



## SOUPS

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

## ENTREES

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



## Entrees

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



## FRENCH STYLE SALADS

<b>Paysanne Salad</b>	Smoked duck breast, variety of seasonal greens, dried cranberries and crispy bacon, tossed in our unique dressing.	\$29.50
<b>Nordic Salad</b>	Seasonal greens, norwegian smoked salmon, medium prawns tossed in cocktail sauce.	\$27.50
<b>Chicken Salad</b>	Grilled chicken breast with seasonal vegetables and salad.	\$27.50
<b>Nicoise Salad</b>	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

<b>Alicia's Estate Vienna</b>	Crumbed and golden pan fried	\$28.00
<b>Style Schnitzel</b>	served with potato salad.	
	Add creamy mushroom sauce.	\$4.00
	Add mediterranean chunky tomato.	
	and capsicum piquant sauce.	\$4.00
<b>Alicia's Beef Goulash</b>	Slowly stewed chunks of beef, onions, paprika and spices	\$30.00
<b>Chicken Schnitzel</b>	Crumbed chicken breast, golden pan fried	\$30.00
	served with potato salad.	
	Add creamy mushroom sauce.	\$4.00
	Add mediterranean piquant sauce.	\$4.00
<b>Grilled Salmon</b>	Served with vegetables and potato salad	\$38.00



## MAIN COURSES

<b>Whole Grilled Trout</b>	Oven baked, garnished with smoked german style bacon.	\$32.00
<b>Grilled Fish</b>	Served with béarnaise or mediterranean piquant sauce.	\$32.00
<b>Pepper Steak</b>	A classic sirloin with black and green peppercorn and brandy sauce.	\$38.00
<b>Zwiebelrostbraten</b>	Sliced beef fillet served with onion sauce	\$45.00
<b>Schweinebraten</b>	German style rolled roast pork belly, in malt beer sauce, served with sauerkraut and dumplings.	\$38.00
<b>Rouladen</b>	Baby beef stuffed with our special filling served with red cabbage and potatoes.	\$35.00



## SIGNATURE DISHES

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

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



## SIDE DISHES

<b>Potato Wedges or Chips</b>	\$8.00
<b>Homemade German Style Noodles</b>	\$10.00
<b>German Style Dumplings</b>	\$10.00
<b>Pan Fried Potatoes with Bacon and Onions</b>	\$10.00
<b>Swiss Style Rosti</b>	\$12.00
<b>Mixed Salad</b>	\$8.00
<b>Mixed Vegetables</b>	\$8.00

**\*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

<b>Alicia Estate Variety of Homemade Cakes</b>		<b>\$7.50</b>
<b>Hot Apple Strudel</b>	Traditional, served with fresh cream or ice cream	<b>\$10.00</b>
<b>Rote Grutze</b>	A light dessert made from fresh raspberries and red currant served with ice-cream, and fresh raspberry puree.	<b>\$10.00</b>
<b>Peach Melba</b>	Vanilla ice-cream and raspberry puree with fresh cream.	<b>\$10.00</b>
<b>Pear Helene</b>	Vanilla ice-cream, served with pears, chocolate sauce and fresh cream.	<b>\$10.00</b>

**\*Please enquire about our special coffee menu\***