

Candlelight Lodge

ENTREE

- Sourdough w/ house butter (V) **\$9**
Warm marinated olives (VG GF DF) **\$9**
Seasonal soup w/crusty bread (V) **\$18**
Wurst board w/mustard, curry sauce & Rotkohl (GF DF) **\$19**
Roasted winter root veg w/smoked turnip, swede puree & walnuts (VG DF GF) **\$18**
Crumbed brie w/pear & raspberry coulis & bitter leaf salad (V GF) **\$17**
Salt cod potato rosti w/herb salad & pickled fennel (GF) **\$18**

MAIN

- Spicy venison goulash w/ creamy mash (GF) **\$35**
Jägerschnitzel Mit Spätzle – pan fried veal fillet with creamy mushroom & white wine sauce with German style home-made egg noodles **\$39**
Crispy skinned salmon w/caper weiße soße, green beans & roasted kipflers **\$35**
Confit duck leg w/braised leek & cabbage, roasted carrots & cauliflower puree (GF DF) **\$37**
German spiced pumpkin w/freekeh, honey roasted parsnips, roasted zucchini, pine nuts & yoghurt dressing (V) **\$30**
1 kg Slow cooked Pork Knuckle w/house made sauerkraut, jus & mash (Serves 2) (GF) **\$79**
Swiss Cheese Fondue w/potato, bread, pickles, ham & apple
\$44 - per person (minimum 2 people)

SIDES

- Broccolini w/toasted almonds & lemon oil (V DF) **\$11**
House Mixed Leaf Salad (V) **\$9**
House Fries (V) **\$9**

DESSERT

- Kaiserschmarrn w/apple & raisin compôt & vanilla ice cream **\$19**
Elderflower crème brulee w/apricot biscotti **\$15**
Chocolate Fondue w/ seasonal fruit **\$16** per person (GF) (minimum 2 people)
Sorbet & schnapps (GF DF) **\$15**

KIDS MENU

- Schwäbische Käsespätzle – fried German style egg noodles w/ ham & cheese **\$18**
Chicken Schnitzel w/ salad or chips **\$18**
(Kids meals include main meal & ice cream w/ topping)

GF – Gluten Free V – Vegetarian - Please ask for Vegan options