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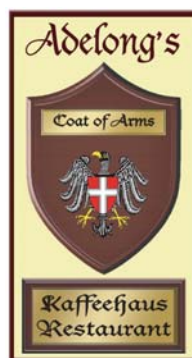
# ***COAT OF ARMS KAFFEEHAUS RESTAURANT***

## ***OPENING HOURS***

***WED - FRI***                      ***8 am - 4 pm***

***SAT & SUN***                      ***9 am - 4 pm***

***WED - SAT***                      ***7 pm - 9 pm***



## WHITE WINE

	<u>Glass</u>	<u>Bottle</u>
<i>Richland Sauvignon Blanc</i>	\$ 6.50	\$ 25.00
<i>Richland Pinot Grigio</i>	\$ 7.50	\$ 26.00
<i>Richland Chardonnay</i>	\$ 7.50	\$ 27.00
<i>Richland Moscato</i>	\$ 7.00	\$ 26.00
<i>3 Bridges Chardonnay</i>		\$ 36.00

## SPARKLING

<i>Eternity Sparkling Wine</i>	\$ 7.00	\$ 25.00
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## RED WINE

<i>Richland Merlot</i>	\$ 7.00	\$ 25.00
<i>Richland Cabernet Merlot</i>	\$ 7.50	\$ 25.00
<i>Richland Cabernet Sauvignon</i>	\$ 7.50	\$ 27.00
<i>Richland Shiraz</i>	\$ 8.00	\$ 28.00
<i>3 Bridges Cabernet Sauvignon</i>		\$ 38.00
<i>3 Bridges Shiraz</i>		\$ 38.00
<i>3 Bridges Durif 2007</i>		\$ 40.00

## DESSERT WINE

Glass 60ml

<i>3 Bridges Golden Mist Botrytis Semillon</i>	\$ 12.00	\$ 45.00
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## BEER

### Australian

<i>James Boag's Light</i>	(2.9%)	\$ 5.00
<i>James Boag's Premium Lager</i>	(5.0%)	\$ 6.00
<i>Coopers Original Pale Ale</i>	(4.5%)	\$ 7.00
<i>Crown Lager</i>	(4.9%)	\$ 7.00

### Imported

<i>Oettinger Pils</i>	(4.7%)	(Germany - Pilsner)	\$ 7.00
<i>Heineken</i>	(5.0%)	(Holland/Netherlands - Lager)	\$ 7.50
<i>Lowenbrau Original</i>	(5.2%)	(Germany - Lager)	\$ 7.50
<i>Stella Artois</i>	(5.0%)	(Belgium- Lager)	\$ 8.00
<i>Corona</i>	(4.6%)	(Mexico - Lager)	\$ 8.00



# ALTAR WINE BAR



*Further extensive Wine & Spirit menu is available through the wine bar. Please ask our staff.*

<b>OPENING HOURS;</b>	<b>WED &amp; THU</b> 4pm - 9.30pm
	<b>FRI</b> 4pm - 11pm
	<b>SAT</b> 2pm - 11pm
	<b>SUN</b> 2pm - 9.30pm

*We are unable to accept split billing and thank you for your understanding.*



## **WILD BRUMBY SCHNAPPS**

(Austrian Schnapps produced in the Snowy Mountains - Thredbo)

### Liqueur

30ml

**Butterscotch** (17%) \$ 7.00

You'll need to throw away your preconceptions of butterscotch schnapps as thredbo valley distillery has managed to meld the sweetness of butterscotch into a well-balanced spirit. perfect on it's own.

**Sour Apple** (17.5%) \$ 7.00

A tasty sweet and sour combination, made from Granny Smith apples and lemons

**Devils Tongue** (18%) \$ 8.00

This is a special blend made from pink lady apples, chilli and herbs. For those who wish to indulge to a new taste in Liguers, step over to a Devilish experience. You won't be disappointed!

**Peach Nectar** (18.5%) \$ 8.00

Stone fruits with firm but sweet flesh are ideal ingredients in schnapps distilling. peaches offer the ideal combination of both firm flesh and rich succulent flavours. this sweet schnapps is ideal as a standalone liquor.

### Premium Schnapps

30ml

**Obstler - Apple & Pear** (40%) (Austrian style schnapps) \$ 12.00

A traditional 'Austrian', Apple & Pear schnapps. It's typical hearty aroma comes from the snap-juicy apples that grow on the foothills of the Snowy Mountains, similar to that of the Austrian Alps. Perfect Australian & Austrian match made in Schnapps heaven!

