



Candlelight Lodge



GARLIC BREAD 3.5-

CAESAR BREAD 4.5-

BRUSCHETTA OF ROMA TOMATO, BOCCONCINI
AND BASIL 5.5-

ENTRÉES

HEARTY SOUP PREPARED DAILY 10-

SMOKED TASMANIAN SALMON STACK LAYERED WITH CRISPY WONTONS,
CAPERBERRIES AND ROCKET – WITH CUCUMBER AND ONION SALSA 16 -

BRATWURST, CHAR GRILLED ON PICKLED CABBAGE, WITH MUSTARD,
SWEET AND SOUR GHERKINS, WARM POTATO SALAD AND CRISP BREAD 15-

PAN SEARED SCALLOPS WITH CORN CAKES AND
MIXED LETTUCES – CITRUS AND HONEY VINAIGRETTE 16-

BABY POTATOES WITH CRISPY BACON, PARMESAN AND SOUR CREAM 12-

SALAD OF SAUTÉED CALAMARI, MANGO, CHILLI, LIME AND PEANUTS –
WITH LEMON BROWN SUGAR DRESSING 16-

TODAY'S PASTA – ENTRÉE / MAIN 12- / 19-

HOUSE SALAD 9-

FONDUES

CHEESE FONDUE - CANDLELIGHT'S TRADITIONAL CHEESE FONDUE WITH
SWISS GRUYÈRE AND EMMENTAL CHEESES, WHITE WINE AND SCHNAPPS
SMALL SIZE SERVES 1 PERSON 16- LARGE SIZE SERVES 2 PEOPLE 34-

BEEF FONDUE – EYE FILLET (MINIMUM 2 PEOPLE)
MAIN SIZE ONLY 35- PER PERSON

Fondue originated in Neuchatel Canton in the 18th century with Swiss Cow herders high in the mountains searching for methods of keeping their bread and cheese fresh during Winter. They did this by melting the cheese with wine in an earthenware pot (the Caquelon). The French verb "fondre" means to melt and "fondu" means melted. These methods were later introduced to Swiss aristocracy by peasant servants.

They were then exported to the rest of the world by returning foreign post-war ski travelers and today fondue remains the ultimate communal dining experience. The Swiss further developed the French method of beef cooked in a cast iron pot (Fondue Bourguignonne) . Chocolate fondue became popular in the 1970's.



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MAINS

BEEF MEDALLIONS - CHARGRILLED AND SERVED WITH POTATO GRATIN, YOUNG ASPARAGUS AND MUSHROOM COMPOTE – WITH A CHOICE OF EITHER - RED WINE JUS, BERNAISE OR BRANDY PEPPERCORN SAUCE 34 -

TWICE BAKED DUCK – ATOP A LEEK AND PEA RISOTTO, LADLED WITH A GRAND MARNIER ORANGE GLAZE 33-

VEGETARIAN SAMPLE PLATE – PUMPKIN AND CHICK PEA CURRY AND ROASTED VEGETABLE TART WITH SIDE SALAD 28-

FRESH FISH FILLETS WITH FENNEL AND POTATO RÖSTI, STEAMED GREENS AND SAFFRON BEURRE BLANC 30-

LAMB RUMP WITH ROASTED GARLIC PARSNIP MASH, GREEN BEANS AND PORT MINTED JUS 32-

JÄGERSCHNITZEL MIT SPÄTZLE - VEAL FILLET PAN FRIED WITH CREAMY MUSHROOM AND WHITE WINE SAUCE WITH HOME MADE EGG NOODLES – SIDE SALAD 32-

DESSERTS

CHOCOLATE FONDUE – MARSHMALLOWS, SPONGE BISCUITS AND FRUITS SERVED WITH WARM CHOCOLATE SAUCE 12-

WARM BANANA PUDDING WITH BUTTERSCOTCH SAUCE AND VANILLA ICECREAM 12-

POACHED PEAR IN RED WINE AND RASPBERRIES WITH ALMOND BISCOTTI AND CRÈME ANGLAISE 12-

BELGIAN CHOCOLATE TART WITH MACADAMIA NUT ICECREAM AND CHERRY JAM 12-

DESSERT OF THE DAY 9-

CHILDREN'S MENU AVAILABLE

MAIN FOLLOWED BY ICE CREAM AND TOPPING 15-
WE ALSO HAVE OUR BLACKBOARD, CHANGES DAILY, 3 COURSES - 35-