



SOUPS

Alicia's soup	Served with bread & butter	\$12.00
Goulash soup	Just try this, it's our specialty	\$12.00
Onion soup	Topped with cheese crouton	\$12.00

ENTREES

Smoked Salmon	Served on a bed of lettuce, with capers, onion and potato salad	\$17.00
Traditional Prawn Cocktail	Premium grade prawns, tossed in our brandy mayonnaise sauce	\$17.00
Rheinish Herring Salad	Diced Bismarck herring , apples, beetroot & gherkins tossed in sour cream dressing	\$23.00
Belegte Brote	German style open sandwich	\$18.00



Entrees

Winemakers Platter	Cheese, smoked salmon, hunters pate	1per \$25.00
	Frikadelle, original hungarian salami, schinken speck, olives and grissini.	2ppl \$48.00
Frikadelle	German style rissole served on toast with lettuce and fried onions.	\$19.00
Fried Camembert	Whole camembert crumbed, served on a bed of gourmet salad with cranberry sauce and a side of bread.	\$22.00
Crepes	Chicken, broccoli filling with a creamy mushroom sauce, oven baked and topped with swiss cheese.	\$28.00
Kasespatze	German style homemade noodles, pan fried with swiss cheese and side salad.	\$25.00



FRENCH STYLE SALADS

Nordic Salad	Seasonal greens, norwegian smoked salmon, medium prawns tossed in cocktail sauce.	\$27.50
Chicken Salad	Grilled chicken breast with seasonal vegetables and salad.	\$27.50
Nicoise Salad	Tomatoes, cucumber, peppers, onions, beans, hard-boiled eggs, anchovy fillets and black olives	\$ 27.50

ALL SALADS ARE SERVED WITH BREAD AND BUTTER

ADD RICE, PASTA OR POTATO SALAD FOR AN EXTRA

\$5.00 EACH



MAIN COURSES

Alicia's Estate Vienna	Crumbed and golden pan fried	\$30.00
Style Schnitzel	served with potato salad.	
	Add creamy mushroom sauce.	\$4.00
	Add mediterranean chunky tomato.	
	and capsicum piquant sauce.	\$4.00
Alicia's Beef Goulash	Slowly stewed chunks of beef, onions, paprika and spices	\$30.00
Chicken Schnitzel	Crumbed chicken breast, golden pan fried	\$30.00
	served with potato salad.	
	Add creamy mushroom sauce.	\$4.00
	Add mediterranean piquant sauce.	\$4.00
Grilled Salmon	Served with vegetables and potato salad	\$38.00



MAIN COURSES

Whole Grilled Trout	Oven baked, garnished with smoked bacon served with potatoes & lemon	\$38.00
Grilled Fish	Served with béarnaise or mediterranean piquant sauce.	\$32.00
Pepper Steak	A classic sirloin with black and green peppercorn and brandy sauce.	\$45.00
Zwiebelrostbraten	Sliced beef filet served with onion sauce	\$48.00
Schweinebraten	German style roast pork , served with sauerkraut potatoes or dumplings	\$38.00
Rouladen	Stuffed with our special filling served with red cabbage and potatoes.	\$35.00



SIGNATURE DISHES

Duck	Half a duck filled with apples and herbs, served with pineapple, red cabbage and potatoes.	\$48.00
Salzburg Style Roast Beef	Tender roast beef served with red cabbage and homemade german style egg noodles.	\$35.00
Fillet Mignon	Fillet of beef wrapped in bacon, served with béarnaise sauce and vegetables.	\$52.00
Holsteiner Schnitzel	Pan fried pork fillet with fried egg, garnished with anchovy fillets, caviar and smoked salmon.	\$48.00
Schweinehaxe	Huge 1kg oven baked pork knuckle, served with Pan fried potatoes, salad and mustard.	\$48.00
Cheese Fondue	Served with bread & salad, Minimum 2 people *\$40.00 per person*	

****Schweinehaxe and Cheese Fondue allow 1 hr for preparation, or order ahead****



SIDE DISHES

Potato Wedges or Chips	\$10.00
Homemade German Style Noodles	\$10.00
German Style Dumplings	\$10.00
Pan Fried Potatoes with Bacon and Onions	\$12.00
Swiss Style Rosti	\$19.00
Mixed Salad	\$12.00
Mixed Vegetables	\$12.00

Occasionally we may have to withdraw a dish, especially on weekends if we run out of raw materials. We will always provide a suitable alternative

No BYO, strictly fully licensed

GST included in our prices

Due to OH&S guidelines we DO NOT do doggie bags

Please note there is no split billing



DESSERTS

Alicia Estate Variety of Homemade Cakes		\$7.50
Vanilla Ice-cream With Hot Cherry Sauce		\$10.00
Rote Grutze	A light dessert made from fresh raspberries and red currant served with ice-cream, and fresh raspberry puree.	\$10.00
Peach Melba	Vanilla ice-cream and raspberry puree with fresh cream.	\$10.00
Pear Helene	Vanilla ice-cream, served with pears, chocolate sauce and fresh cream.	\$10.00

Please enquire about our special coffee menu