

FROM THE SWISS CORNER

Chalbs Steak mit Morcheln \$35.90

Two grilled veal steaks served with a morelle, demi glaze and cream sauce

Zürcher Gschnätzlets \$32.90

Finely sliced veal with sautéed mushrooms in a cream sauce

Hirsch Medallions \$35.90

Tender loin of venison, grilled medium rare and served with a red wine and mushroom sauce
Venison is low in cholesterol and almost fat free

Pork Filet with Tarragon Sauce \$33.90

Filled with a mushroom duxelle and bacon served with a tarragon demi glaze

Emmentaler Poulet \$32.90

A tender, juicy chicken breast, filled with that famous Swiss cheese, crumbed and served with hollandaise sauce and asparagus

FROM THE REST OF THE WORLD

Steak Olympus \$35.90

Fresh prawn snuggled in a filet steak, with a honey, rosemary, soya and red wine sauce

Soccomillo De Toro Rancheros \$33.90

Prime medallions of grilled beef, served on rice, topped with chillies, onions, capsicums, tomatoes, green peppercorns, black beans and Soya sauce

Pepper Steak Madagascar \$35.90

A prime filet of beef with a healthy serve of soft green peppercorns, onions, garlic and cream

Caneton a L'Orange \$35.50

A half, beautifully fleshed duckling, roasted brown, with an orange and Grand Marnier sauce

Braised Veal Shank \$32.90

Braised in red wine, vegetables and demi glaze
Lots of flavour & taste.

Pumpkin & Broccoli Roulade \$30.90

Broccoli and pumpkin sautéed with garlic, and Gruyere cheese rolled in filo pastry, baked and served with a white wine cream sauce

Trios Filet Mignons \$35.90

Grilled beef, veal and pork filet served with three different sauces Tomato, mushroom and hollandaise

Chateau Briand (for one) \$35.90

The finest filet roasted to your choice, served with bordelaise and hollandaise, served with grilled herb tomato and asparagus

FROM THE OCEAN

Atlantic Salmon \$32.50

Fillet of Tasmanian salmon poached with fresh herbs and served in spicy lemon, balsamic vinegar and Sambal Olek sauce

Joinville Whiting \$36.90

Fresh whiting filets, prawns and scallops cooked in a combination of white wine, cream and hollandaise sauce **GF**

Sweet & Sour Seafood \$36.90

A selection of prawns, scallops, whiting and Atlantic salmon dipped in batter and fried, served with a delicious sweet and sour sauce

ON THE SIDE

Sorbet – a Must \$5.90

A fresh chilled lemon and passionfruit sorbet topped with sparkling wine **GF**

From Our Salad Bowl \$9.50

A colourful composition of salads with your choice of Italian, Roquefort or Swiss dressings **GF**

Traditional Swiss Röschti \$9.50

The perfect accompaniment to your main course
We recommend this thickly grated, crisply baked potato dish
– serves up to four persons **GF**

French Fries \$8.50

Shoestring potatoes fried gold and crisp **GF**

*MAIN COURSE PRICE INCLUDES VEGETABLES (BEANS AND CARROTS) **GF***

GF = Gluten Free.

Upon request most dishes can be adjusted to suit.

Gluten Free bread \$3.00