



MAY WE SUGGEST

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

COLD APPETISERS

	Entrée	Main
Stuyvesant's Bites (share plate available)	\$33	\$53
Platter of Swiss sausage salad, chorizo, beef, bündlerfleisch, black forest ham and pickles		
Steak Tartar Finely chopped raw beef fillet garnished, with toast and chips	\$34	\$48
Avocado Seafood Antipasto (share plate available)	\$38	
With prawns, natural oysters, grilled scallops, Smoked Salmon, white anchovies		

SALAD

House Salad With avocado, feta cheese, prawns and a variety of lettuces	\$22
Caesar Salad (share plate available)	\$16
Crisp cos lettuce in our own dressing with anchovies, poached egg and croutons	\$25
With chicken schnitzel	
Mixed or Green Salad In French dressing	\$10
Kipfler Potato Salad	\$16
	\$10

SYDNEY ROCK OYSTERS

	1/2 Dozen	Dozen
Natural	24	48
Served with cocktail dressing, slightly spicy or balsamic vinaigrette		
With Russian Caviar	15 each	
Zeeland	30	60
Poached in white wine, coated with hollandaise sauce and glazed		
Kilpatrick	30	60
Crisply baked with worcestershire and bacon		
Mixed Dozen Your choice	30	60
Mornay	30	60
Poached, glazed with cheese		



HOT APPETISERS

Knoflook Garnalen - Sizzling garlic prawns served in olive oil, lemon, sherry and shallots	33
BBQ King Prawns - On fried rice with lemon and plum sauce	33
Nürnberggerli - Spicy pork sausages	22
Swiss Veal Bratwurst - Rosti potato or potato salad with onion sauce	27
Seafood Hot Pot – sautéed selected seafood in a tomato bouillabaisse broth	36
Weinberg Schnecken - Snails marinated in garlic butter and baked	1/2 Dozen – 22, Dozen - 35

SOUPS

Clam Chowder Holland – with baby clams	16
Dutch Pea Soup – with Frankfurt sausage	15

LIVE FROM THE SALTWATER TANK

Whole Green Lobster	M.P
Grilled with lemon butter, chilli or garlic	
Queensland Mud Crab	M.P
Choose from lemon, garlic or chilli or ginger shallots or salt and pepper. Served on Nasi rice and fried parsley	

FRESH SEAFOOD

Tasmanian Salmon Fillets	
Grilled or lemon peppered	38
Snapper Tail (when available)	M.P
Snapper Fillet Meuniere - Almandine grilled, lemon butter or poached	38
Fish and Chips	30
Salmon Schnitzel - dipped in egg, pan-fried in olive oil	36
Snapper Zuiderzee	
Fillet poached in white wine with lobster pieces, oysters and Hollandaise Sauce	42
Freshly Cooked Lobster (Half)	54
Your choice of: Thermidor - English mustard, white wine, Salad - Garnished, cocktail dressing, Americana - Tomato, Cognac, Chantecler - Cognac, Pernod, Dill, Newburg - Mushroom, Sherry	



MAY WE SUGGEST SOME FAVOURITES?

	Entrée	Main
Veal Scheveningen		
Two veal steaks topped with lobster slices, fresh asparagus and béarnaise Sauce	\$31	\$46
Three Fillets Satcha		
Veal, lamb and beef grilled with spinach–hollandaise and herb butter sauce	\$30	\$46
Half Free Range Duckling - Slow roasted, crisp, with seasonal fruit, red cabbage and spätzle	\$42	
Ship & Shore, Fillet Steak		
With prawns or BBQ lobster – Lemon–Garlic–Chilli		Market Price

STEAKS

	120g	220g	360g
Fillet Steak Dianne	\$35	\$46	\$56
Fillet Steak Patron			
Marinated eye fillet with herb butter, marrowbone and béarnaise sauce	\$35	\$46	\$56
Fillet Steak Bordelaise - With red wine and marrow Sauce	\$35	\$46	\$56
Biefstuk Povroide			
Fillet steak with crushed peppercorns, pan-fried, then flambéed in cognac And finished in Dutch mustard sauce	\$35	\$46	\$56
Certified Angus Sirloin (share plate available)		250g	360g
Choice of Café de Paris butter, red wine, pepper, béarnaise or bordelaise (marrow) Sauce		\$39	\$45
House aged Rib Eye Beef	Single \$68	Double \$120	
Chateaubriand For two or more			
Tenderloin aged, marinated, perfectly roasted with Sydney's Vegie Garden, red wine glaze and béarnaise sauce			\$126
Suckling Pig – pre- order 24 hours, one pig serves 10 people.			\$55pp



BLACK FOREST SPECIALS

Kassler Rippen - Smoked pork loin with white wine sauerkraut and mash	\$35
Schweinshaxe - Pork knuckle, roasted, with sauerkraut and mash	\$40
Medley of Sausages – a combination of 6 homemade sausages	\$38
Venison Baden-Baden	\$53
Marinated steaks in juniper with red wine glaze, medley of mushrooms, spätzle and red cabbage	
Tasting Platter (for 2 people) single available for \$40pp	\$60
Roasted Pork knuckle, kassler (smoked porkloin), schnitzel, sausage, sauerkraut and mash	

MAXLI'S SCHNITZEL

(choice of chicken or veal)

Entrée Main

Original Wiener - Crumbed, with redcurrant jelly	\$25	\$38
Jäger - With a selection of field mushrooms, red wine sauce	\$25	\$38
Holstein - crumbed, with fried egg and anchovies	\$25	\$38
Cordon Bleu - Filled with cheese and ham	\$25	\$38
Stuyvesant's - with fresh asparagus, hollandaise sauce and Swiss cheese	\$29	\$40
Milanese - Dipped in egg and parmesan, pan-fried	\$25	\$38
Lemon - With lemon, parsley, sherry and cream	\$25	\$38

DUTCH INDONESIAN

Entrée Main

Nasi Goreng - Special Fried rice with sate, Kroepoeck, prawns, fried banana and egg	\$22	\$30
Honden Portie - Grilled filet steak with Nasi Goreng, fried egg and onion	\$29	\$40
Oedang Goreng - Fried king prawns with Nasi Goreng, fried egg and shallots	\$29	\$40