**Pink Lady Apple** (40%) \$ 12.00

Pink Lady Apple is Wildbrumby's most popular schnapps. Thredbo Valley Distillery uses pink lady apples - Australia's very own Snow Mountain's apple variety - grown right here in Batlow, and converts them to irresistible sweet schnapps. Made in the traditional European style. Strong apple aroma and a rich sweet finish.

**Apricot Premium** (45%) (Austrian style schnapps) \$ 12.50

Another very traditional 'Austrian' schnapps, true to its' origins and very complimentary to the Snowy Mountains experience as it is to the Austrian Alps! Smooth with a wonderful strong apricot aroma and a lasting taste.

**Grappa** (45%) (Italian style) \$ 12.50

Pomace, the grape skins, pulp seeds, and stems left behind from the making of wine, are the essential elements Grappa is made from. Grappa is powerful and strong, and often direct and evocative, where the taste of the grappa takes precedence over the aroma. Appropriate to drink at the end of a meal either on it's own or as an Italian often does- "Caffe Corretto" an espresso with Grappa.

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# ***SOFT DRINK MENU***

## Premium bottles

<b>1. Coca-cola</b>	250ml	\$ 3.50
<b>2. Coca-cola Zero or Diet</b>	250ml	\$ 4.00
<b>3. Sprite</b>	250ml	\$ 3.50
<b>4. Lift</b>	250ml	\$ 3.50

## Bottle

<b>5. Bisleri Chinotto</b>	330ml	\$ 3.50
<b>6. Appletiser (Sparkling Apple Juice)</b>	275ml	\$ 3.50
<b>7. Kirks Lemon, Lime &amp; Bitters</b>	330ml	\$ 3.50
<b>8. Kriks Dry Ginger Ale, Soda or Tonic</b>	300ml	\$ 3.50

## Kyneton Springs

<b>9. Natural Sparkling Mineral water</b>	300ml	\$ 2.50
<b>10. Sparkling Mineral water with Orange Juice</b>	300ml	\$ 3.00
<b>11. Sparkling Mineral water with Lime &amp; Lemon</b>	300ml	\$ 3.00
<b>12. Sparkling Mineral water with Lemon Juice</b>	300ml	\$ 3.00

## Summertime Fruit Juice

<b>13. Apple Juice</b>	250ml	\$ 3.00
<b>14. Orange Juice</b>	250ml	\$ 3.00
<b>15. Tomato Juice</b>	250ml	\$ 3.00
<b>16. Pineapple Juice</b>	250ml	\$ 3.00

<b>17. Iced Coffee</b>	(Viennese blend fresh espresso, milk, ice cream and cream)	\$ 5.20
<b>18. Iced Chocolate</b>	(European style Cocoa with milk, ice cream and cream)	\$ 5.20

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# *All Day Menu*

<i>Trout Pâté</i>	Creamy Trout pâté, freshly made to the Chef's special recipe, served with fresh lettuce, tomato and crispy toast triangles,	<b>\$ 15.00</b>
<i>Lady Gadiva</i>	<i>Turkish Bread Vegetarian</i>  (Ricotta cheese, Char Grilled Capsicum, Char Grilled Egg Plant and lettuce)	<b>\$ 14.50</b>
<i>Casanova</i>	<i>Turkish Bread with Chicken</i>  (Seasoned Chicken pieces, whole egg mayo, Char Grilled Egg Plant and Sun Dried Tomatoes)	<b>\$ 15.00</b>
<i>Henry VIII</i>	<i>Turkish Bread with Ham</i>  (Leg Ham, Jarlsburg cheese, Char Grilled Capsicum, fresh tomato slices and lettuce)	<b>\$ 15.00</b>
<i>Rasputin</i>	<i>Turkish Bread with Hot Salami</i>  (Hot Salami, Vintage Tasty cheese, Sun Dried Tomatoes and Char Grilled Egg Plant)	<b>\$ 16.00</b>

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**Kitchen Hours:**      **Wed - Sun**                      **12 pm - 2 pm**  
   **Wed - Sat**                      **7pm - 9pm**

