

## Stuyvesant's House

EST. 1961

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

### MAY WE SUGGEST?

Dutch Bitterballs	4
Made from veal and chicken — an excellent suggestion with pre-dinner drink	
Homemade German Pretzel	4
Schmalz-Bauernbrot (GF)	4
Brown bread and dripping	

### COLD APPETISERS

	Entrée	Mains
Charcuterie Platter (GF)		53
Platter of Swiss sausage salad, chorizo, beef, bündlerfleisch, black forest ham and pickles		
Steak Tartare	39	52
Finely chopped raw beef fillet garnished with toast and chips		
Avocado Seafood Antipasto (GF)	40	
With cooked prawns, natural oysters, grilled scallops, fresh salmon, white anchovies		

### SALADS

House Salad	24
With avocado, feta cheese, prawns and a variety of lettuces	
Caesar Salad	16
Crisp cos lettuce in our own dressing with anchovies, poached egg and croutons	
Add Chicken Schnitzel	28
Mixed or Green Salad	10
In French dressing	
Kipfler Potato Salad	15
Potato Pancakes	15
kartoffelpuffer with apple sauce	





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## SYDNEY ROCK OYSTERS

	1/2 doz.	Dozen
<b>Natural</b> Served with Mäxli's own cocktail dressing, slightly spicy or balsamic vinaigrette	24	48
With Russian Caviar	15 each	
<b>Zeeland</b> Poached in white wine, coated with Hollandaise Sauce and glazed	30	60
<b>Kilpatrick</b> Crisply baked with Worcestershire and bacon	30	60
<b>Mornay</b> Poached, glazed with cheese	30	60
<b>Mixed Dozen – Your choice</b>	30	60

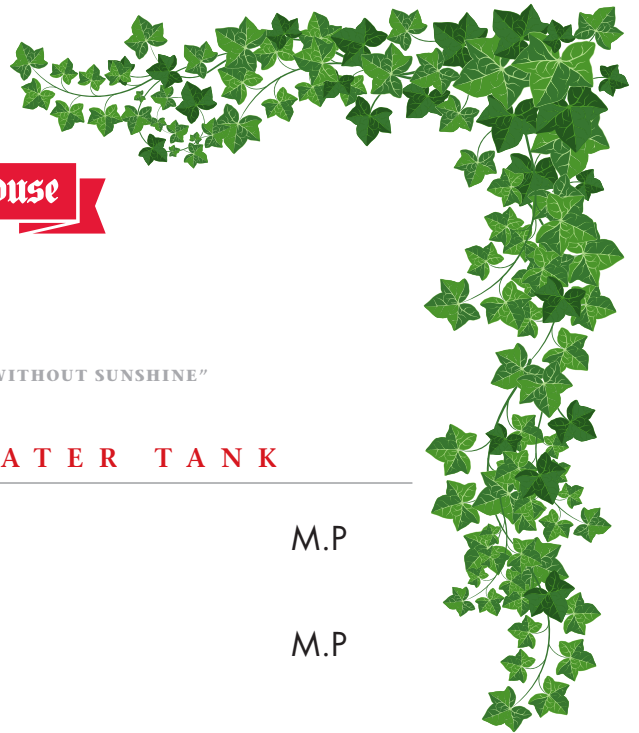
## HOT APPETISERS

<b>Knoflook Garnalen</b> Sizzling garlic prawns served in olive oil, lemon, sherry and shallots		33
<b>Nürnbergerli</b> Spicy pork sausages		22
<b>Swiss Veal Bratwurst</b> Rosti potato or potato salad with onion sauce		27
	1/2 doz.	Dozen
<b>Weinberg Schnecken</b> Snails marinated in garlic butter and baked	22	38
<b>Dutch Veal and Chicken Croquettes</b> with Chips		24

## SOUPS

<b>Clam Chowder Holland</b> Fish broth with baby clams	16
<b>Dutch Pea Soup</b> With Frankfurt Sausage	15





