

# Light Luncheon

Available from Wednesday to Saturday 11am to 2:30pm

**Not available Sunday**

**Home-baked German rye bread** with butter \$3.50 with cheese dip  
(Obazda) \$5.50

**Munich Oktoberfest Pretzel** served hot, with butter \$5.00 with cheese dip  
\$7.00

**King Ludwigs's Signature Dish** - Bavarian style potato cream soup with  
Frankfurt sausage

## **Soup of the Day**

small \$9.00    regular \$11.00

## **Käse Krainer**

Grilled beef & cheese sausages on our Sauerkraut & beer gravy  
\$17.00

**King Ludwig's home-made pie** (ask your wait staff for today's choice)  
served with tossed garden salad & vinaigrette  
\$17.50

## **Wurstsalat "Bayrische Art"**

A cold sausage salad with mild, marinated Lyoner in a tangy garlic & herb  
dressing, raw onion rings, gherkin & radish with sliced, pan-fried bread  
dumpling  
\$15.50

## **Strammer Max**

German ham sandwich: home-baked rye bread with smoked Champagne  
ham topped with a fried egg served with pickled beetroot & cucumber  
\$16.50

## **King Ludwig's Schnitzel Burger**

Crumbed pork Schnitzel, pan fried on a sesame Pretzel Bagel, crisp bacon,  
tomato, cucumber, curry sauce & our own French dressing  
\$20.50

*[www.kingludwigs.com.au](http://www.kingludwigs.com.au)*

*Facebook - King Ludwigs German Restaurant*

# Entrées

Available Lunch & Dinner

**Home-baked German rye bread** with butter \$3.50  
with Oktoberfest cheese dip (Obazda) \$5.50

**Munich Oktoberfest Pretzel** with butter \$5.00 with Obazda \$7.00

**King Ludwig's Signature Dish** - potato cream & vegetable soup with  
Frankfurt sausage

**Soup of the Day**  
small \$9.00      regular \$11.00

## Geräuchertes Trio

Smoked trio of salmon, mackerel & rainbow trout with horseradish cream  
on garden greens, topped with wholegrain mustard, dill & honey  
vinaigrette  
\$18.50

## Schwäbischer Zwiebelkuchen

Swabian onion & cheese tart served heated with a duo of smoked beef &  
pork, topped with sour cream & salad garnish  
\$18.50

[www.kingludwigs.com.au](http://www.kingludwigs.com.au)

*Check our cabin accommodation - bliss and tranquillity for couples*

# Mains

Available Lunch & Dinner

## **Bauernschmaus mit Sauerkraut & Semmelknödl**

Bavarian specialities of grilled smoked pork loin, veal Bratwurst, smoked pork sausage & a bread dumpling, Sauerkraut & beer gravy  
\$32.50

## **Jägerschnitzel mit Spätzle & Gemüse**

Pork medallions on a light & creamy mushroom sauce, home-made German pasta (Spätzle) & steamed vegetables  
\$34.50

## **Hirschgulasch mit Spätzle & Blaukraut**

Venison goulash on a dark red wine gravy, Spätzle & red cabbage, topped with creamed mushrooms & cranberry sauce  
\$34.50

## **Lendensteak mit Süßkartoffelpüree & Ratatouille**

Grilled rib filet steak with sweet potato mash & Ratatouille vegetables, on our red wine & herb jus  
\$35.50

## **Gefüllte Hühnerbrust mit Reis & Gemüse**

Grilled free-range chicken breast stuffed with bread & dried fruit combination on our sweet curry sauce, spiced rice pilaf (pine nuts, ginger, coriander, mint) & steamed vegetables  
\$34.50

**Fischgericht** - Fish of the Day, your wait staff will advise

## **Vegetarian Platter**

Red cabbage, sauerkraut, risotto, spätzle, bread dumpling, steamed vegetables, potato  
\$27.50

## **Side dishes** all \$8.00

Pan-fried potatoes, red cabbage, sauerkraut, garden salad, steamed vegetables, spätzle, Dumpling with gravy (\$6.00)

*Sorry, no BYO birthday cakes - no food take-away*

# Desserts

Also available for morning/afternoon tea

## **King Ludwig's Apfelstrudel** - served warm

Authentic home-made Apple strudel, crème anglaise, vanilla ice-cream & whipped cream  
\$11.50

## **Bayrisch Creme**

Raspberry & vanilla cream with a hazelnut cookie \$11.50  
Best enjoyed with a Scheibel blueberry schnaps

## **Wiener Schokoladen Kuchen** - served warm

Vienna chocolate cake, poppy seed & marzipan parfait & orange sauce  
\$12.50

## **Windbeutel**

Choux pastry filled with marinated forest berries & vanilla ice-cream on crème anglaise  
\$11.50

## **Sticky Date Pudding** - served warm

Enjoy with our caramel sauce, crème anglaise & vanilla ice-cream \$12.50  
Best enjoyed with a butterscotch schnaps

# Coffees & Hot Beverages

Espresso, short macchiato \$3.00

Flat white, cappuccino, latte, long black, long macchiato \$3.50

Mocha, hot chocolate \$4.00

Tea Pot– English Breakfast, Earl Grey, Green, Peppermint, Cammomile \$4.50

Soy, decaf, whipped cream on side add \$0.50

Liqueur coffees – served black with whipped cream \$9.00

Add one: Galliano, Kahlua, Irish whiskey, peach schnaps or Baileys

Iced coffee or chocolate – served with cold milk, ice-cream, cream \$6.50

Rüdesheimer Coffee with Asbach Uralt Brandy topped with cream \$12.00

Hot chocolate with Grand Marnier & cream \$12.00

*Check out our special events!*

*Oktoberfest, Christmas in Winter, Weddings & private functions*