## ***Entrée***

<b><i>Soup of the Day</i></b>	Home made soup, made fresh daily. No traditional recipe required with our Chef's flair for tasty soups.	<b><i>Entrée \$ 8.50</i></b>
<b><i>Trout Pâté</i></b>	Creamy trout pâté, freshly made to the Chef's special recipe, served with fresh lettuce, tomato and crispy toast triangles. <i>(Gluten free option on request - additional \$5.00)</i>	<b><i>Entrée \$ 15.00</i></b>
<b><i>Viennese Hors d'oeuvre</i></b>	Viennese style Vol Au Vents, with creamy mushroom and onion filling, topped and oven baked. <i>(Vegetarian)</i>	<b><i>Entrée \$ 14.00</i></b>
<b><i>Salt &amp; Pepper Squid</i></b>	Tasty pieces of Salt & Pepper Squid served with Tartare Sauce, continental lettuce and fresh lemon pieces.	<b><i>Entrée \$ 16.00</i></b>
<b><i>Triestiner Strüdel</i></b>	Tasty beef mince filling, wrapped in a traditional Strudel pastry, and served with continental lettuce. This dish is served in many local café's and restaurants throughout Vienna - a very popular specialty.	<b><i>Entrée \$ 16.00</i></b>
<b><i>Garlic Butter Prawns</i></b>	Butterfly prawns, cooked in their shell, with garlic and butter served on a bed of savoury rice with lettuce and a slice of fresh lemon. <i>(Gluten free)</i>	<b><i>Entrée \$ 16.00</i></b> <b><i>Main \$ 25.00</i></b>

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# Main

<b><i>Palatschinken mit Hühnerfarce</i></b>	Viennese savory crepes filled with a chicken and mushrooms, served on a small bed of savory rice with lettuce and pitted Kalamata Olives.	<b>\$ 25.00</b>
<b><i>Cheese Spätzle</i></b>	Spätzle are little dumplings, a specialty of Austria and southern Germany. This is a delicious home made oven bake with cheese & fresh chives, topped with golden brown onions, and served with a chef's salad	<b>\$ 24.50</b>
<b><i>Hungarian Goulash with Spätzle</i></b>	Tender beef pieces cooked to the Hungarian traditional recipe, with sweet Hungarian Paprika and caramelized onions, served with the Viennese home made specialty 'Spätzle' - a must to try! <i>(Gluten free - served with butter &amp; onion rice on request)</i>	<b>\$ 26.00</b>
<b><i>Fleischlaibchen</i></b>	Home-made, Viennese Beef Rissoles, rolled in fresh bread crumbs, pan fried and served with creamy potato purée, topped with onions, together with a delicious broccoli gratin.	<b>\$ 25.50</b>
<b><i>Rindschnitzel</i></b>	'Viennese style' Beef Schnitzel, crumbed & tenderized to order, pan fried in lard and accompanied with creamy potato purée and a broccoli gratin. Hope you can handle our large European size serve! Most certainly our Coat of Arms specialty and truly Viennese!	<b>\$ 27.00</b>
<b><i>Forelle</i></b>	Whole baby rainbow trout, slowly oven baked with fresh tomato, parsley, lemon and pepper, served on a bed of Viennese-style savory rice, garnished with pumpkin purée and fresh slices of lemon. <i>(Gluten free)</i> <i>*This dish does take 45 minutes to prepare - but it is worth the wait!</i>	<b>\$ 25.00</b>
<b><u>SIDE DISH</u></b>		
<b><i>Broccoli Gratin</i></b>	Oven baked Broccoli Gratin	<b>\$ 8.50</b>
<b><i>Potato Purée</i></b>	Home made creamy mashed potatoes	<b>\$ 6.50</b>
<b><i>Savory Rice</i></b>	Viennese-style butter, onion rice with carrots and peas	<b>\$ 6.50</b>
<b><i>Chef's Salad</i></b>	Continental lettuce, tomatoes, pitted Kalamata olives, and shaved Parmesan cheese tossed with extra virgin olive oil and balsamic vinegar.	<b>\$ 8.50</b>
<b><i>Garlic Bread</i></b>	Oven baked garlic and butter roll, sliced and served in a basket.	<b>\$ 6.00</b>

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## ***DESSERT MENU***

***\$ 8.50 per serve***

### ***Last Crusade***

Wickedly rich and lusciously moist dark chocolate pudding smothered in a velvety smooth dark chocolate ganache based sauce.

