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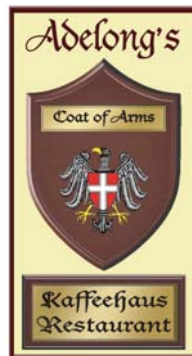
COAT OF ARMS KAFFEEHAUS RESTAURANT

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 Moscato</i>	\$ 7.00	\$ 25.00
<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>3 Bridges Cabernet Sauvignon</i>		\$ 38.00
<i>3 Bridges Shiraz</i>		\$ 38.00
<i>3 Bridges Durif 2007</i>		\$40.00

DESSERT WINE

<i>3 Bridges Golden Mist Botrytis Semillon</i>		\$ 42.00
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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.

OPENING HOURS;	WED & THU	4pm - 9.30pm
	FRI	4pm - 11pm
	SAT	2pm - 11pm
	SUN	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

<i>1. Coca-cola</i>	250ml	\$ 3.50
<i>2. Coca-cola Zero</i>	250ml	\$ 3.50
<i>3. Sprite</i>	250ml	\$ 3.50
<i>4. Lift</i>	250ml	\$ 3.50

Bottle

<i>5. Bisleri Chinotto</i>	330ml	\$ 3.00
<i>6. Appletiser (Sparkling Apple Juice)</i>	275ml	\$ 3.50
<i>7. Kirks Lemon, Lime & Bitters</i>	330ml	\$ 3.50
<i>8. Schweppes Dry Ginger Ale</i>	300ml	\$ 3.50

Kyneton Springs

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

Summertime Fruit Juice

<i>13. Apple Juice</i>	250ml	\$ 2.80
<i>14. Orange Juice</i>	250ml	\$ 2.80
<i>15. Tomato Juice</i>	250ml	\$ 2.80
<i>16. Pineapple Juice</i>	250ml	\$ 2.80

<i>17. Iced Coffee</i>	(Viennese blend fresh espresso, milk, ice cream and cream)	\$ 5.20
<i>18. Iced Chocolate</i>	(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,	\$ 15.00
<i>Lady Gadiva</i>	<i>Turkish Bread Vegetarian</i> (Ricotta cheese, Char Grilled Capsicum, Char Grilled Egg Plant and lettuce)	\$ 14.00
<i>Casanova</i>	<i>Turkish Bread with Chicken</i> (Seasoned Chicken pieces, whole egg mayo, Char Grilled Egg Plant and Sun Dried Tomatoes)	\$ 15.00
<i>Henry VIII</i>	<i>Turkish Bread with Ham</i> (Leg Ham, Jarlsburg cheese, Char Grilled Capsicum, fresh tomato slices and lettuce)	\$ 15.00
<i>Rasputin</i>	<i>Turkish Bread with Hot Salami</i> (Hot Salami, Vintage Tasty cheese, Sun Dried Tomatoes and Char Grilled Egg Plant)	\$ 16.00

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Kitchen Hours: *Wed - Sun* *12 pm - 2 pm*

Wed - Sat* *7pm - 9pm

Entrée

<i>Hungarian Goulash Soup</i>	Traditional Hungarian Goulash Soup, tender beef pieces, slow cooked to an original recipe with sweet paprika & onions. <i>(Gluten free)</i>	<i>Entrée \$ 8.50</i>
<i>Trout Pâté</i>	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>	<i>Entrée \$ 15.00</i>
<i>Viennese Hors d'oeuvre</i>	Viennese style Vol Au Vents, with creamy spinach and cheese filling, topped with a sprinkle of toasted pine nuts, oven baked. <i>(Vegetarian)</i>	<i>Entrée \$ 14.00</i>
<i>King Prawns</i>	Whole South Australian King Prawns, served on a bed of fresh lettuce with lemon pieces and home made seafood sauce. <i>*finger bowl is provided (Gluten free)</i>	<i>Entrée \$ 18.00</i>
<i>Gemüse Spätzle Salat</i>	Delicious creamy vegetable and Spätzle salad, with red onion, potato, eggs, mayonnaise and served on a bed of fresh continental lettuce. A perfect Summer Starter! <i>(Vegetarian)</i>	<i>Entrée \$ 14.50</i>
<i>Steirischer Salat</i>	A wonderful Styrian Salad, with home made chicken sausages, green beans, potato, red onion, tomato and egg, tossed with a home made olive oil, vinegar and mustard dressing served on a bed of fresh continental lettuce. <i>(Gluten free)</i>	<i>Entrée \$ 16.00</i>
<i>*Kid's Choice</i>	Home-made Lasagna, served with fresh lettuce and tomatoes.	<i>\$ 10.50</i>

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Main

<i>Garlic Butter Prawns</i>	Butterfly prawns, cooked in their shell, with garlic and butter served on a bed of onion and "Viennese style" butter rice with lettuce and a slice of fresh lemon. <i>(Gluten free)</i>	<i>Entrée \$ 16.00</i> <i>Main \$ 25.00</i>
<i>Erdäpfel Gebäck</i>	A delicious Potato Bake, consisting of a mixture of potatoes, leeks, cheese and apples, flavoured with red pepper, served with a side Chef's salad - spicy and mild at the same time. <i>(Gluten free & Vegetarian)</i>	<i>\$ 23.50</i>
<i>Palatschinken mit Gulasch</i>	Viennese savory crepes filled with Hungarian Beef Goulash, baked in the oven and served with fresh continental lettuce and pitted Kalamata olives.	<i>\$ 25.00</i>
<i>Hühner Würstel</i>	Home-made, Viennese chicken and sweet paprika sausages, pan fried to order, served with a creamy Belvedere salad, with Sauerkraut on a bed of fresh continental lettuce salad and a dollop of French mustard. <i>(Gluten free)</i>	<i>\$ 24.50</i>
<i>Rindschnitzel</i>	'Viennese style' Beef Schnitzel, crumbed & tenderized to order, pan fried in lard and accompanied with a Belvedere salad, sided by a fresh Chef's salad. Hope you can handle our large European size serve! Most certainly our Coat of Arms specialty.	<i>\$ 26.00</i>
<i>Barramundi</i>	Barramundi fillet, an Australian favourite, oven baked with butter, fresh lemon and pepper, served on a bed of "Viennese style" butter and onion rice with fresh lettuce and tomato garnish. <i>(Gluten free)</i>	<i>\$ 25.00</i>
<u>SIDE DISH</u>		
<i>Chef's Salad</i>	Continental lettuce, tomatoes, pitted Kalamata olives, and shaved Parmesan cheese tossed with extra virgin olive oil and balsamic vinegar.	<i>\$ 8.50</i>
<i>Belvederesalat</i>	This is prepared to a traditional Viennese recipe - a potato salad with gherkins, diced apples, beetroot, peas and whole egg mayonnaise.	<i>\$ 9.50</i>
<i>Garlic Bread</i>	Oven baked garlic and butter roll, sliced and served in a basket.	<i>\$ 6.00</i>

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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 orange and almond pudding with roasted flaked almonds soaked in a zesty orange sauce.

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 Kaffeehaus Restaurant 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

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	\$ 4.50
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
<u>100% Certified Organic Austrian Tea</u>			
<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

Retail - SONNENTOR & HILDEGARD TEAS - 100% Organic Austrian Teas

<i>Organic Imported tea range</i>	Packet of 20 tea bags	\$ 7.50
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* 10% surcharge applies on Sundays
* 20% surcharge applies on Public Holidays

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