

CHARCUTERIE
Bündner Teller

Swiss-style air-dried beef, Swiss farmer raw bacon and ham served with cheese, gherkins, silverskin onions and bread

19.5

SALAD
Roasted Fleurets of Cauliflower

12

With herbs and spices tossed in a dressing of garlic-tahini and Greek yoghurt
Optional: Add grilled strips of sesame-coated chicken fillet

Cervelat & Cheese Salad

16

Sliced cervelat sausage with grated emmentaler cheese, greens and onions tossed in a creamy dressing

SOUP
Mushroom Soup with Croutons

6.8

French Onion Soup

7.5

Made with 2 types of onions

SAUSAGES
A Pair of Wienerli

11

With potato salad

Fränkische Rostbratwürstchen

12

6 pieces, with sauerkraut and sliced bread

“Berliner” Curry Wurst

13.5

Sliced, fine, smoked pork sausage topped with curry ketchup and served with fries

Curry Wurst

13.5

Coarse pork sausage topped with curry ketchup and served with fries

Sausage of the Day

14

Please refer to our service crew

Original Veal Sausage

17

With spätzli and onion sauce

DESSERT
Selection Of Mövenpick Ice Cream

5.1

100 ML

Chocolate, vanilla or strawberry

Crème Brûlée

6.8

Rüebli torte

7.5

Swiss-style carrot cake

Apple Strudel

8.5

Served warm with whipped cream

Add a scoop of Mövenpick Vanilla ice cream

3

Cheese Platter of the month (Serves 2)

18

Enjoy 5 handpicked cheeses (approx 200g), served with a selection of accompaniments.

• MAINS •
SWISS SPECIALITY
Tagliere Di Affettati Misti

15

Slices of prosciutto di parma, San Daniele, culatello, salami and mortadella served with bread

19.5

Zaccagni Tubetti Pasta a la Norma

15

Small tube shapes of pasta in a tomato sauce with Salsiccia Ragu and crisp fried eggplant. Topped with grated, salted Ricotta cheese

Chicken Schnitzel Sandwich

15.5

A breaded lemon-flavoured chicken breast served on Laugen bread, with gherkins, lettuce. Topped with tomato sauce and Gruyere. Served with fries

Meatloaf

15.5

Pan-fried and topped with a fried egg. Served with creamed spinach and mashed potato

Roast Beef Sandwich

17

Open-faced sandwich. Argentinian grass-fed sirloin, “sous-vide” medium rare, on focaccia, walddorf style salad, topped with horseradish shavings and crisp onions. Served with fries

Pork Cordon Bleu

19.5

Canadian Pork Chop, filled with Huber's cooked ham & Gruyere cheese, breaded & fried. Served with potato salad and greens

Huber's Beef Burger with Bacon & Gruyere Cheese, 170g

21

100% pure Australian chilled beef, topped with cheese, bacon & caramelised onions. Served with fries

Brisbane Valley Quail, Butterflied

23

Grilled juicy jumbo quail, served with a quinoa & fennel salad, heirloom tomatoes, lime dressing

Huber's Dry Aged Beef Burger, 200g

24

100% pure Australian chilled beef, dry aged for 21 days. Topped with sun-dried tomato aioli, roasted tomatoes, caramelised onions and rocket leaves. Served with fries

Braised Oxtail “Printanière”

27

Prepared the old-fashioned style. Served with fresh vegetables and mashed potatoes

Braised Grain-Fed Bone-In Beef Short Rib

28

Australia's very best Angus grain-fed short ribs perfectly braised, sprinkled with fresh horseradish. Served with mashed potatoes and caramelised onions

Angus Grain-Fed Beef Fillet à la Stroganoff

28

Cubes of tender beef sautéed with mushrooms in a sauce flavoured with a mustard, tomato-vinegar reduction. Topped with Crème fraîche, julienne of gherkin & beetroots, fried potato cubes

Argentinian Grain-Fed Beef Sirloin, 250g

35

Topped with our own herb & butter-flavoured brown sauce. Served with vegetables and fries

Lamb Chops, 3 pcs

35

Succulent and mild-flavoured Australian lamb grilled to your liking, served with vegetables and fries

SIDES
Sauerkraut

4.8

Creamed Spinach

6.8

Potato Salad

4.8

Side Salad

4.5

Spätzli

4.8

Fries

4.8

Prices are subject to 10% service charge & 9% GST.

We accept card payments only.

KIDS' CORNER

Martelli Pasta with Huber's meatballs in tomato sauce 6.8

Chicken Schnitzel with fries 9.5

Chicken & Cheese Hot Dog with fries 5.9

Schinkenrahmspätzli 7.5
Spätzli in cream sauce with Huber's ham cubes, baked with Mozzarella cheese.