

Brot und Brezel

Garlic Bread – Garlic Ciabatta	11
Brezel (= Pretzel) – with Obatzda (= Bavarian cheese spread)	11
Brezel (= Pretzel) – with butter	9

Vorne weg oder zwischendurch – entrées or light dishes

Cold entrées:

Brawn: classic pork meat in aspic, red onions, vinegar, pumpkin seed oil, bread (GFO)	18
Maleny Buffalo Carpaccio: thinly sliced raw Maleny buffalo w Noosa Black Garlic Mayo, rocket salad, parmesan shavings, capers, lemon, olive oil (DFO, GF)	26
Olives: black & green Kalamata olives marinated in rosemary & garlic oil, bread (VEG, GFO)	16
Brettljause / Brotzeit for two or four: Cold Austrian charcuterie board, incl. cold cuts, Speck, Maleny cheeses, beer stick, gherkin, olives, Pretzel & bread, pickled veg etc. (GFO)	24 pp

Hot entrées:

Leberkäse: grilled Bavarian style meatloaf, fried egg, Austrian potato salad (GF)	25
Würtl mit Saft: Austrian classic; two Frankfurters with meatless Goulash sauce	25
Käsekrainer: cheese kransky (3), sauerkraut and mash potato, gravy (GF)	20
Curry Wurst: bratwurst (3), curry-tomato sauce, curry powder, Austrian potato salad (GF)	20

Aus dem Suppentopf – Soups *add \$4.00 for main size

Kartoffelsuppe*: Bavarian potato soup, vegetables, Frankfurter sausage, bacon (GF)	15
Frittatensuppe*: Beef Consommé with sliced pancakes – a classic Austrian soup	15
Alt Wiener Suppentopf: Beef Consommé, pasta, sliced beef, vegetables, garnish (GFO)	25 <small>one size only</small>

Wirtshaus Gerichte – Classic Mains

Käsespätzle: Spätzle (Austrian noodles), melted Maleny cheeses, fried onions (VEG)	33
Frikadelle/Fleischpflanzerl/Butterschnitzerl/Bulette: marinated beef meatballs seasoned w red paprika & marjoram, served on mash potato (skin on) & gravy (GF)	37
Rindergulasch: Beef Goulash, choice of mash potato or bread dumpling or Spätzle (GFO)	40
Jägerschnitzel: grilled pork loins, creamy mushroom sauce, Spätzle, Ratatouille (GFO)	43
Wurst Fest: FOUR kinds of sausages (depreziner, bratwurst, frankfurter & cheese kransky), (GFO) sauerkraut & red cabbage, bread dumpling, gravy, mustard	45
Wiener Schnitzel: veal schnitzel crumbed to order & Austrian potato salad, lingonberries	45

GF & all-time favourite Mains ... on the other side

GF & all-time favourite Mains

240g Maleny Buffalo Eye fillet; mash potato, tomato chutney, steamed vegetables (GF) choice of home-made jus or mushroom sauce or pepper sauce	55
200g Beef Eye fillet: topped with Bavarian spiced butter, mushroom, potatoes (GF) seasonal vegetables & carrot puree choice of home-made jus or mushroom or pepper sauce	52
Barramundi: pan-seared, skin on, seasonal vegetables, potatoes & dill Beurre Blanc (GF)	40
Gnocchi Carnivore: GF Gnocchi w beef strips, mustard, creamy mushrooms, parmesan (GF)	36
Gnocchi Vego: GF Gnocchi in hazelnut - pumpkin cream, baby spinach, parmesan, herb oil (GF)	33
Queen Schnitzel Breaded cauliflower, mixed salad, lemon, cucumber & dill yoghurt (VEG, DFO)	26

Kids Menu \$25.00

(main & ice cream)

ONLY for kids up to the age of 12

Frankfurter sausage, mash potatoes, tomato sauce (GF)

OR

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

Vanilla ice cream

with choice of strawberry, caramel or chocolate sauce

Dear parents, please have your kids wear shoes all the time and don't let them near the fireplaces to avoid serious burns! As per our website, we'd appreciate if you'd **pick up the majority of food and rubbish your kid dropped on the floor to avoid a \$20 clean up fee.** Thank you very much.

Sides

Sauerkraut (VEG)	13
Red Cabbage (VEG)	13
Steamed seasonal Vegetables (VEG)	15
3 dumplings (VEG) with gravy	15
Mash potato – skin on (VEG)	13
Spätzle plain (VEG)	13
Spätzle with Goulash or Mushroom sauce	16
Austrian Potato Salad (VEG)	13
Mixed Salad (VEG) – with house dressing	13

Extras:

Butter:	2
Obazda:	4
Parmesan:	3
Lingonberries:	3
Bread per slice:	1
More fried onions:	2
GF bread per slice:	1,5
Mustard, BBQ, curry or tomato sauce:	2
Pepper sauce; mushroom sauce, beer jus/gravy:	5

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. Adi Schützeneder – Owner/Operator