



## Welcome & Guten Tag,

Walking through our restaurant is like taking a short trip to Bavaria, we offer traditional meals from scratch and have a strong commitment to local, ethical and sustainable produce. But the most important part, we serve the purest and best beer in the world.

"The Edelweiss Experience", it's the overseas trip without the expense!  
 Enjoy your visit ....Prost!



## Entree

### German mini pizza | Flammkuchen

This south German dish composed of bread dough rolled out very thin, covered with crème fraîche and fresh ingredients. It is one of the most famous specialties of the region, 8 with sliced apple, onions and topped with goat cheese  
 or  
 with crispy Bavarian speck (bacon) and topped with onion

### Crumbed Soft Cheese | Gebackener Käse

Crumbed & fried to bring you the crispy outside and the melted cheese inside experience, served on a raspberry sauce 9

### German Meatballs | Fleischbällchen

An old traditional german recipe with premium pork and beef mince and spiced up to its distinctive and renowned flavour, topped with a honey mustard creme 8

### Bavarian Pretzel | Brezel

A pretzel (German: Brezel or Breze) is a baked bread specialty made from dough most commonly shaped into a twisty knot. Pretzels originated in Europe, most likely among monasteries in the Early Middle Ages, 5

### Garlic Sourdough Bread | Sauerteig Knoblauchbrot

Two slices of sourdough with our own herb/garlic butter, 7  
 ADD melted vintage cheese 2

## Mains

### Schnitzel

#### Vienna style | Wiener Art

250g fresh chicken schnitzel, vienna style, traditional thin fresh crumbed, fried & topped with a lemon slices, served with mashed potato & green butter peas 22

#### Munich | München

250g fresh pork schnitzel, vienna style, traditional thin fresh crumbed, fried & topped with a lemon slices, served with mashed potato, green butter peas & beer jus 26

#### Edelweiss

250g fresh chicken breast crumbed, fried, topped with a chicken, mushroom, white wine sauce, mozzarella, served with German potato salad & green butter peas 29

#### Parma-Art | Parmigiana

250g fresh chicken breast crumbed, fried, topped with our house made tomato sauce, shaved ham and mozzarella, served with Chunky fries 28

#### Hunter | Jäger

Hunter schnitzel, 250g fresh pork schnitzel crumbed, fried with a wild mushroom-bacon sauce, topped with bacon, served with mashed potato & green butter peas 29

## Create your own Schnitzel

#### 1. Schnitzel

Chicken, 16  
 Pork, 18

#### 2. Sauce

Edelweiss | chicken, white wine, 5  
 Jägersauce | mushroom-bacon, 5  
 Biersauce | beer jus (gravy), 5  
 House made tomato sauce, 5

#### 3. Side

Mashed potato, 5  
 German potato salad, 5  
 Chunky fries, 5  
 Buttered peas, 5  
 Red cabbage, 5  
 Sauerkraut, 5

#### 4. Topping

Vintage cheese, 3  
 Mozzarella, 3  
 Bacon, 3

## German Classics

### German FEAST platter for four or more | Bierzeltplatte

Try a bit of everything, pork & chicken schnitzel, goulash, pork belly, pork knuckle, German sausages, meatballs, spätzle, red cabbage, sauerkraut, mashed potato, German potato Salad, beer jus & German mustard (min. 40min waiting) 98

### Cheesy Bavarian Pasta | Käse Spätzle

Housemade tasty German style pasta tossed with caramelized onion and vintage cheese 19

### Slow Roasted Beef Stew | Edelweiss Goulash

Savoury cuts of premium beef, slowly simmered in a red wine sauce, topped with sour cream.  
**with** our house-made Spätzle (Bavarian egg noodles)  
**or** sourdough bread 27

### Crispy Pork Knuckle | Knusprige Schweinshaxe

The mighty knuckle, served with crackling, sauerkraut, mashed potato, beer jus & German mustard (30-40min waiting) 36

### Crispy Pork Belly | Knuspriger Schweinebauch

Served with crackling, red cabbage, mashed potato, beer jus & apple sauce 29

### German Meatballs | Fleischbällchen

An old traditional German recipe with premium pork and beef mince mix and spiced up to its distinctive and renowned flavour, served with mashed potato, buttered peas & beer jus 21

### Mixed Sausage Platter | Wurstplatte

Bratwurst, Nürnberger, cheese Kranskys, curry wurst with red cabbage, sauerkraut on mashed potato 32

### Cape Byron Scotch Fillet Steak

300g Award winning Cape Byron steak, herb/garlic butter served with mashed potato 35

### Colourfull Garden Salad | Gemischter Salat

simple and traditional garden salad with lettuce, capsicum, cucumber, tomato, red onions & sweet corn cernels, drizzled with a honey & garlic balsamic dressing 12  
**add** goat cheese, 5 **add** chicken schnitzel, 5 **add** vintage cheese, 3

## Not so German

### Salt & Pepper Squid

Premium squid, sliced crumbed & fried served with lemon slices, aioli, served with chunky fries 19

### Burger

Brioche burger bun, chicken schnitzel or beef pattie, vintage cheese, tomato, lettuce and Edelweiss burger sauce, served with chips 20

## Desserts

### German Cheese Cake | Käsekuchen

The traditional German cheesecake is light and sweet dish, a baked cheesecake made with German quark and fresh cream cheese 10

### Schwarzwälder Brownie | Schokoladenkuchen

A rich dark chocolate brownie with a soft almost melting inside on a traditional black forest sauce (cherry/dark chocolate sauce) 10

### Warm Apple strudel | Warmer Apfelstrudel

Apple strudel (German: Apfelstrudel) is a popular pastry in many countries in Europe that once belonged to the Austro-Hungarian empire (1867–1918) It is crunchy on the outside and filled with a apple cinnamon mixture. Served with vanilla ice cream 10

## Don't miss a bite!

Join our email list to receive exclusive offers and never miss a special event!

[www.EdelweissRestaurant.com.au](http://www.EdelweissRestaurant.com.au)

Please review us on

