

Candlelight Lodge

The story of Candlelight Lodge stems back to Suzie and Kornel Deseo immigrating from Hungary in 1950. As a foreigner in Australia, Kornel was unable to practise law but, as an elite skier in Europe, soon discovered the Snowy Mountains where he at times undertook ski instructor work. In winter 1957 with The Lodge and Crackenback Ski Club the only other buildings making up the Thredbo Village, the Deseos "pushed a stick in the ground" (that being the Thredbo office reply as to how to buy land) and resolved to risk their savings to build a commercial lodge in Thredbo.

In the summer of 1957/58, Bela Racsko (also a Hungarian) of Sigma Building erected Stage 1 to a design by Otto Ernegg (an Austrian). Candlelight opened to guests in Easter 1958 making it the first commercial lodge in the village. Racsko later designed and built the substantial Stage 2 extension in 1967. Kornel and Suzie worked tirelessly for 21 years during all the early days of Thredbo to establish Candlelight as a synonym for luxury and making it famous for its gourmet meals.

In 1979 Hubert Engel purchased Candlelight. Hubert was a post war Austrian immigrant who settled in the Snowy Mountains and made Thredbo his home following work on the Snowy Mountain Hydro Scheme. Hubert oversaw many upgrades and renovations including a very substantial project of having the lodge completely fitted out with fire sprinklers. This major financial expense demonstrates the importance that he placed on guest comfort and safety. Hubert had been an alpine rally car driver, was also known as a practical joker and prankster and was sometimes criticized for his zany ideas. However, all his intensions were first and foremost for the welfare of both Candlelight's guests and of the village as a whole.

Hubert also oversaw what was probably Candlelight's most significant renovation in 1996 brining the lodge up to its current state. Not only did room numbers increase but the added floor area ensured more spaciousness and mountain views for each and every room.

We, John and Megan Leggett, purchased Candlelight Lodge in early 2005 and in doing so took over the custodianship of not only the modern amenities but also the history, Tyrolean charm and all that Candlelight and indeed the Thredbo Village have stood for over the past 50 years. For everyone, Candlelight Lodge brings together all that is great about this historic region. It embodies the influence of the European post-war Snowy Hydro immigrants blended with the stunning Australian High Country setting.

As the third owners of the Thredbo icon, we invite you to enjoy this small part of Australian history. - John and Megan Leggett

Candlelight Lodge

LIGHTS

Three Mills Bakery Sourdough, house smoked butter \$6

Tyrolean Gröstl - Kipfler potato, speck, fried egg, garlic & herbs (GF) \$18

Soup of the day, crusted bread \$18

Tarte Tartin, caramelised onion, smoked goats curd and shiso (V) \$18

Tomato Carpaccio, picked local smoked trout, fried capers, fennel,
preserved lemon, cheese curd (GF) \$22

Chargrilled King Prawns, parmesan custard, pickled cauliflower,
crispy speck, sage (GF) \$26

Wagyu Beef Tartare, harissa, pickled walnut, onion rice crisp (GF,DF) \$26

Roasted Heirloom Carrots, pomegranate, marinated currants, fetta (V,GF) \$18

Spanner Crab, chargrilled asparagus, truffle potato foam,
slow cooked egg, pecorino (GF) \$24

LARGE PLATES

Duck Filo Pie, red cabbage, hazelnut, speck, ash washed goat's cheese \$38

Saffron Lasagnotte, pumpkin, burnt butter powder, pea tendrils, sage (V) \$38

Osso Bucco, aged cheddar polenta, salsa verde (GF) \$38

Chargrilled Spatchcock, eggplant, pickled pepper, red pepper oil,
house focaccia (DF) \$40

Pan Fried Salmon, sweet corn purée, char corn, edamame,
puffed wild rice, cauliflower (GF) \$38

German Style Pork Knuckle, speckbohnen, roast apple jus (GF,DF) \$52

Jägerschnitzel Mit Spätzle - veal fillet pan fried with creamy mushroom
& white wine sauce with German style home-made egg noodles \$38

BBQ Wagyu Flank, celeriac gratin, chilli jam, cardamom salt, broccolini (GF,DF) \$40

SIDES \$9

House Fries, aioli

Speckbohnen (Speck & Green Beans)

Aged Cheddar Polenta, burnt butter, sage

House Mixed Leaf Salad

Candlelight Lodge

SHARE DISHES

Raclette, potatoes, cured sausage, pickle, baguette, green salad

\$39 - per person (*minimum 2pp*)

\$49 - all you can eat (*minimum 4pp must be pre-booked*)

Swiss Cheese Fondue, potato, bread, pickles, sliced meats, green salad

\$39 - per person (*minimum 2pp*)

Flamed Beef "**La Potence**", inspired by ancient medieval traditions is a speciality from the Haute Savoie region of the French Alps. "La Potence" (Gallows in English), relates to the dish being hung from a hot mace, flamed at your table.

