



FOOD MENU

Starters

Hummus & Tzatziki dips **\$15**
Marinated Olives | Charred bread

Heirloom Tomato & Kale Salad **\$18**
Chickpeas | Bocconcini | Radish | Mustard Dressing

Cervelat Salad **\$19**
Emmentaler | Gherkin | Red Onion | Parsley | Lettuce | Vinaigrette

Smoked Salmon **\$24**
Dill Sour Cream | Beetroot | Capers | Kale

Raclette du Valais Gratinée **\$26**
Potato | Pickled Onion | Cornichon | Baby Corn
Add Salami **\$28**

Rösti
With Choice Of :
Avocado & Fennel Salad **\$25**

Prosciutto | Melted Raclette | Pickles **\$26**

Smoked Salmon | Sour Cream | Capers **\$28**

Share Platters

Gourmet Sausage Platter **\$39**
Cervelat | Weisswurst | Spicy Chorizo | Mustard | Sauerkraut | Tomato Relish

Charcuterie Platter **\$45**
Prosciutto | Bresaola | Salami | Gruyère | Marinated Olives | Bocconcini | Cornichon | Charred Bread

Swiss Cheese Fondue
\$59 per person (min 2 persons)
Gruyère | Emmentaler | Kirsch | Cornichons | Apples | Crusty Bread | Boiled Potatoes

Favourites

Chicken Parmigiana **\$29**
Melted Raclette | Ham | Napoli Sauce
French Fries

Raclette Cheeseburger **\$25**
180g Beef Patty | Bacon | Raclette | French Fries | Dill Pickles | Lettuce | Tomato Chutney

Chicken Schnitzel & Fries **\$29**
Lemon | Cranberry Sauce

Prawn Cutlets **\$37**
Rigatoni | Garlic | Napoli Sauce | Gruyère

Veal Schnitzel & Rösti **\$45**
Lemon | Mushroom Sauce

Mains

St Galler Style Bratwurst
1 Sausage \$28 2 Sausages \$32
Caramelized Onion Sauce | Rösti

Nürnberger Bratwurst
1 Sausage \$28 2 Sausages \$32
Bavarian Sweet Mustard | Sauerkraut | Parsley Potatoes | Onion gravy

Älplermagronen **\$28**
Macaroni | Potato | Garlic | Emmentaler | Cream | Onion | Bacon

Riz Casimir **\$29**
Chicken | Creamy Madras Curry Sauce | Basmati Rice | Banana | Pineapple | Almond

Geschnetzeltes Zürcherart **\$45**
Pan Fried Sliced Veal | Mushroom | White Wine Sauce | Rösti

Rahmschnitzel **\$45**
Veal Escalopes | Butter Spätzli | White Wine Sauce | Broccolini

Prime Rib Of Beef On the Bone **\$65**
French Fries | Broccolini
Choice Of Sauce: Mushroom | Pepper
Or Cafe De Paris Butter

Small Dishes

French Fries | Truffle Aioli **\$9**
Garden Salad | Lemon Vinaigrette **\$9**
Sauerkraut | Caraway Seeds **\$9**
Braised Red Cabbage **\$10**
Steamed Broccolini | EVOO **\$10**
Plain Rösti **\$10**
Spätzli & Swiss Cheese Gratin **\$13**
Grilled Weisswurst | Mustard **\$14**
Spicy Chorizo | Chimichurri **\$14**
Cervelat Sausage | Mustard **\$14**

Kids Menu

Rigatoni pasta with Napoli sauce **\$13**
Frankfurter & Fries **\$15**
Chicken Schnitzel & Fries **\$15**
Ice cream & Strawberries **\$10**

If you have any food allergies or intolerances, please let a member of our team know so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen.

