



Dinner Menu

Entrees

1. Sweet Potato & Pumpkin Soup \$9
2. Smoked Salmon on Pumpnickel with Dill Mustard & Avocado \$12
3. Oven fresh warm Pretzel with butter \$5

Mains

1. **Koenigsberger Klopse** – Meat Balls in a creamy Caper sauce on creamy Mash potatoes and Butter roasted fresh Beetroot.
(very old traditional German dish with its roots in Prussia. Koenigsberg was an old Prussian Town founded in 1255. Former name was Twangste and since 1946 the name is Kaliningrad) **\$26.50**
2. **Slow cooked Dunkelbier Rrinder 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 where utilising their famous Andechs Dark Beer as one of the main ingredients of their Sunday feast). **\$28**
3. **3 Medallions from the Pork tenderloin** - in a rich Thyme Red Wine Jus on Roast Potato, with Green Beans wrapped in Speck **\$27.5**
4. **200gr Porkschnitzel 'Hamburg' Style** – Crumbed Pork Schnitzel with a fried Egg, anchovies, served Chips and a side of Garden Salad **\$26.5**
5. **Poached Salmon** – napped with a delicious White wine dill sauce. Served with lightly sauteed fresh Baby spinach and house made creamy mash potatoes. **\$25.50**
6. **The Chill Café Veggie Haloumi Stack** – seasonal roasted Vegetables with a Lime/Coriander yoghurt dressing **\$20.50**

Kids area

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

Desserts

- Warm Apple Strudel with Vanilla Custard **\$10**
- Original Black Forest Cake **\$10**
- 1 Scoop Vanilla Ice cream **\$5**

Please understand that we charge \$5 corkage