Served w garlic cream potatoes, mustards, pepper sauce (*GF*)

\$48 - per person (*minimum 2pp*)

Spiced Lamb Shoulder, roast cauliflower, pickled carrot, date, green olives (*GF*)

\$72

DESSERT

Flourless Chocolate Cake, salted caramel, honey woodka marshmallow, honeycomb (*GF*) \$16

Crème Brûlée Tarte, poach rhubarb \$16

Chocolate Fondue \$28

Austrian Emperor's Choice - Kaiserschmarrn - pancake pieces sautéed in butter & organic rapadura, served with stewed apples, ice-cream, almonds & raisins \$18

KIDS MENU 2 COURSE - \$18 (per child)

Loaded Frankfurter Roll w roast potato

Kids Cheeseburger w salad & chips

Pan Fried Fish w steamed vegetables

Schwäbische Käsespätzle (fried German style egg noodles with ham & cheese)

KIDS DESSERT

Waffle Ice Cream Cones with hot chocolate fudge & sprinkles

Sticky Date Pudding with butterscotch

Banana Split with rocky road

Candlelight Lodge

SPARKLING

	Origin	Glass	Bottle
Oberkircher Silberstern Riesling Sekt 200ml	DE	-	\$11.00
Schloss Koblenz Riesling Sekt 200ml	DE	-	\$10.00
Oberkircher Riesling Sekt Brut	DE	-	\$49.00
Black Tower Ice (& Aperol Spritz by glass)	DE	\$15.00	-

WHITE WINE

Oberkircher Gewürztraminer	DE	-	\$39.00
Vasse Felix 'Filius' Chardonnay	WA	-	\$49.00
Giesen Vineyard Selection Sauvignon Blanc	NZ	\$9.00	\$45.00
Affentaler Monkey Riesling	DE	-	\$44.00
Artemis Chardonnay	NSW	-	\$52.00
Oberkircher Grauer Burgunder Pinot Gris	DE	\$9.00	\$49.00
Bischofles Rudesheimer Riesling	DE	-	\$62.00
Grüner Veltiner Trocken	AT	-	\$42.00
Pays d'Oc Le Canet Chardonnay	FR	\$9.00	\$42.00
St. Barthelmeh Vino Bianco Pinot Grigio	IT	-	\$42.00
Nollen Erben Riesling Trocken Pfalz	DE	-	\$43.00
Nahe Liebfraumilch	DE	-	\$38.00
Black Tower extra dry Riesling	DE	\$9.00	\$45.00
Winery of Good Hope Chenin Blanc	RSA	-	\$49.00
Cherry Tree Hill Sauvignon Blanc	NSW	-	\$49.00

ROSÉ WINE

Oberkircher Spätburgunder Weiss Herbst	DE	-	\$49.00
Affentaler Monkey Wine Rosé	DE	-	\$47.00

DESSERT WINE

Vasse Felix Cane Cut 200ml	WA	-	\$28.00
Draytons Tawny Port	NSW	\$9.00	-

BEER

XXXX Gold, Toohey's Old, VB			\$8.50
Capital Red Eye IPA, Coopers Green, Imported Dry or Sweet Apple Ciders			\$9.50
Maisels & Friends Pale Ale and IPA, Rothaus Pils 330ml			\$10.00
Maisels Alkoholfrei 500ml (Früh Alkoholfrei 330ml - \$6.50)			\$9.50
Maisels Weissbier, Weissenhohe, Landbier, Weltenburger, Früh Kölsch 500ml			\$12.50
Maisel Bavarian Ale, Indian Ale, Chocolate Bock 750ml			\$15.00
Insel Brau Baltic Coast Craft Beers (14 x different styles, new to Australia)			\$12.50
Imported German Draft Beers - 330ml, 500ml, 1000ml Stein			Please ask staff

