



Old Austria

EST 1972

Starter

Pate Maison R70

Home-made chicken liver pate served with gherkins and toast

Springbok Carpaccio R80

Slivers of smoked springbok drizzled with blistered tomatoes, Olive oil And Garlic mayo

Braised Beef Tongue R70

Topped with mushrooms and drizzled with olive oil

Calamari R70

Strips of crumbed deep fried calamari served with Tartare Sauce

Snails à la Bourgogne R65

6 snails served in garlic butter with fresh bread

Blue Cheese Parcel ⑤ R65

Blue cheese wrapped in Philo pastry and poached Pear drizzled with berry sauce

Mussels R80

Served in a creamy garlic sauce

Stuffed / Crumbed Mushrooms ⑤ R65

Lemon and cream cheese stuffed crumbed mushrooms or crumbed with No stuffing

Crumbed Camembert ⑤ R65

Served with berry coulis, fig, walnut and fresh rocket



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Signature Mains

Zuricher Geschnetzeltes R170
*Strips of veal in a creamy white wine and onion sauce served with Röstli.
(Seasonal veal – enquire with waiter)*

Chicken Schnitzel R160
THE famous culinary icon of Vienna. A tender breaded chicken Breast Fillet served with a choice of parsley potatoes/chips, Sauerkraut/veggies And Cheese/Mushroom sauce

Liver Wiblin R160
Sautéed liver and onions, with sherry and garlic, served with Spätzle or Röstli

German Pot Roast R170
The popular national dish of Germany. Thin slices of tender, Succulent Beef in a creamy red wine sauce, served with red Cabbage salad And Röstli.

Jägerschnitzel R170
Beef escalope in a green pepper, mushroom, and tomato brown Sauce, served With Spätzle.

Salads

Roquefort Salad R65 
Mixed green salad topped with grated Blue cheese

Coronation Chicken salad R70
A British royal dish comprising mild spicy chicken layered on a green Leafy salad



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From The Grill

(Served with chips/ parsley potatoes and veggies/salad. Plus a choice of cheese, mushroom or pepper sauce)

300g Rump	R175
400g Rump	R195
200g Sirloin	R145
300g Sirloin	R165
250g Fillet	R195

Grilled Lamb Chops **R180**

The 'DAD' Shank **R240**

Succulent "off the bone" Lamb Shank with Jus resting on a bed of sweet carrots and green beans, served with our signature Spaetzle

Poultry

Chicken Cordon Bleu **R175**

Escalope crumbed chicken, with Ham and Emmentaler cheese filling.

Served with chips/Parsley potatoes and cabbage salad.

Stuffed Chicken Roll **R175**

Deboned chicken wrapped in bacon, stuffed with spinach, fetta and Mushrooms. Layered on a mild mustard and cheese sauce.



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From the Sea

Kingklip

R215

Grilled or pan-fried, served with a choice of chips/parsley potatoes, salad/vegetables.

Prawns

R215

Pan fried or grilled, served on basmati rice, with salad and a choice of garlic, Peri-peri or lemon butter

Calamari

R170

Strips of calamari steaks (Deep/Grilled) served with a salad Chips and Tartare Sauce

Sides (Rösti * Mushrooms* Onion Rings * Vegetables * Bordelaise Sauce)

R38



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Desserts

Caramel Tart R60

Biscuit base with caramel and cream topped with ice cream

'THAT' Chocolate Mousse R70

Home made locally sourced artisanal Belgium chocolate served with Berry sauce

Old Austria Ice-cream R65

Our own full cream ice-cream blend with honey and nuts

Apfelstrudel R65

A traditional Austrian confectionary served with cream or Ice cream

Eton Mess R85

Meringue mixed in with wild berry sauce, fresh mint, flaked almonds and vanilla Ice cream

Crème Brulee R65

Rich and creamy custard with a thin caramelized crust roof

Kaiserschmarrn R70

A delicious and fluffy Austrian warm dessert of lightly sweetened broken- up pancakes, served with Cherry Coulis

Baked Pudding R60

A South Africa favourite baked sponge cake, served with ice cream

Italian Kisses R80

A "warm the heart, wet the pallet" caramel ice cream chocolate surprise