

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**

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**

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**

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