Candlelight Lodge

RED WINE

	Origin	Glass	Bottle
2011 Cherry Tree Hill Cabernet Merlot	NSW	-	\$49.00
2014 Shut the Gate Single Site Clare Shiraz	SA	-	\$62.00
2014 Fraternal Crianza	ESP	-	\$47.00
2014 Oberkircher Winzer Spätburgunder Rotwein	DE	-	\$49.00
2014 Bischofles Rudesheimer Pinot Noir	DE	-	\$68.00
2014 Esquinas Mendoza Malbec	ARG	\$9.00	\$49.00
2015 Affentaler Monkey Pinot Noir	DE	-	\$44.00
2015 Black Tower Pinot Noir	DE	\$9.00	\$45.00
2015 Artemis Close Vine Pinot Noir	NSW	-	\$74.00
2015 Yalumba Vine Vale Grenache	SA	-	\$72.00
2015 Apostrophe 'Possessive Reds' Shiraz Grenache Mataro	WA	-	\$45.00
2015 Shut the Gate Forager Clare Shiraz	SA	-	\$45.00
2016 Montepulciano d'Abruzzo Vino Rosso Dolce	IT	-	\$39.00
2016 Dornfelder Rotwein Trocken Rheinhessen	DE	-	\$39.00
2016 Blauer Zweigelt	AT	-	\$42.00
2016 Rioja DOC Campa Aldea Tempranillo	ESP	-	\$43.00
2016 Pays d'Oc Merlot	FR	-	\$43.00
2016 Pays d'Oc Cabernet Sauvignon	FR	\$9.00	\$45.00
2016 The Barry Bros Shiraz Cabernet Sauvignon	SA	-	\$47.00
2016 Robert Oatley McLaren Vale Shiraz	SA	-	\$49.00
2016 Rymill 'The Yearling' Coonawarra Shiraz	SA	\$9.00	\$45.00
2016 Pikes 'Los Companeros' Shiraz Tempranillo	SA	-	\$45.00
2017 Artemis Shiraz	NSW	-	\$57.00

***Cellar list on request**

SPIRITS, SCHNAPPS & GLÜHWEIN

Scotch, Rum, Brandy, Vodka, Gin, Bourbon etc..	\$9.00	-
Jack Daniels, Wild Turkey, Southern Comfort etc..	\$9.50	-
Von Hallers Gin, 5 Continents Gin, Wahrer & Baikal Ice Vodkas	\$13.50	-
OriGINal, GINie, Woodka PURE & Honey Woodka	\$15.00	-
Artenom Vly / Mtn Tequilas, Bespoke pure fruit 'Eau de Vie' range	\$15.00	-
Glenfiddich, Lagavulin or Dimple whisky	\$15.00	-
Schnapps - Please see our Schnapps selections menu	\$9.00	-
Glühwein & Apfel Zimt - Authentic Nürnberg Christkindlesmarkt	\$9.00	-

SOFT DRINKS

Coke, Diet Coke, Sprite, Lift, Ginger Ale, Soda water, Tonic water	\$4.50	
Früh Sport 330ml & Cape Grim Sparkling Water 330ml or 880ml	\$6.50	\$11.50

Candlelight Lodge

SET MENU \$55 TWO COURSE W \$12.5 FOR DESSERT
(\$67.5 FOR THREE COURSES)

MONDAY

Entrée

French Onion Soup w toasted
Comté baguette

Mains

Pan Fried Salmon, sweet corn purée,
char corn, edamame,
puffed wild rice, cauliflower (GF)

TUESDAY

Entrée

Tomato Tarte Tartin, caramelised
onion, smoked goat's curd, shiso (V)

Mains

Beef Sirloin, duck fat potatoes,
green beans, red wine jus (GF,DF)

WEDNESDAY

Entrée

Seared Scallops, parmesan custard,
crispy speck, sage (GF)

Mains

Osso Bucco, white aged cheddar
polenta w salsa verde (GF)

SUNDAY

Entrée

Chargrilled Asparagus, spanner crab,
slow cooked egg, truffle potato foam,
pecorino (GF)

Mains

Jägerschnitzel Mit Spätzle - Veal Fillet
pan fried w creamy mushroom & white wine
sauce w German style home-made egg noodles

