



E S T . 1 9 6 1

"A DAY WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE"

## M A Y W E S U G G E S T ?

<b>Dutch Bitterballs</b>	<b>\$4</b>
Made from veal and chicken — an excellent suggestion with pre-dinner drinks	
<b>Homemade German Bretzel</b>	<b>\$4</b>
<b>Schmalz-Bauernbrot</b>	<b>\$5</b>
Brown bread and dripping	

## C O L D A P P E T I S E R S

	Entrée	Main
<b>Stuyvesant's Bites (share plate available)</b>		
Platter of house pâté, sausage salad, chorizo, air-dried beef-ham salad and pickles	<b>\$33</b>	<b>\$53</b>
<b>Pork Terrine Sülze</b> Vinaigrette, gherkin, sour dough	<b>\$27</b>	
<b>Steak Tartare</b> Finely chopped raw beef fillet garnished, with toast and chips	<b>\$34</b>	<b>\$48</b>
<b>Avocado Seafood Antipasto (share plate available)</b>		
With cooked prawns, natural oysters, grilled scallops, gravlax, avocado, white anchovies	<b>\$38</b>	
<b>Avocado Vinaigrette</b> Garnished, salad, greens	<b>\$20</b>	
<b>Gravlax</b> Fresh marinated salmon with dill, vodka, pepper and dill pickles	<b>\$31</b>	

## H O T A P P E T I S E R S

<b>Dutch Veal and Chicken Croquettes</b>	<b>\$20</b>	
<b>Original Frankfurt Sausages</b> Two sausages with potato salad	<b>\$20</b>	
<b>Knoflook Garnalen</b> Sizzling garlic prawns served in olive oil, lemon, sherry and shallots	<b>\$31</b>	
<b>BBQ King Prawns</b> On fried rice with lemon and plum sauce	<b>\$31</b>	
<b>Warm Duck Pancake</b> Pine nuts, shallots, vegetables, bacon and soy	<b>\$24</b>	
<b>Black Pudding</b> Old white scallops, caramelised onion	<b>\$38</b>	
<b>Asparagus Hollandaise or Provençale</b> Tomato, mushroom, shaved grana parmesan	<b>\$24</b>	
<b>Weinberg Schnecken</b>	1/2 Dozen	Dozen
Snails marinated in garlic butter and baked	<b>\$20</b>	<b>\$33</b>



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## S O U P S

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### Clam Chowder Hevoland

Fish broth with baby clams from the recipe of the Friesland fishermen	\$16
Served in damper	\$22

### Dutch Pea Soup

With Frankfurt Sausage	\$15
Make a meal from it — damper with two sausages	\$22

## S Y D N E Y R O C K O Y S T E R S

1/2 Dozen    Dozen

### Natural

Served with Mäxli's own cocktail dressing, slightly spicy or balsamic vinaigrette	\$24	\$48
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### Zeeland

Poached in white wine, coated with Hollandaise Sauce and glazed	\$24	\$48
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### Kilpatrick

Crisply baked with worcestershire and bacon	\$24	\$48
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### Mixed Dozen Your choice

\$48

## S A L A D

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<b>House Salad</b> With avocado, feta cheese, prawns and a variety of lettuces	\$25
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### Caesar Salad (share plate available)

Crisp cos lettuce in our own dressing with anchovies, poached egg and croutons	\$16
with Chicken Schnitzel	\$25

<b>Mixed or Green Salad</b> In French dressing	\$10
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## L I V E F R O M T H E S A L T W A T E R T A N K

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### Whole Green Lobster

Grilled with lemon butter, chilli or garlic

Market Price

### Queensland Mud Crab

Choose from lemon, garlic or chilli or ginger shallots or salt and pepper.

Served on Nasi rice and fried parsley

Market Price

## F R E S H S E A F O O D

Entrée Main

### Tasmanian Salmon Fillets

Grilled or lemon peppered

\$38

### Schnapper Tail (when available)

Market Price

### Schnapper Fillet Meunière, Almandine grilled, lemon butter or poached

\$38

### Fish and Chips Fried in batter

\$30

### Salmon Schnitzel Dipped in egg, pan fried in olive oil

\$29

\$36

### Schnapper Zuiderzee

Fillet poached in white wine with lobster pieces, oysters and Hollandaise Sauce

\$31

\$42

### Prawns Amsterdam

Fresh green prawns in sherry wine sauce with dill, chives and couscous

\$31

\$42

### Freshly Cooked Lobster (Half)

\$54

Your choice of: **Thermidor** - English mustard, white wine, **Salad** - Garnished, cocktail dressing,