1.6% credit card surcharge
10% weekend surcharge 18% public holiday surcharge



Prix Fixe Menu

2 course menu \$65.00

3 course menu \$75.00

Two-course meal with wine pairing \$85.00

Three-course meal with wine pairing \$95.00

Choice Of Entree

Smoked salmon, beetroot, kale & capers sour cream

*NV Grant Burge Petite Bubbles Sparrkling
Barossa Valley, South Australia*

Bresaola, salami, olives, pickles, charred bread
Hill Pinot Noir, Geelong, Victoria

Choice Of Main

Geschnetzeltes Zürcherart,
Zurich Style pan fried sliced veal with
mushroom white wine sauce & rösti
Propstei Ebernach Riesling, Mosel, Germany

Prawn cutlets, Napoli sauce, rigatoni & Gruyère
*Swan Bay Sauvignon. Blanc,
Bellarine Peninsula, Victoria*

Choice of Dessert

Toblerone chocolate mousse
*De Bortoli 8 Years Old Tawny,
Riverina, New South Wales*

Panna cotta, griottines morello cherries
*Scotchmans Hill 'Late Harvest' Riesling
Geelong, Victoria*

Desserts & Cheeses

Coupe Denmark \$15

Vanilla ice Cream with chocolate sauce
& whipped cream

Panna Cotta \$16

Griottines morello cherries

Toblerone Chocolate Mousse \$17

Mont Blanc \$18

Chestnut vermicelli with Kirsch & meringue

Cheese Plate \$26

Le Gruyère, Gorgonzola Dolce, Brie, honey,
strawberries, walnuts & artisan crackers

Chocolate Fondue

\$24 per person

Marshmallows | Strawberries | Wafers
Rockmelon | Pretzels | Chocolate Cake

Affogato \$14

Vanilla Ice Cream & Espresso

Affogato & liqueur \$18

Vanilla Ice Cream & Espresso
Choice of Baileys, Kahlua or Frangelico

Schümli Pflümli \$18

Black coffee with Swiss Plum Schnapps,
cocoa powder, sugar & whipped Cream

Espresso Martini \$21

Vodka, Kahlua & Coffee Liqueur

Swiss Cheese Fondue

Set Menu

\$88 per person (Min 2 persons)

Choice of Entree

Charcuterie Platter

Prosciutto, bresaola, salami, Gruyère
bocconcini, marinated olives, cornichon &
charred bread

Or

Gourmet Sausage Platter

Cervelat, Weisswurst, spicy Chorizo sausage
with mustard, sauerkraut & tomato Relish

