

Candlelight Lodge

SUMMER DINING MENU 2020

ENTREE

Maisel's Weisse 'Hefeweizen' Home-Baked Damper Loaf, smoked butter (V) \$5

Local Smoked Trout, baby heirloom tomato salsa, labna crouton,
wild rocket, citron infused oil (GF,V) \$18

Classic Caesar Salad, crisp cos lettuce, bacon, poached egg,
croutons, shaved parmesan \$12

Chargrilled Sardines Fillets, green olive tapenade, preserved lemon, herb oil salad (GF,DF) \$16

Green Pea Risotto, prosciutto, basil pesto, parmesan crisp (GF) \$16

MAIN

Local Eucumbene Rainbow Trout (poached or sautéed), fried kipfler potatoes,
brokkoli speckbohnen (broccoli, green beans, crispy speck) (GF) \$36

Jägerschnitzel Mit Spätzle - veal fillet pan fried in mushroom,
cream & white wine sauce, house-made German egg noodles \$34

Chargrilled Beef Fillet, potato rösti, asparagus, jus (GF) \$38

'Schnitzelmeister' our signature tower of layered chicken & veal fillet schnitzels,
cauliflower cheese sauce, beer battered chips \$34

SHARE

Candlelight Swiss Cheese Fondue, bread, pickles, charcuterie, green salad
price per person (minimum 2pp) \$30

Schweinshaxe - German Style Pork Knuckle,
pineapple glaze, sauerkraut, home crisps (GF,DF) \$48

Wurstboard, platter of German sausages, sauerkraut,
pickled red cabbage, caramelised onion, mustard (DF) \$44

DESSERTS

Flourless Belgian Chocolate Brownie, ice-cream, forest berry coulis (GF,V) \$12

Lemon Meringue Tarte (V) \$12

Chocolate Fondue, fruits, savoiardi biscuits, marshmallows (V)
price per person (minimum 2pp) \$12

KIDS MENU - MAIN + DESSERT - \$18

BEER GARDEN - BAR SNACKS MENU ALSO AVAILABLE

RESERVATIONS TEL: 02 6457 6318