

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

