

# HERZLICH WILLKOMMEN

## LIGHT MEALS

Chilli Mussels, Australian black shell mussels, simmered in a tomato, onion, chilli and coriander sauce, served with Yallingup wood fired bread. <b>GF (without bread)</b>	\$19
Roasted chicken panini with brie cheese, avocado, cranberry relish, rocket and chips.	\$22
Warm Thai beef salad, slithers of marinated steak, tossed with rocket, red onion, baby spinach, capsicum, and cherry tomatoes in a Thai coriander and chili dressing. <b>GF</b>	\$20
Duckstein chicken caesar salad with baby cos, Yallingup wood fired bread croutons, parmesan, crispy pancetta, poached egg and a creamy caesar dressing. <b>V option available</b>	\$20
Pumpkin and feta gnocchi, pan fried gnocchi with feta cheese, wilted baby spinach, finished in a creamy pumpkin sauce. <b>V</b>	\$24

## MAINS

Steak sandwich with lettuce, tomato, beetroot, Swiss cheese, tomato relish and caramelized onions on Turkish bread roll with golden chips.	\$26
Beef burger with lettuce, tomato, beetroot, Swiss cheese and caramelized onions on a sesame seed bun with golden chips.	\$23
Schnitzel burger, choice of veal or chicken, with house coleslaw, Swiss cheese, and lettuce on a sesame seed bun with golden chips	\$23
Chicken parmigiana, parmesan crumbed chicken breast topped with herbed tomato concasse, prosciutto, and melted mozzarella cheese, served with golden fries and garden salad.	\$27
Duckstein Pilsner battered fish and chips, served with garden salad and homemade tartar sauce	\$27
Linguini tossed with local tiger prawns through a rich Napolitano sauce with garlic, red onion, olives, baby spinach and parmesan.	\$34
300g scotch fillet steak with mashed potato, slow roasted tomato, green beans, béarnaise sauce and house jus. <b>GF</b>	\$35
Surf & Turf, 300g scotch fillet steak with creamy garlic prawns, chips and garden salad. <b>GF</b>	\$40
Free range chicken breast on sweet potato galette, roasted capsicum coulis, broccolini and house jus. <b>GF</b>	\$35
Braised lamb shank served on a bed of creamy mash with green beans and a red wine jus.	\$28
Roasted beetroot and radicchio tart with Woodside goat's curd, balsamic onions, pumpkin, and currant cous cous. <b>V</b>	\$27



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## GERMAN SPECIALTIES

Duckstein's house tradition is the "Brewer's Pan": A fry-pan filled with Kassler smoked pork cutlets, Bratwurst sausages, pan-fried potatoes and sauerkraut. GF	For 2 For 4	\$50 \$94
Eisbein: A large pickled pork shank served with mashed potato and sauerkraut and house jus, and German mustard on the side. GF		\$33
Grilled Weisswurst sausage served with your choice of a. Pan-fried potatoes and sauerkraut. GF b. Mashed potatoes and red cabbage.		\$24
Nuernberger Sausages with mashed potatoes, caramelized onion, fresh rocket and house jus. GF		\$25
Grill Plate: A grilled Bratwurst sausage and a Kassler smoked pork cutlet served with pan-fried potatoes and sauerkraut. GF		\$30
Veal Schnitzel served with red cabbage and your choice of a. pan-fried potatoes or fries with pan-fried onion sauce b. pan-fried potatoes or fries with mushroom sauce.		\$29

## SIDES & STARTERS

Duckstein garlic bread (3 slices)		\$5
Green beans tossed with garlic butter and garnished with almond slivers. GF V		\$7.50
Garden salad. GF V		\$7.50
Bowl of Creamy Mash, or Red Cabbage or Sauerkraut.		\$6 each
Yallingup wood fired bread with olive oil, vino cotto and dukka. V		\$10.50
Bowl of chips with Duckstein dressing and tomato sauce. V Add gravy		\$8.50 \$1
Potato skins with Duckstein dressing and tomato sauce. V		\$8.50
Turkish bread and a trio of house dips. V		\$13.50

GF = GLUTEN FREE V = VEGETARIAN  
PLEASE ORDER & PAY AT THE COUNTER

SURCHARGE OF 15% ON PUBLIC HOLIDAYS APPLIES