Main

Swiss Cheese Fondue

Gruyère, Emmentaler, Kirsch, potatoes,
apples, cornichon & crusty bread

Side Dishes

Heirloom tomato & kale salad

With chickpeas, bocconcini, radish, mustard
dressing

Choice of Dessert

Toblerone chocolate mousse

Or

Panna cotta, griottines morello cherries

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PREMIXED/RTDs			CHARDONNAY			PINOT NOIR		BTG	BTL	DRAUGHT BEER		POT	PINT
Hard Rated Lemon 375ml			13.50	Grant Burge B/Mark Chardonnay Barossa Valley, SA	12.00	53.00	Hill Pinot Noir Geelong, VIC	13.50	62.00	Weihenstephaner Pilsner Germany 5.1% Abv		10.00	15.00
Vodka Cruiser Double Passionfruit Low Sugar Australia, 6.8% Abv, 375ml			13.50	Hill Chardonnay Geelong, Australia	13.50	57.00	San Pietro Pinot Noir Mornington Peninsula, VIC	15.00	73.00	Schöffelhofer Hefeweizen Germany 5.0% Abv		10.00	15.00
Smirnoff Soda Strawberry & Kiwi Australia, 3.5% Abv, 375ml			13.50	Jack & Jill Chardonnay Bellarine Peninsula, VIC	15.00	69.00	Soumah Hexham Single Vineyard Pinot Noir, Yarra Valley, VIC	16.00	83.00	Weihenstephaner Helles lager Germany 5.1% Abv		10.00	15.00
SIGNATURE COCKTAILS										STUBBIES & CANS LOCAL			
Edelwyss Fizz			23.00	Mount Bellarine Chardonnay Bellarine Peninsula, VIC		85.00	Mud House Sub Region Pinot Noir Marlborough, NZ		85.00	The Hills Cider, Apple Australia, 5% Abv, 330ml			12.00
Peach Schnapps Apple Juice Soda													
Alpine Indulgence			23.00	Scotchmans Hill Cornelius Chardonnay Bellarine Peninsula, VIC		99.00	Scotchmans Hill Pinot Noir Bellarine Peninsula, VIC		88.00				
Baileys Frangelico Kahlua Elderflower Syrup										Balter Captain Sensible Pale Ale Australia, 3.5% Abv, 375ml			12.00
CLASSIC COCKTAILS			21.00	Domaine Des Malandes AOC Petit Chablis, Burgundy, France		125.00	Petaluma White Label Pinot Noir Central Otago, NZ		92.00				
Whiskey Sour Old Fashioned Negroni										Carlton Draught Australia, 4.6% Abv, 375ml			12.00
Espresso Martini			21.00	RIESLING	BTG	BTL	CABERNET						
Vodka Kahlua Coffee Liqueur				Henry Frost Riesling McLaren Vale, SA	13.00	75.00	Grant Burge B/Mark Cabernet Sauvignon, Barossa Valley, SA	11.50	49.00	Crown Lager Australia 4.9% Abv 375ml			12.00
Aperol Or Limoncello Spritz			18.00	Propstei Ebernach Riesling Mosel, Germany	15.00	79.00	Soumah Hexham Single Vineyard Cabernet Sauvignon, Yarra Valley, VIC		88.00	Mornington Peninsula Brewery XPA Australia 4.9% Abv 375ml			14.00
Prosecco Soda													
SPARKLING			BTG	BTL						IMPORTED			
NV Grant Burge Petite Bubbles Barossa Valley, SA			11.00	49.00	Scotchmans Hill Riesling Bellarine Peninsula, VIC		85.00	SHIRAZ			Budvar Lager Czech Republic 5% Abv, 330ml		13.00
NV Hill Cuvee Brut Geelong, Australia			12.50	55.00	WHITE VARIETALS								
					Grant Burge B/Mark Pinot Grigio Barossa Valley, SA	11.00	53.00	Mount Bellarine Shiraz Bellarine Peninsula, VIC	16.00	75.00	Birra Moretti Lager Italy 4.6% Abv, 330ml		13.00
NV Da Luca Prosecco Veneto Italy			14.00	63.00	Hill Pinot Gris Geelong, Australia	13.50	57.00	Soumah Hexham Single Vineyard Syrah, Yarra Valley, VIC	16.00	79.00	Kronenbourg 1664 France, 5% Abv, 330ml		13.00
NV Soumah Blanc de Blanc Yarra Valley , VIC			15.00	73.00	Grant Burge GB19 Semillon Sauv. Blanc, Barossa Valley, SA		59.00	Henry Frost Shiraz McLaren Vale, SA		83.00	Peroni Nastro Azzurro Italy 5.1% Abv, 330ml		13.00
ROSÉ													
Porcelaine Rosé Provence, France			16.00	78.00	Jack & Jill Pinot Gris Bellarine Peninsula, VIC		67.00	Boucher Heathcote Shiraz Heathcote, VIC		85.00	Erdinger Alcohol Free Wheat Beer Germany, 0.4% Abv, 330ml		10.00
NV Louis Perdrier Rosé Brut Côté d'Or, France				65.00	Scotchmans Hill Pinot Gris Bellarine Peninsula, VIC		75.00	Scotchmans Hill Shiraz Bellarine Peninsula, VIC		95.00	Holsten Non-Alcoholic Pilsner Germany, 0% Abv, 375ml		11.00
SAUVIGNON BLANC										BOTTLE - 500ml			
Hill Sauv. Blanc Geelong, Australia			12.50	55.00	Gippsland Wine Co Viognier South-eastern, NSW		86.00	Scotchmans Hill Cornelius Syrah Bellarine Peninsula, VIC		105.00	Weihenstephaner Kristall Germany, 5.4% Abv, 500ml		15.00
Swan Bay Sauv. Blanc Bellarine Peninsula, VIC			14.50	68.00	Domaine Dupasquier AOC Vin de Savoie Jacquère Savoie, France		95.00	RED VARIETALS					
								GWC Loch & Lochonia Vineyards Gustoso Gippsland, VIC	88.00		Erdinger Brauhaus Helles Lager Germany, 5.1% Abv, 500ml		15.00
Charlotte Sound Sauv. Blanc Marlborough, NZ				77.00	SWEET WINE			Henschke Keyneton Euphonium Shiraz Blend, Barossa Valley, SA		95.00	Weihenstephaner Tradition Dark Lager Germany, 5.2% Abv, 500ml		15.00
Mud House Sub Region Sauv. Blanc Marlborough, NZ				83.00									
					Scotchmans Hill 'Late Harvest' Riesling Geelong, VIC, 375ml bottle	13.50	68.00	Chateau Gigognan Côtes du Rhône Rouge Rhone, France	99.00		Weihenstephaner Kellerbier Germany, 5.6% Abv, 500ml		15.00
Gippsland Wine Co. Fume Sauv. Blanc Gippsland, VIC				88.00				Bosio Passato Barolo DOCG Piedmont, Italy		109.00			

