



BierGarten

Entrees

1. Creamy Potato, Leek & Bacon Soup **\$10**
2. Garlic Bread **\$8** add Cheesy Bacon **\$2**
3. Oven fresh warm Pretzel with butter **\$5**
4. Tomato Bruschetta with Feta Cheese **\$12**

Mains

1. **Slow cooked Dunkelbier Rinder Goulash** – Beef Stew slow cooked in Dark Beer, with house made Mash Potatoes, pickles and red cabbage.
(Dunkel Bier Beef Goulash is a Bavarian Traditional Dish originated by the Monks in the monastery of Andechs near Munich, who were utilising their famous Andechs Dark Beer as one of the main ingredients of their Sunday feast) **\$28**
2. **300gr Tender Scotch Filet** cooked to your liking – w Mushroom Gravy on Roast Potato and fresh Green Beans **\$34**
3. **200gr Porkschnitzel Parmigiana** – Topped w a rich Napoli Sauce and gratinated with Mozzarella and Parmesan Cheese, served with fresh Garden Salad & Chips **\$25.5**
4. **Grilled Salmon** – on roasted Potatoes with fresh Green Beans, napped with Sauce a la Ashik **\$25.50**
5. **Fresh Creamy Basil Pesto Pasta** w grilled Capsicum, Onion & Garlic, Olives, fresh Baby Spinach and finished with Parmesan Cheese **\$22.5** add Chicken **\$5**
6. **The Chill Café Dinner Salad** – fresh Capsicum, juicy Cherry Tomatoes, Cucumber, Onions & Pepitas tossed in The Chill Café Honey/Orange dressing topped with grilled Halloumi **\$20.5** add Chicken **\$5**

Kids area

- **Mr Weenie** - 3 little cheese Kransies with Chips **\$10**
- **6 Chicken Nuggets with chips** **\$10**

Desserts

- **Warm Apple Strudel** with Vanilla Custard **\$10**
- **Creme Brulee** with Butter Cookies **\$10**

Please understand that we charge \$5 corkage

please advise us about any allergies