**Americaine** - Tomato, Cognac, **Chantecler** - Cognac, Pernod, Dill, **Newburg** - Mushroom, Sherry

## S I D E D I S H E S

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### Rösti Potatoes

\$10

### Kartoffelpuffer Potato pancakes with Apple Sauce

\$10

### Chips

\$10



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**M A Y W E S U G G E S T S O M E F A V O U R I T E S ?** Entrée Main

<b>Veal Scheveningen</b>			
Two veal steaks topped with lobster slices, fresh asparagus and Béarnaise Sauce		\$31	\$46
<b>Three Fillets Satcha</b>			
Veal, lamb and beef grilled with Spinach-Hollandaise and Herb Butter Sauce		\$30	\$45
<b>Veal Fillet Roasted</b> With Morcheln Mushroom Sherry Sauce			\$50
<b>Rack of Lamb Florentine</b>	3 cutlets	5 cutlets	
Milk-fed baby rack roasted, served with Spinach Sauce		\$36	\$45
<b>Half Free Range Duckling</b> Slow roasted, crisp, with seasonal fruit, red cabbage and spätzle			\$41
<b>Ship &amp; Shore, Fillet Steak – Herb Butter</b>			
With prawns or ½ BBQ lobster – Lemon-Garlic-Chilli			Market Price
	120g	220g	360g
<b>Fillet Steak Dianne</b>	\$35	\$42	\$53
<b>Fillet Steak Patron</b>			
Marinated eye fillet with Herb Butter, Marrowbone and Béarnaise Sauce	\$35	\$42	\$53
<b>Fillet Steak Bordelaise</b> With red wine and Marrow Sauce	\$35	\$42	\$53
<b>Biefstuk Povroide</b>			
Fillet steak with crushed peppercorns, pan-fried, then flambéed in cognac and finished in Dutch Mustard Sauce	\$35	\$42	\$53
<b>Certied Angus Sirloin (share plate available)</b>		250g	360g
Choice of Café de Paris Butter, Red Wine, Pepper, Béarnaise or Bordelaise (Marrow) Sauce		\$37	\$44
<b>Rib Eye Beef</b>			\$68
<b>Chateaubriand</b> For two or more			
Tenderloin aged, marinated, perfectly roasted with Sydney's Vegie Garden, Red Wine Glacé and Béarnaise Sauce			\$110



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<b>B L A C K F O R E S T S P E C I A L S</b>		Entrée	Main
<b>Medley of Homemade German Sausages</b> (share plate available)		\$22	\$33
<b>Nürnbergerli</b> Spicy pork sausages		\$20	\$31
<b>Münchner Bratwurst</b> Grilled in onion sauce with rösti or potato salad			\$27
<b>Kassler Rippchen</b> Smoked pork loin with white wine sauerkraut and mash			\$35
<b>Schweinshaxe</b> (share plate available) Pork knuckle, roasted, with sauerkraut and mash			\$37
<b>Venison Baden-Baden</b>			
Marinated steaks in juniper, with red wine glaze, medley of mushrooms, spätzle and red cabbage			\$53
<b>Tasting Platter (to share)</b>			
Roasted Pork knuckle, kassler (smoked porkloin), schnitzel, sausage, sauerkraut and mash			\$42
<b>M Ä X L I ' S S C H N I T Z E L</b> (choice of chicken or veal)		Entrée	Main
<b>Original Wiener</b> Crumbed, with redcurrant jelly		\$25	\$38
<b>Jäger</b> With a selection of field mushrooms, Red Wine Sauce		\$25	\$38
<b>Holstein</b> Crumbed, with fried egg and anchovies		\$25	\$38
<b>Cordon Bleu</b> Filled with cheese and ham		\$25	\$38
<b>Stuyvesant's</b> With fresh asparagus, Hollandaise Sauce and Swiss Cheese		\$29	\$40
<b>Milanese</b> Dipped in egg and parmesan, pan-fried		\$25	\$38
<b>Lemon</b> With lemon, parsley, sherry and cream		\$25	\$38
<b>D U T C H I N D O N E S I A N</b>		Entrée	Main
<b>Nasi Goreng Special</b> Fried rice with sate, Kroepoeck, prawns, fried banana and egg		\$22	\$30
<b>Honden – Portie</b> Grilled fillet steak with Nasi Goreng, fried egg and onion		\$29	\$40
<b>Oedang Goreng</b> Fried king prawns with Nasi Goreng, fried egg and shallots		\$29	\$40
<b>S U C K L I N G P I G</b>			
<b>Suckling Pig</b> Pre-order 24 hours — 1 pig serves approximately 10 people.			
With sauerkraut and snatzle, red cabbage, apple sauce, roasting yie			\$50pp