

FROM OUR SOUP POT

\$13.50 per plate (per person)

Our soup is always homemade from chicken stock, sautéed leeks, bacon, boiled potatoes and onions
Finished with cream and grated cheese
Served in a tureen for a second helping **GF**

OYSTERS

Our oysters are opened and delivered daily
(We use South Australian oysters)

Natural \$23.90 dozen \$12.30 ½ dozen
Served with lemon and spicy cocktail sauce **GF**

Manhattan \$25.90 dozen \$13.50 ½ dozen
Sautéed bacon, Worcestershire & Soya sauce

Maitre d'Hotel \$25.90 dozen \$13.50 ½ dozen
Melted herb and garlic butter **GF**

Florentine \$18.90 (six only)
Sautéed baby spinach, cream and hollandaise sauce, served with puff

COLD ENTREES

Bundner Teller \$17.90
Very Swiss, very traditional and very tasty, paper thin sliced air dried beef, served with virgin olive oil, Balsamic vinegar and shaved Parmesan cheese **GF**

Prosciutto Luganese \$17.90
Finely sliced air dried ham placed on tomatoes, lettuce and Bocconcini, with basil paste, olive oil and balsamic vinegar **GF**

Tasmanian Smoked Salmon \$18.50
Finely sliced smoked salmon served on a herb pancake, with horseradish creme and capers

Prawn & Avocado Salad \$18.50
The gentle flavours of ripe avocado and freshly cooked prawns tossed in a vinaigrette dressing **GF**

Caesar Salad \$17.90
An assortment of green salads in Roquefort dressing, with bread croutons, bacon, anchovies and a soft-boiled egg

Beef Steak Tartare \$18.50
Prime minced beef (uncooked) served with a spicy brandy, anchovies, chilli and tomato sauce ready for you to mix and spread on bread (We can prepare it for you in the kitchen)

Sashimi \$18.50
Fresh tuna, salmon and a cured snapper served with a dill mayonnaise, oriental sauce and Wasabi
(Fish may vary) **GF**

HOT ENTREES

Grilled Scallops \$18.90
Large scallops grilled in garlic butter, served on sliced leeks & tomato concasse, great flavour **GF**

Shellfish Ragout \$19.90
A combination of prawn, lobster and large scallops with a fish and cream sauce, served in puff pastry, our most popular entrée

Chäse & Spinat Chüechli \$14.90
Grated Swiss cheese with spinach and bacon rolled in puff pastry, topped with dried chillies, Parmesan cheese and served on a fresh tomato sauce

Mushroom Buttons \$16.50
Button mushrooms filled with sautéed leeks and bacon topped with grated Gruyere cheese and grilled **GF**

Garlic Prawns \$18.90
A traditional dish of succulent prawns cooked in fresh garlic, tomato concassé, white wine, chives and butter **GF**

Chilli Spaghetti \$17.50
Al Dente chilli flavoured spaghetti with sautéed broccoli, baby spinach, onion, garlic and green peppercorns

Lobster Medallions \$32.90
80 grams of poached lobster tail served with a Pernod, cream and dill sauce, lightly gratinated **GF**

GF = Gluten Free

FROM THE SWISS CORNER

Chalbs Steak mit Morcheln \$37.90

Two grilled veal steaks served with a morelle, demi glaze and cream sauce #

Zürcher Gschnätzlets \$35.90

Finely sliced veal with sautéed mushrooms in a cream sauce #

Hirsch Medallions \$37.90

Tender loin of venison, grilled medium rare and served with a red wine and mushroom sauce
Venison is low in cholesterol and almost fat free

Pork Filet with Tarragon Sauce \$35.90

Filled with a mushroom duxelle and bacon served with a tarragon demi glaze

Emmentaler Poulet \$34.90

A tender, juicy chicken breast, filled with that famous Swiss cheese, crumbed and served with hollandaise sauce and asparagus

FROM THE REST OF THE WORLD

Steak Olympus \$38.50

Fresh prawn smuggled in a filet steak, with a honey, rosemary, soya and red wine sauce