### ***The Holy Grail***

Intense flavours of delicious White Chocolate and Raspberry pudding, a truly 'heavenly' taste experience.

### ***Braveheart's Best***

Indulgent butterscotch pecan and golden syrup butter pudding covered with caramel sauce.

### ***Merlin's Magic***

A traditional sticky date pudding, favourite that no-one can resist, rich, dense Sticky date pudding with lashings of creamy caramel sauce

***\$ 7.50 per slice***

### ***Hand Crafted Gourmet Cakes***

***as per cake display***

***\$ 8.50 per serve***

### ***Apple Strudel***

Home made traditional Austrian Apple Strudel with fresh 'Wilgro' Batlow Apples, served hot with cream & ice cream. This is our Coat of Arms favourite.

***\*Cream or Ice-Cream    additional    \$ 0.50***

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## **MUFFINS**

**\$ 4.50**

*Blueberry*  
*Apple*  
*Double Chocolate*  
*Banana and Walnut*  
*Low Fat Raspberry*

Classic blueberry muffin with loads of blueberries throughout and on top  
Fresh granny smith apples with sultanas and cinnamon  
Rich and moist chocolate muffin with chocolate pieces throughout  
Fresh bananas and prime walnut pieces make this a great favourite  
Less than 3 gms fat per 100gm serving but still loads of plump raspberries and a great taste.

## **MINI CAKES**

**\$ 4.20**

***gluten & dairy free***

*Mini Pear & Walnut*  
*Mini Orange & Almond*  
*Mini Rhubarb & Apple*

Fresh pears and walnuts on an almond meal base  
Made from almond meal and poached oranges and topped with almond flakes  
Fresh moist rhubarb and apples on an almond meal base topped with a fine crumble

## **FRIANDS**

**\$ 4.00**

***gluten free***

*Raspberry , Blueberry*  
*Friand*

A traditional recipe using almond meal finished with your choice of Raspberry ,  
Blueberry

## **TEA CAKE**

**\$ 4.80**

***gluten free***

*Hazelnut & Chocolate*

A full flavoured, moist tea cake of hazelnut meal and dark chocolate drops  
Decorated with white chocolate and crushed roasted hazelnuts.

## **SCONES**

**\$ 4.00 each** (*with jam & cream*)

*Plain Scone*

Light, open textured and perfect with a choice of home made jams, served with fresh  
sweetened cream.

## **TOAST**

**\$ 4.00** (*with selection of jams or vegemite*)

*Plain Toast*  
*Raisin Toast*

Two slices of freshly toasted bread served with a choice of home made jams and butter  
Two slices of freshly toasted Raisin Toast served with butter.

*\*Cream or Ice-Cream additional \$ 0.50*

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# COFFEE MENU

100% Organic Arabica Viennese Blend

		CUP	MUG
1. <i>Kleiner Schwarzer</i>	(Short espresso)	\$ 2.80	
2. <i>Grosser Schwarzer</i>	(Double shot of espresso)	\$ 3.20	
3. <i>Langer Schwarzer</i>	(Espresso, stretched or long black)	\$ 3.50	
4. <i>Macchiato</i>	(Short espresso with milk froth)	\$ 3.20	
5. <i>Cappuccino</i>	(Espresso with steamed milk and froth)	\$ 3.50	\$ 4.20
6. <i>Kleiner Brauner</i>	(Short espresso with dash steamed of milk)	\$ 3.20	
7. <i>Grosser Brauner</i>	(Espresso with steamed milk, same as flat white)	\$ 3.50	\$ 4.20
8. <i>Mélange</i>	(Vienna coffee with fresh sweetened whipped cream)	\$ 4.50	
9. <i>Milchkaffee</i>	(Espresso with steamed hot milk, same as latte)	\$ 3.80	
10. <i>Mocha</i>	(Australian style: espresso, steamed milk & Cocoa)	\$ 4.00	\$ 4.70
11. <i>Hot Chocolate</i>	(Cocoa with hot milk and topped with a marshmallow)	\$ 3.50	\$ 4.20
12. <i>Chai Latté</i>	(Spice Chai Tea or Vanilla Chai Tea with steamed hot milk)		\$ 4.20
13. <i>Iced Coffee</i>	(Viennese blend espresso, milk, ice cream and cream)		\$ 5.20
14. <i>Iced Chocolate</i>	(Cocoa with milk, ice cream and cream)		\$ 5.20
15. <i>Kaffeehaus</i>	(Espresso, sweetened with sugar, shaken with cream & ice, served chilled in a champagne flute - cold coffee, great for summer!)		\$ 5.00
16. <i>Baby cino</i>	(Chocolate sprinkle and milk froth)		\$ 1.00

