duo of Sorbet (GF, DF)

OR

Deconstructed Black Forest Cake, in Kirsch Schnaps marinated cherries,
chocolate sauce & whipped cream (GF)

OR

Apfelstrudel, whipped cream and vanilla ice cream

Abbreviations:

VEG – Vegetarian

GF – Gluten Free

GFO – Gluten Free Option

DF – Dairy Free

Print Sep 2025

NÜRNBERG



\$ 79.00 pp

Shared Entrée

served on platters

Pretzel with Obatzda (Bavarian cheese spread) & butter

Brettljause / Brotzeit; loaded Austrian/Bavarian charcuterie board (GFO)

Garlic Bread

Nürnberger Wurst Sampler: mixed sausage platter

Choice of Mains

Interested in adding the pork knuckle to your options – add \$10 pp
your guests can choose their mains on the day

Nürn-Burger: Our version of a Burger: Pretzel bun, bratwurst, Swiss cheese, caramelized sauerkraut, smoked BBQ sauce, horseradish, chips & tomato sauce

OR

Frikadelle: classic dish; pan-fried marinated meatballs on mash potato & gravy

OR

Bauernschmaus: Kässler (smoked pork loin), two kind of sausages (frankfurter & cheese kransky), sauerkraut, bread dumpling, gravy (GF)

OR

Käsespätzle: Spätzle (Austrian noodles), melted cheeses, fried onions (VEG)

Choice of Desserts

your guests can choose their dessert on the day

Deconstructed Black Forest Cake, in Kirsch Schnaps marinated cherries, chocolate sauce & whipped cream (GF)

OR

Apfelstrudel, vanilla sauce, whipped cream and vanilla ice cream

OR

Panna Cotta, fruit coulis and passionfruit sorbet (GF)

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MÜNCHEN



\$ 89.00 pp

Choice of Entrées

Shared **Pretzel** with Obatzda (Bavarian cheese spread) & butter

Kartoffelsuppe: Bavarian potato soup, vegetables, Frankfurter sausage, bacon (GF)

OR

Leberkäse: grilled Bavarian meatloaf, fried egg, potato salad (GF)

OR

Brawn: classic pork meat in aspic, red onions, vinegar, pumpkin seed oil, bread (GFO)

Choice of Mains

(optional Pork Knuckle add \$8.00)

Rinderroulade: rolled beef steak stuffed w bacon, onion, carrots, served with a hearty sauce, red cabbage and spätzle (GFO)

OR

Wiener Schnitzel: shallow fried 200g veal schnitzel, Austrian potato salad, lingonberries

OR

Jägerschnitzel: grilled pork loin, creamy mushroom sauce, mash potatoes (GF)

OR

Gnocchi Vego: GF Gnocchi, mushroom, rocket, sundried tomatoes, parmesan (GF, VEG, DFO)

OR

Fischgericht: pan-fried fish of the day (GF)

Choice of Desserts

Apfelstrudel, vanilla sauce, whipped cream and vanilla ice cream

OR

Deconstructed Black Forest Cake, in Kirsch Schnaps marinated cherries, chocolate sauce & whipped cream (GF)

OR

Windbeutel, light puff filled with vanilla ice cream, whipped cream, berries and berry coulis (GF)

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- These menus are available for groups of 20 guests and more.
- Menus need to be pre-ordered at least 7 business days in advance.
- We would require a minimum of \$250.00 deposit to lock this date in.
- Final numbers AND dietary requirements will be required 7 days prior to the event, we will then invoice you for the food part which is payable prior the event taking place.
- We are afraid there is no refund for no-shows on the day once the final numbers have been submitted.
- Beverage consumption and additional guests participating that day must be paid on the day.
- Full terms & conditions are available on request and will be sent at time of enquiry and are included with the deposit invoice.

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.

Accommodations and transfer options can be found here:

<https://kingludwigs.com.au/accommodation-partners/>

Danke schön and thank you very much for your interest in holding your function at King Ludwigs.

Best regards und mir freundlichen Grüßen.

Adi Schützeneder DipWSET

Wirt / Host