

HERZLICH WILLKOMMEN

German Buffet

Soup of Choice

Tomato basil soup with prawn dumplings
Clear Oxtail soup with Vegetable julienne and parmesan crisp
Chicken consommé with brunoise and savory egg custard
Goulash soup with diced beef in paprika broth and sour cream

Cold Platters

German cold cut specialties, smoked, cured and cooked with pickled onions, gherkins, radish, rye bread, butter and mustard

Smoked Salmon with horseradish, gravlax with mustard and dill crème,
Capers, fine onion salad, peppered smoked mackerel, trout fillets on rye, Roll mops,
herring salad with beetroot and mayonnaise dressing

Homemade duck liver pate with brandy and orange, veal and venison Carpaccio,
smoked chicken breast with asparagus in raspberry vinaigrette

Platter of char grilled asparagus in vinaigrette, fried camembert with cranberry sauce,
marinated mushrooms, gratinated with blue cheese and Russian eggs

Hot Specialties

Bratwurst and Kassler pork cutlet on sauerkraut
Char grilled marinated pork scotch filet steak with herb and garlic butter
Swiss meatloaf, fried egg and potato roesti
Grilled chicken breast fillet with mozzarella, basic and tomato on spaghetti in tomato
sauce
Pan-fried Pemberton Rainbow trout, mineurre with lemon and parsley butter and pan-
fried potato
Beef goulash in paprika broth with potato and marjoram
Mini schashlik of pork fillet, onion and capsicum with curry sauce and pommes frites
Puff pastry volauvontes filled with Ragout fin from veal with asparagus, baby corn in
veloute
Crumbed veal schnitzel with duchess potato and braised onion sauce



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Salad

Mixed garden salad
Waldorf salad with walnuts and apple
German potato salad
Red cabbage slaw with grapes and apple
Char grilled radicchio, prosciutto lardons, baby fennel and witlof salad

Carvery

Lamb/Pork/Beef Selections

Sides

Pan-fried potatoes with speck and onion
Pilaf rice with red capsicum and saffron
Spaetzle (home made pasta) tossed in farm butter
Potato Dumplings
Pommes Frites
Mushroom and thyme strudel
Seasonal mixed vegetables
Braised red cabbage
Sauerkraut
Green beans wrapped in smoked speck
Honey glazed carrots
Ratatouille of pumpkin in spicy tomato sauce

Desserts

Warm apple strudel with vanilla sauce
Wild berry compote with vanilla sauce and whipped cream
Crepes with macerate dates and mascarpone filling with warm chocolate sauce
Seasonal fruit platter
Fruit flan with vanilla ice-cream
Bomb Alaska

Sauces and Dressings

Balsamic vinegar and local olive oil,
Yoghurt dressing, white wine vinaigrette,
French or Italian dressing & Duckstein house dressing
German mustards, horseradish crème, tomato relish, Cumberland sauce, Tartare sauce,
Remoulade sauce, honey dill and mustard dressing
Red wine sauce, gravy, mushroom sauce
Spicy tomato sauce



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Breads

German rye bread, dinner rolls, ciabatta and butter

Tea & coffee

Included

Selections & Prices

\$80 per person

4 – Cold selections
6 – Salad selections
3 – Carvery Items
6 – Hot Selections
6 – Dessert

\$70 per person

2 – Cold selections
4 – Salad selections
2 – Carvery Items
4 – Hot Items
4 – Dessert

\$60 per person

1 – Cold selection
3 – Salad selections
1 – Carvery Item
3 – Hot Selections
3 – Dessert

