

### SOUP



5.8

French Onion Soup

Made from 2 types of onions

Mushroom Soup with Croutons 5.2

Clear Oxtail Soup with Tortellini

Both are homemade.

### CHARCUTERIE ===

#### Tagliere Di Affettati Misti

Slices of prosciutto di parma, san daniele, culatello, salami and mortadella served with bread 14.8

## Bündner Teller 🎜

Swiss-style air-dried beef, swiss farmer raw bacon and ham served with cheese, gherkins, silverskin onions and bread 14.8

### SALAD



Small mixed side salad tossed in home-made vinaigrette

Cervelat & Cheese Salad 77

12.6

21

20

38

14

7.5

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

Roasted Fleurets of Cauliflower

With herbs and spices tossed in a dressing of garlic-tahini and Greek yoghurt

Optional: Add grilled stripes of sesame-coated 2.5 chicken fillet

### Huber's Salad of Romaine Lettuce 11.5 & Crisp Panchetta

Tossed in a well-seasoned creamy dressing of garlic & anchovies

Optional: Add slices of our home-made 3 smoked duck breast

### SAUSAGES =

### Fränkische Rostbratwürstchen

6 pieces, with sauerkraut and sliced bread

10.8 📆

### Original Veal Sausage 🎜

With spatzli and onion sauce

13.8

### Spicy Italian Pork Sausage

Served in brioche with sauerkraut, pickles, caramelised onions and fries

### A Pair of Wienerli 🎜

With potato salad

7.9 / 5 😇

### **Curry Wurst**

Coarse pork sausage topped with curry ketchup and fries

### "Berliner" Curry Wurst

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

9.9

### Sausage of the Day

Please refer to our blackboard

# MAINS



Braised Grain-Fed Bone-In Beef Short Rib

Australia's very best 150 days grain-fed short-ribs perfectly braised, sprinkled with fresh horseradish. Served with mashed potatoes and caramelised onions

Braised Oxtail "Printanière"

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

U.S. Prime Sirloin Steak

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

Flat Iron Steak 19

Australian Angus grain-fed beef, rich 'beefy' flavour. Best served medium-rare. Topped with Huber's paris butter and served with french fries

Australian Pasture Fed Lamb Chops 35

Served with vegetables and fries

Warm Roast Beef Sandwich Layers of thinly sliced "sous-vide" style cooked sirloin, dressed on a brioche bun

with a mustard & horseradish spread, and parmesan shavings. Served with fries

Huber's Beef Burger with Bacon & Gruyere Cheese 16.5

100% pure Australian chilled beef, topped with crispy bacon and caramelised onions.

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

# "Martelli" Fusilli with Bolognese

**Huber's Dry Aged Beef Burger** 

Served with fries

11.5 / 6.5

**O** 

19.5

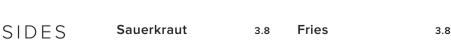
Homemade and authentic sauce of beef & pork combined with one of Italy's best pastas

### Chicken Schnitzel Sandwich 11.8

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

Meatloaf 🎜 12.8 / 7

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



Potato Salad 3.8 **Mashed Potato** 3.8 Daily Vegetables Spatzli 3.8 3.8 **Creamed Spinach** To change sides to 1.0 4.6 creamed spinach:

# DESSERT

Engadiner Nusstorte 7 6.5 Engadine Nut Tart

Rüeblitorte 🎜 6.5 Swiss-style carrot cake Made by famous Swiss Pastry Chef Xavier Baumgartner

Selection Of Mövenpick Ice Cream 🎜 4.5

**Cheese Medley** 12.9

Selection of four fine cheeses from Europe. Served with crackers and dried fruits

# Other Desserts

Please refer to our service crew







Prices are subject to 10% service charge & 7% GST





### COLD BEVERAGES

### Juices

Orange / Apple / Mango 3.95

Lime Juice or Lime Soda 3.95

Apple Spritzer

500 ML: 3.95

Rivella

Red / Blue / Green 6.5

**Elmer Citro** 4.5

Ice Lemon Tea

#### Soft drinks

Coca Cola / Coke Zero / Diet Coke / 7UP / Fanta Orange / Ginger Ale

3.95

#### Fizzy drinks

Moscato/ Mandarin/ Raspberry

6.8

**Huber's Water** 

Huber's Water 1.5 ML

#### Gerolsteiner

Sparkling water 500 ML : 3.95 1500 ML: 9 Natural

1 L: 4.8

# TEA & CHOCOLATE

#### **Swiss Caotina** 5.2 Ice Swiss Caotina 6.2

A Cup of Bontea English breakfast / Earl Grey / Camomile / Jasmine green tea /

# CIDERS & GINGER ALE

**Brother's Cider** 500 ML: 12

Apple / Pear

4.9

**Bruce Cost Ginger Ale** 

### SCHNAPS

Peppermint

Williams 9.8 Kirsch 9.8 Aquavit 9.8 Jägermeister 9 Kaffee Luz 10.5

# SHORTERS

Sambuca Tequila

### WHISKEYS

Balvenie 14-Year-Old 12 **Black Label** 

# BRANDY

Cognac V.S.O.P.