THURSDAY

Entrée

Saffron Lasagnotte, pumpkin, burnt
butter powder, pea tendrils, sage (V)

Mains

Porchetta Red Pepper Oil, eggplant,
pickled peppers (GF,DF)

FRIDAY

Entrée

Soup du Jour (V)

Mains

Candlelight Cheeseburger,
German cheddar, pickled onion,
house ketchup, fries

SATURDAY

Entrée

Roasted Heirloom Carrots w (V,GF)
pomegranate, marinated currants, feta

Mains

German Spiral Sausage, house (GF,DF)
sauerkraut, mustard, duck fat potatoes

Candlelight Lodge

Schnapps Selection

BUTTERSCOTCH: The flavour of burnt caramel is totally true to its name, ABV 20%

GOLDWASSER: A mildly herbal Schnapps with real gold flakes – said to be good for the joints so very popular amongst skiers. Can be served chilled, ABV 40%

DOOLEYS: A delightful German vodka-based Toffee Cream Liqueur, ABV 17%

SCHEIBEL BRATAPFEL: Baked apple - A delicious baked apple flavour with a hint of Christmas spices, ABV 20%

SCHEIBEL PARADIES BERG MARILLE: Soft real fruit Apricot flavours with not too much spirit, ABV 17%

SCHEIBEL PARADIES WEINBERG PFIRSICH: Soft real fruit Peach flavours with not too much spirit, ABV 17%

SCHEIBEL PARADIES WALD HEIDELBEER: Soft real fruit Blueberry flavours with not too much spirit, ABV 17%

SCHEIBEL PARADIES WILD PFLAUME: Soft real fruit Plum flavours with not too much spirit, ABV 17%

SCHEIBEL PARADIES ERDBEER: Soft real fruit Strawberry flavours with not too much spirit, ABV 17% - Try this one poured into your glass of Champagne.

SCHEIBEL ALTES PFLUMLE: A traditional Black Forest Schnapps with a subtle burnt plum flavour and fortified in brandy, ABV 43%

SCHEIBEL NUSSLER: A traditional Black Forest Schnapps with a walnut flavour and stronger in spirit than the Paradies range, ABV 40%

KLEINER FEIQLING: Very popular in Germany especially with the younger crowd. A vodka based and fig flavoured – try it, ABV 20%

SCHEIBEL APRIKOSE: Flavour of only real fruit and brandy fortified, ABV 40%

Candlelight Lodge

SPECHT PAMPLEMUSE: A tart and tangy pink grapefruit schnapps, ABV 21%

ABSACKER: A zesty citrus herbal schnapps, good for the digestion, ABV 28%

GREIZER PFEFFERMINZ: A lighter alcohol vol peppermint schnapps, ABV 18%

FRIESENGEIST: Spirit of Friesland – a peppermint flavour. Annie recommends her “after dinner mint” – Friesengeist with Crème de Cacao, ABV 56%

SCHWARTZHOG: The black wild pig, a very popular herbal schnapps said to have medicinal qualities. Better and fruitier than Jägermeister in our opinion, ABV 36%

OLDESLOER MAGENTROPFEN: A herbal Schnapps – perfect for those who find Jägermeister too bitter. Comes in a well-presented stone jar. ABV 32%

OLDESLOER KÜMMEL: Distilled from Caraway seeds – goes well with beer and rich foods. Can be served chilled, ABV 37%

OLDESLOER DOPPEL KORN: Distilled from wheat. Hubert’s choice, ABV 38%

SPECHT APFEL: Another apple schnapps also distilled from wheat, ABV 21%

SPECHT WILLIAMS CHRIST BIRNE: A pure spirit pear schnapps containing no sugar. This is also an ingredient used in our cheese fondues, ABV 40%

SPECHT KIRSCHWASSER: A pure spirit containing no sugar made from cherries, ABV 40%

SPECHT WALDHIMBEERGEIST: A pure spirit containing no sugar made from forest raspberries, ABV 40%

SPECHT OBSTWASSER: A pure spirit containing no sugar made from pears and apples ABV 40%

WOODKA HONEY: This one is a top shelf, exquisitely distilled barrel aged vodka that has further undergone wild honey and agave infusion. Very popular, ABV 35%

ZIBÄRTLE: A top shelf bespoke Scheibel real fruit distillation using traditional olden day wood fire methods and made from regional wild mountain plums, ABV 44%