

FROM OUR SOUP POT

\$12.90 per plate (per person)

Our soup is always homemade from chicken stock,
sautéed leeks, bacon, boiled potatoes and onions
Finished with cream and grated cheese
Served in a tureen for a second helping **GF**

OYSTERS

Our oysters are opened and delivered daily
(We use South Australian oysters)

Natural \$22.90 dozen \$11.90 ½ dozen

Served with lemon and spicy cocktail sauce **GF**

Manhattan \$24.90 dozen \$12.90 ½ dozen

Sautéed bacon, Worcestershire & Soya sauce

Maitre d'Hotel \$24.90 dozen \$12.90 ½ dozen

Melted herb and garlic butter **GF**

Florentine \$18.90 (six only)

Sautéed baby spinach, cream and hollandaise sauce, served with puff

COLD ENTREES

Bundner Teller \$16.90

Very Swiss, very traditional and very tasty, paper thin sliced air dried beef, served with virgin olive oil, Balsamic vinegar and shaved
Parmesan cheese **GF**

Prosciutto Luganese \$16.90

Finely sliced air dried ham placed on tomatoes, lettuce and
Bocconcini, with basil paste, olive oil and balsamic vinegar **GF**

Tasmanian Smoked Salmon \$17.90

Finely sliced smoked salmon served on a herb pancake, with horseradish creme and capers

Prawn & Avocado Salad \$17.90

The gentle flavours of ripe avocado and freshly cooked prawns tossed in a vinaigrette dressing **GF**

Caesar Salad \$16.90

An assortment of green salads in Roquefort dressing, with bread croutons, bacon, anchovies and a soft-boiled egg

Beef Steak Tartare \$17.90

Prime minced beef (uncooked) served with a spicy brandy, anchovies, chilli and tomato sauce ready for you to mix and spread on
bread (We can prepare it for you in the kitchen)

Sashimi \$17.90

Fresh tuna, salmon and a cured snapper served with a dill mayonnaise, oriental sauce and Wasabi
(Fish may vary)

HOT ENTREES

Grilled Scallops \$18.50

Large scallops grilled in garlic butter, served on sliced leeks & tomato concasse, great flavour **GF**

Shellfish Ragout \$18.90

A combination of prawn, lobster and large scallops with a fish and cream sauce, served in puff pastry, our most popular entrée

Chäse & Spinat Chüechli \$13.90

Grated Swiss cheese with spinach and bacon rolled in puff pastry, topped with dried chillies, Parmesan cheese and served on a fresh
tomato sauce

Mushroom Buttons \$15.50

Button mushrooms filled with sautéed leeks and bacon topped with grated Gruyere cheese and grilled **GF**

Garlic Prawns \$17.90

A traditional dish of succulent prawns cooked in fresh garlic, tomato concassé, white wine, chives and butter **GF**

Lauch Rollen \$15.50

Poach baby leeks rolled in ham and prosciutto, served with a Swiss cheese and crème sauce

Chilli Spaghetti \$16.90

Al Dente chilli flavoured spaghetti with sautéed broccoli, baby spinach, onion, garlic and green peppercorns

Lobster Medallions \$29.90

80 grams of poached lobster tail served with a Pernod, cream and dill sauce, lightly gratinated **GF**