

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 – kalte Vorspeisen:

Brawn: classic pork meat in aspic, red onions, vinegar, pumpkin seed oil, bread (GFO)	20
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/Charcuterie for two or four: Cold Austrian charcuterie board, cold cuts, Speck, Maleny cheeses, beer stick, gherkin, olives, Pretzel & bread, pickled veg etc. (GFO)	24 pp
Käseteller/Cheese plate: Maleny cheeses, home-made lavosh & quince paste, apples, garnish (GFO)	26

Hot entrées – warme Vorspeisen:

Würstl mit Saft: Austrian classic; two Frankfurters with meatless Goulash sauce (GF)	25
Leberkäse: grilled Bavarian style meatloaf, fried egg, Austrian potato salad (GF)	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
Escargot à la Bourguignonne: tender snails (6) aromatic garlic-herb butter, bread	26

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 one size only

Wirtshaus Gerichte – Classic Mains

Käsespätzle: Spätzle (Austrian noodles), melted Maleny cheeses, fried onions (VEG)	35
Wurst Fest: FOUR kinds of sausages (depreziner, bratwurst, frankfurter & cheese kransky), sauerkraut & red cabbage, bread dumpling, gravy, mustard	46
Rindergulasch: Austrian beef Goulash, choice of mash potato or bread dumpling or Spätzle (GFO)	42
Jägerschnitzel: grilled pork loins, creamy mushroom sauce, Spätzle, seasonal veg (GFO)	43
Wiener Schnitzel: veal schnitzel crumbed to order & Austrian potato salad, lingonberries	45
Confit Duck Maryland: served on red cabbage, duck fat potatoes & our KL duck sauce (GF)	45

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

GF, Vegetarian & 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	58
Beef Cheek: slowly braised in a red wine jus, served on mash potato (skin on) & own gravy (GF)	42
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)	38
Gnocchi Vego: GF hazelnut-pumpkin cream, baby spinach, parmesan, pumpkin seed oil (VEG,GF)	34
Spinat Knödel: Spinach-dumpling (3), browned butter, raw carrots, garnish (VEG)	28

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)	15
Red Cabbage (VEG)	15
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	15

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, duck sauce: 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