NON –ALCOHOLIC MOCKTAILS		
Alpenglow Crush	19.00	
Cranberry Juice Orange Juice Soda Water		
Glacier Bloom Fizz	19.00	
Blueberry Puree Vanilla Syrup Tonic Water		

SPIRITS & LIQUEURS		
GIN		
City Of London Dry Gin, England	13.00	
Archie Rose Signature Dry Gin, NSW	14.00	
Tanqueray London Dry Gin, England	15.00	
Bombay Sapphire, Hampshire	15.00	
Four Pillars Rare Dry Gin, Victoria	15.00	
Hendrick’s Gin, Scotland	16.00	
Monkey 47 Schwarzwald Gin, Germany	16.00	

VODKA		
Fris Vodka, Tasmania	14.00	
Smirnoff Red Vodka, Australia	14.00	
Ketel One, Netherlands	15.00	
Absolut Vodka, Sweden	15.00	
Grey Goose, France	16.00	

RUM		
Archie Rose White Cane Rum, NSW	13.00	
Bacardi Carta Blanca, Puerto Rico	14.00	
Bacardi Spiced, Puerto Rico	15.00	
Havana Club Anejo Especial, Cuba	16.00	

TEQUILA		
Patron Silver, Mexico	13.00	
Teremana Tequila Reposado, Mexico	14.00	

BOURBON		
Jack Daniels, Tennessee	13.00	
Makers Mark, Kentucky	13.00	

WHISKY		
Archie Rose Single Malt, NSW	15.00	
Johnnie Walker Red, Scotland	15.00	
Benriach 10 YO Whisky, Speyside	17.00	
Caol Ila 12 YO Whisky, Isle of Islay	18.00	
Glenfiddich 15 YO Whisky, Scotland	21.00	

COGNAC & ARMAGNAC		
Delord Armagnac Bas VSOP 5 Year	17.00	
Francois Voyer Cognac 5 Yrs Old	18.00	
Martell Cognac Blue Swift	19.00	

FORTIFIED WINES		
De Bortoli 8 Years Old Tawny Port, Australia	13.00	
W&H Don Zoilo Fino Sherry, Portugal	17.00	

APERITIF & LIQUEUR		
Malibu, Barbados	12.00	
Dolin Vermouth Rouge, France	13.00	
Frangelico, Italy	13.00	
Ambra Limoncello, South Australia	13.00	
Aperol Aperitif, Italy	13.00	
Campari, Italy	13.00	
Baileys, Ireland	14.00	
Pernod, France	14.00	
Grand Marnier, France	15.00	
Cointreau, France	15.00	
Noilly Prat Dry Vermouth, France	15.00	
Appenzeller Alpenbitter, Switzerland	15.00	

SCHNAPPS		
Etter, Switzerland, 15ml		
Kleines Plum Brandy	21.00	
De Kuyper Schnapps Peach, 30ml	15.00	
Schiedam, Netherlands		
De Kuyper Schnapps Apple, 30ml	15.00	
Schiedam, Netherlands		

Steinbok Butterscotch Schnapps, 30ml	15.00	
New South Wales, Australia		

ESPRESSO COFFEE		
Flat White/Latte/Cappuccino/Mocha	5.50	
Almond Soy Oat Milk	6.50	
Iced Coffee Iced Latte	7.50	

TEA		
English Breakfast Green Peppermint	5.00	
Earl Grey Jasmine Chamomile Chai		

JUICES		
Orange Apple Pineapple	7.00	

Fever-Tree, United Kingdom, 200ml	7.50	
Dry Ginger Ale Pink Grapefruit Soda		
Premium Lemonade		

San Pellegrino, Italy, 330ml	8.00	
Chinotto Limonata Aranciatta Rossa		

Perrier Maison, France, 250ml	9.00	
Mango & Pineapple Juice		
Peach & Cherry Juice		

SOFT DRINKS		
250ml	6.50	
Coke Coke No Sugar Fanta Sprite		

MINERAL WATER		
750 ml	8.50	
Sparkling Still Mineral Water		



BEVERAGE MENU

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