### COCKTAILS

Cuba Libre

Campari Orange 11.5

**Gin Tonic** 

11.5

Hendrick's Gin Tonic

Vodka Tonic 11.5

MOCKTAILS

Gunner 7.8

**Shirley Temple** 







### FRESH FROM THE TAP

### Schneider Weisse

Full-bodied and sparkling with refreshing citrus and hoppy notes Pint (500 ML): 12.6

1/2 Pint (300 ML): 9

#### **Grevensteiner Lager**

Very drinkable, amber in colour and hoppy

Pint (500 ML): 12.6 1/2 Pint (300 ML): 8.5

## WEISSBIER BY BOTTLE ~~~~

### **GERMANY**

Franziskaner 12.6

Zesty wheat flavour, refreshing taste

Paulaner 12.6 Sparklingly mild and fruity

Erdinger Hefe/Dunkel

Full bodied with a tangy fruitiness



# OTHER BEERS BY BOTTLE

### **SWITZERLAND**

Falken Prinz 330 ML: 6.9 Fine, mild hop flavours

12.6

Falken Eidgenoss 330 ML: 6.9 Amber colour, smooth and mild

Pilsner Urquell 330 ML: 6.9

Very drinkable, lightly malty

**Appenzeller Vollmond** 330 ML: 6.5 Crisp, with a little bitterness

### **GERMANY**

**Veltins Pilsner** 330 ML: 6.9

Distinctive fine, bitter after taste

Paulaner Hell 500 ML: 9.2

Mild, a hint of sweetness, soft hop flavours

# **OTHERS**

Heineken brewed in Holland

330 ML: 7.5

Corona 330 ML: 8.5

**Tiger Beer** 330 ML:8

### ALCOHOL-FREE BEERS

Paulaner Weisse 500 ML: 8.5

**Veltins Pilsner** 330 ML: 6.8

For Coffee and Wine menu, please refer to our service crew

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### RED WINES

#### AUSTRALIA

#### Patritti Merchant Shiraz

A classic McLaren Vale style with raspberry, plum and blackcurrant fruit flavours

#### SWITZERLAND

#### Vinattieri Ticinesi Roncaia Merlot

Vivid ruby red colour. Notes of ripe black cherry, blackberry and blackcurrant bottle: 65

#### SPAIN

#### Descendientes de J. Palacios Petalos

Bright ruby colour with notes of black pepper, plums, cherries and a strong mineral character bottle: 63

### FRANCE

#### Château de La Chaize / Brouilly

Delectable, fruity nose underscored with aromas of red fruits and notes of nutmeg spice. Notes of red fruit and spice offer depth and lively acidity

### bottle: 53

#### ITALY

#### Brancaia Chianti Classico DOCG

Aromas of ripe red fruit and a lively acidity.

Surprisingly light on the palate, yet with a long and elegant finish

bottle: 49

#### CALIFORNIA

### East Bench Zinfandel / Ridge

Deep ruby colour, mixed red fruits nose, subtle vanilla and oak spice, black cherry and raspberry palate with well coated tannins and bright acidity

bottle: 87

#### ARGENTINA

#### Alamos Malbec

Dark cherry and blackberry flavours with hints of brown spice and vanilla adding layers of complexity

bottle: 49

#### AUSTRIA

#### Umathum Blaufränkisch Neusiedlersee

Ruby-red with aromas of blackberries, sour cherries and blackcurrants. A fine, smooth and long finish bottle: 69

### GERMANY

#### Spätburgunder Trocken Bürgerspital

A dry Pinot. Bouquet of ripe cherries and berries. Elegant, medium-bodied with firm structure, tannins and harmonious acidity

bottle : 65

#### **RED WINE BY THE GLASS**

Brancaia Chianti Classico DOCG

glass : 12

### **ROSÉ BY THE GLASS**

Masi Rosa dei Masi

glass: 9.80



### WHITE WINES

#### SWITZERLAND

#### **Fendant**

Crisp pear and melon flavours with plenty of acidity for balance, and a hint of marzipan on the finish

bottle: 48

#### AUSTRALIA

#### Patritti Merchant Sauvignon Blanc

Aromas of freshly cut grass blend with tropical notes of passionfruit and lychee. The palate is refreshing and crisp with a lovely acid line

bottle: 51

#### **NEW ZEALAND**

#### **Neudorf Moutere Pinot Gris**

Dry, silken-textured pinot gris with concentrated pear, apple, ginger, anise and subtle honeysuckle flavours

bottle: 63

#### ARGENTINA

#### Zuccardi Serie A Torrontes

Intense yellow colour with silver hues. The wine is well structured with a lively acidity and great aromatic intensity. Delicate and long finish

bottle: 42

#### GERMANY

#### Bürgerspital Riesling Trocken

A citrus fruit character, this dry riesling is racy and intense, with an appetizing palate of clear minerality in the background and a fresh finish

bottle: 58

#### ITALY

#### Masi Masianco Pinot Grigio

A fresh white wine, aromatic and fruity in style, traces of honey with a dry finish and a citrus twist

bottle: 45

#### FRANCE

#### Sancerre / Saget

Pale yellow robe with a nose of gooseberry and flower. Good acidity on the palate with mineral notes and a pleasing, long after-taste

bottle: 58

#### Domaine Servin Chablis

This Chablis opens to a classic nose of citrus and white fruits. Good minerality, freshness and a fine balance of fruit and acidity with a long dry finish. A brilliant summer wine

bottle: 62

#### SPAIN

#### Pazo Señorans Rias Baixas / Galicia

Straw yellow color with greenish hints. On the palate, there is medium-high intensity combined with a balance of acidity which gives the wine great structure that improves in the glass

bottle: 59

#### PROSECCO & CHAMPAGNE

#### Silvano Follador Valdobbiadene

Notes of green apple, pear, lime, fresh flowers and citrus fruits. Mouthwatering acidity and a clean, fruity finish

bottle: 58

#### **Beatrice Baron Prestige Brut**

Long-lasting perlage, on the nose notes of brioche, apple and white flowers, complex on the palate with yeasty aromas, white fruit and mineral notes, lengthy finish

bottle: 63

#### WHITE WINE BY THE GLASS

Patritti Merchant Sauvignon Blanc glass: 10.80