## Additionals

<i>Decaf</i>	(additional cost - organic , Swiss water process)	\$ .50	
<i>Soy Milk</i>	(additional cost )	\$ .50	
<i>Double shot</i>	(additional cost - extra shot of espresso coffee)	\$ .50	
<i>Lite Milk</i>	(additional cost )	\$ .50	

## Hot Liqueur Coffees

1. <i>Fiaker</i>	(Long black coffee with a shot of rum, topped with sweetened whipped cream )		\$12.00
2. <i>Maria Theresa</i>	(Long black coffee with orange liqueur, topped with sweetened whipped cream and sugar. ) <i>*Named after the Austrian Empress 1740-1780</i>		\$12.00
3. <i>Mozart</i>	(Long black coffee with cherry brandy, and sweetened whipped cream ) <i>Named after guess who?</i>		\$12.00

## Cold Liqueur Coffees

1. <i>Danube</i>	(Espresso with a shot of Butterscotch Schnapps, sweetened with sugar and shaken with ice. Served in a champagne flute)		\$12.00
2. <i>Bohemia</i>	(Espresso with a shot of Peach Nectar Schnapps, shaken with ice, and sweetened with sugar. Served in a champagne flute)		\$12.00
3. <i>Strauss</i>	(Espresso with a shot of Sour Apple Schnapps, shaken with ice, and sweetened with sugar. Served in a champagne flute)		\$12.00
4. <i>Beethoven</i>	(Espresso with a shot of Obstler Schnapps (40%), shaken with ice, and sweetened with sugar. Served in a champagne flute)		\$16.00
5. <i>Marie Antoinette</i>	(Espresso with a shot of Pink Lady Schnapps (40%), shaken with ice, and sweetened with sugar. Served in a champagne flute)		\$16.00

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# TEA MENU

## 100% Certified Organic Austrian Tea

		<i>Cup</i>	<i>Small Pot</i>
<i>Dilmah</i>	Black tea, 100% pure Ceylon tea	\$ 3.50	\$ 4.50
<b><u>100% Certified Organic Austrian Tea</u></b>			
<i>1. English tea</i>	Black tea	\$ 4.00	\$ 5.00
<i>2. Darjeeling</i>	Black tea	\$ 4.00	\$ 5.00
<i>3. Earl Grey</i>	Black tea	\$ 4.00	\$ 5.00
<i>4. Green tea</i>	Green tea orange (green tea 80% orange 20%)	\$ 4.00	\$ 5.00
<i>5. White tea Pai Mu Tan</i>	Pai Mu Tan fits into the Green tea group. They are selected tips that are harvested for their pale gold to light green colour. Taste is best described as very soft & mild, scented & flowery. It is very high in minerals & antioxidants, very refreshing, enhances digestion & detoxifies.	\$ 4.00	\$ 5.00
<i>6. Lemon Balm</i>	Lemon Balm herbal tea	\$ 4.00	\$ 5.00
<i>7. Harmony tea</i>	Quince, fennel, lemon balm, liquorice, rosehip, anise, coriander, galangai, clover.	\$ 4.00	\$ 5.00
<i>8. Energy tea</i>	Hyssop, spearmint, fennel, rosehip, daisies	\$ 4.00	\$ 5.00
<i>9. Rooibos Vanilla</i>	Vanilla rooibos tea	\$ 4.00	\$ 5.00
<i>10. Rooibos Chocolate Kiss</i>	Cacao pods, rooibos, cinnamon pieces, liquorice, cardamom, natural organic vanilla flavour with bourbon extract	\$ 4.00	\$ 5.00
<i>11. Love Spice tea</i>	Anise, savory, coriander, liquorice, verbena, cloves, parsley, pineapple, sunflowers	\$ 4.00	\$ 5.00
<i>12. Mulled Wine Spice</i>	Rosehip, hibiscus, orange pieces, cloves, cinnamon, apple pieces, orange oil ess.	\$ 4.00	\$ 5.00

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