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## LIVE FROM SALTWATER TANK

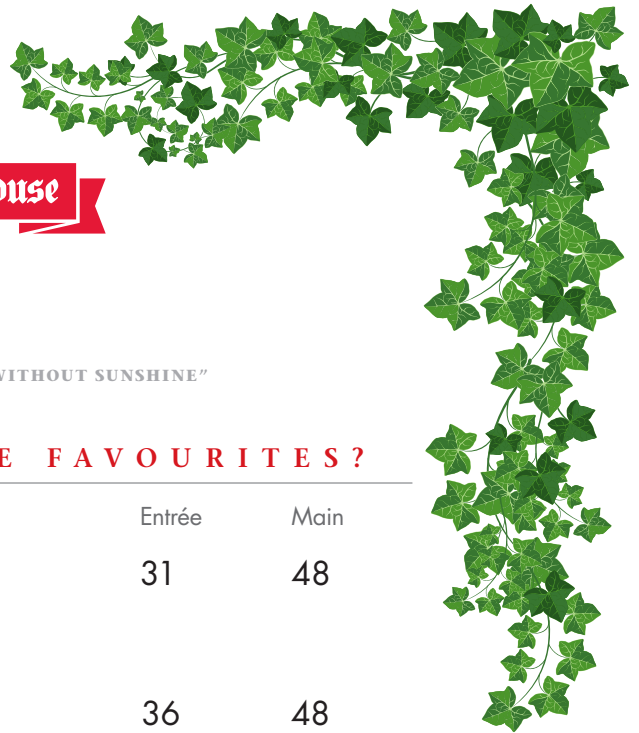
<b>Whole Green Lobster</b> Grilled with lemon butter, chilli or garlic	M.P
<b>Queensland Mud Crab</b> Choose from lemon, garlic or chilli or ginger shallots or salt and pepper. Served on Nasi rice and fried parsley	M.P

## FRESH SEAFOOD

<b>Tasmanian Salmon Fillets</b> Grilled or lemon peppered	38
<b>Snapper Tail</b> (when available)	M.P
<b>Snapper Fillet Meunière</b> Almandine grilled, lemon butter or poached	38
<b>Fish and Chips</b> Fried in batter	32
<b>Salmon Schnitzel</b> Dipped in egg, pan-fried in olive oil	38
<b>Schnapper Zuiderzee</b> Fillet poached in white wine with lobster pieces, oysters and Hollandaise Sauce	46
<b>Freshly Cooked Lobster (Half)</b> Your choice of:  <b>Thermidor</b> – English mustard, white wine <b>Salad</b> – Garnished, cocktail dressing <b>Americana</b> – Tomato, Cognac, <b>Chantecler</b> – Cognac, Pernod, Dill <b>Newburg</b> – Mushroom, Sherry	54







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### MAY WE SUGGEST SOME FAVOURITES?

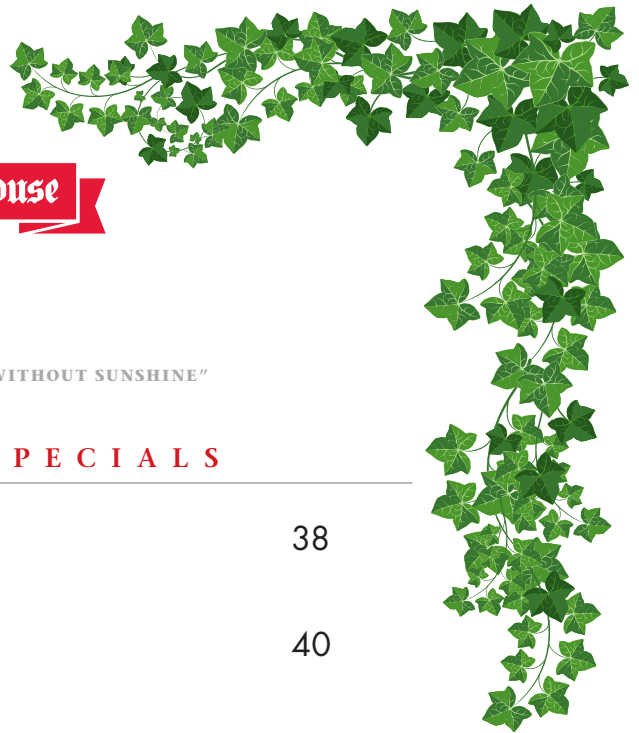
	Entrée	Main
<b>Veal Scheveningen</b> Two veal steaks topped with lobster slices, fresh asparagus and Béarnaise Sauce	31	48
<b>Three Fillets Satcha</b> Veal, lamb and beef grilled with Spinach- Hollandaise and Herb Butter Sauce	36	48
<b>Half Free Range Duckling</b> Slow roasted, crisp, with seasonal fruit, red cabbage and spätzle		42
<b>House aged Rib Eye Beef</b>	68	120
<b>Ship &amp; Shore, Fillet Steak</b> With prawns or BBQ lobster – Lemon – Garlic – Chilli		M.P
<b>Chateaubriand</b> For two or more Tenderloin aged, marinated, perfectly roasted with Sydney's Vegie Garden, Red Wine Glacé and Béarnaise Sauce		126

### STEAKS

	120g	220g	360g
<b>Fillet Steak Dianne</b>	35	46	56
<b>Fillet Steak Patron</b> Marinated eye fillet with Herb Butter, Marrowbone and Béarnaise Sauce	35	46	56
<b>Fillet Steak Bordelaise</b> With red wine and Marrow Sauce	35	46	56
<b>Biefstuk Povroide</b> Fillet steak with crushed peppercorns, pan-fried, then flambéed in cognac and finished in Dutch Mustard Sauce	35	46	56
		250g	360g
<b>Certified Angus Sirloin</b> (share plate available) Choice of Café de Paris Butter, Red Wine, Pepper, Béarnaise or Bordelaise (Marrow) Sauce		39	45







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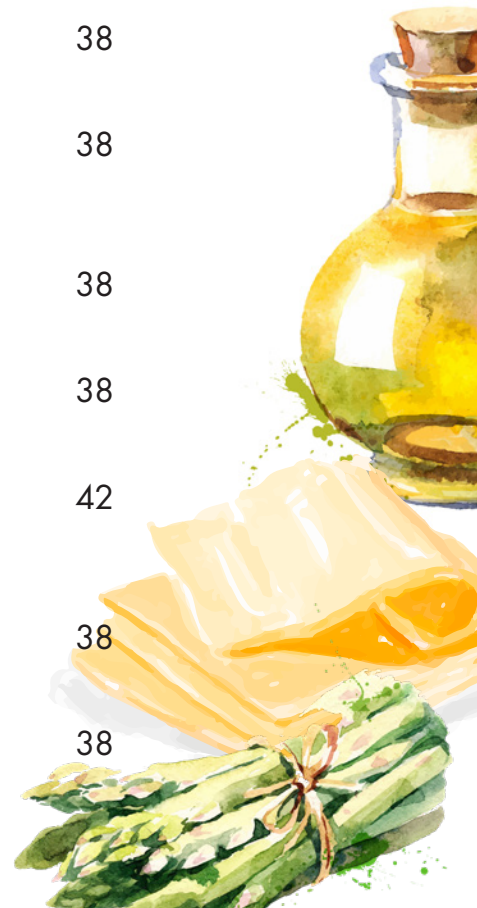
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## BLACK FOREST SPECIALS

<b>Medley of Homemade German Sausages</b> (GF available)	38
<b>Kassler Rippchen</b> Smoked pork loin with white wine sauerkraut and mash	40
<b>Schweinshaxe</b> (share plate available) Pork knuckle, roasted, with sauerkraut and mash	40
<b>Venison Baden-Baden</b> Marinated steaks in juniper, with red wine glaze, medley of mushrooms, spätzle and red cabbage	58
<b>Tasting Platter (to share)</b> Roasted Pork knuckle, kassler (smoked pork loin), schnitzel, sausage, sauerkraut and mash	70

## M Ä X L I ' S S C H N I T Z E L

	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	42
<b>Milanese</b> Dipped in egg and parmesan, pan-fried	25	38
<b>Lemon</b> With lemon, parsley, sherry and cream	25	38





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## DUTCH INDONESIAN

	Entrée	Main
<b>Nasi Goreng</b> Special Fried rice with sate, Kroepoek, prawns, fried banana and egg	22	33
<b>Honden Portie</b> Grilled fillet steak with Nasi Goreng, fried egg and onion	25	40
<b>Oedang Goreng</b> Fried king prawns with Nasi Goreng, fried egg and shallots	25	40



**Vegan and Vegetarian Options are Available.**

Please specify any dietary requirements to your waiter