Soccomillo De Toro Rancheros \$35.90

Prime medallions of grilled beef, served on rice, topped with chillies, onions, capsicums, tomatoes, green peppercorns, black beans and Soya sauce

Pepper Steak Madagascar \$38.50

A prime filet of beef with a healthy serve of soft green peppercorns, onions, garlic and cream #

Caneton a L'Orange \$37.90

A half, beautifully fleshed duckling, roasted brown, with an orange and Grand Marnier sauce #

Braised Veal Shank \$34.90

Braised in red wine, vegetables and demi glaze
Lots of flavour & taste.

Pumpkin & Broccoli Roulade \$33.50

Broccoli and pumpkin sautéed with garlic, and Gruyere cheese rolled in filo pastry, baked and served with a white wine cream sauce

Trios Filet Mignons \$37.90

Grilled beef, veal and pork filet served with three different sauces Tomato, mushroom and hollandaise #

Chateau Briand (for one) \$38.90

The finest filet roasted to your choice, served with bordelaise and hollandaise, served with grilled herb tomato and asparagus

FROM THE OCEAN

Atlantic Salmon \$34.90

Fillet of Tasmanian salmon poached with fresh herbs and served in spicy lemon, balsamic vinegar and Sambal Olek sauce GF

Joinville Whiting \$39.50

Fresh whiting filets, prawns and scallops cooked in a combination of white wine, cream and hollandaise sauce GF

Sweet & Sour Seafood \$39.50

A selection of prawns, scallops, whiting and Atlantic salmon dipped in batter and fried, served with a delicious sweet and sour sauce

ON THE SIDE

Sorbet – a Must \$6.90

A fresh chilled lemon and passionfruit sorbet topped with sparkling wine GF

From Our Salad Bowl \$8.90

A colourful composition of salads with your choice of Italian, Roquefort or Swiss dressings GF

Traditional Swiss Röschi \$9.90

The perfect accompaniment to your main course
We recommend this thickly grated, crisply baked potato dish
– serves up to four persons GF

French Fries \$8.90

Shoestring potatoes fried gold and crisp GF

MAIN COURSE PRICE INCLUDES VEGETABLES (BEANS AND CARROTS) GF

* Gluten Free bread \$3.00 per serve. * Additional Bread \$3.50 * Additional Vegetables \$4.90

GF = Gluten Free # = Can be done when asked

SWEET THINGS

We serve some of the best desserts in Adelaide

Opfel Chuechli \$15.40

Apple rings dipped in batter, turned in a cinnamon sugar, served with a vanilla sauce and raspberry coulis

Panna Cotta \$15.40

Delicious vanilla bean panna cotta surrounded with fresh berries and ice cream

Sticky Date Pudding \$15.40

A lovely rich and tasty dessert topped with a butter cream and vanilla sauce

Strawberries in the Snow \$15.40

Fresh strawberries placed on rhubarb and cream sauce, ice cream with meringues droplets, a great looking dessert **GF**

Swiss Chocolate Mousse \$15.40

With fresh roasted hazelnuts chopped and blended into the mousse garnished with fresh cream and raspberry coulis **GF**

Brandy Snap Basket \$15.40

Our homemade brandy basket filled with ice cream, lots of fresh fruits and berries Our most popular dessert!

Crème Caramel \$15.40

Made with full cream milk, vanilla beans and farm fresh eggs **GF**

Chocolate Profiteroles \$15.40

Delicate choux pastry filled with vanilla and liqueur cream

Swiss Chocolate Doodle \$15.40

A pancake folded over ice cream topped with hot chocolate sauce

Bread & Butter Pudding \$15.40

That traditional pudding, topped with marmalade, sultanas and served with a rich vanilla sauce

Crepe Romana \$15.40

A fine pancake with lots of fresh hot fruit in an orange and liqueur sauce

Chocolate Fondue \$16.50 per person (minimum two people)

For lovers of fruit, meringues and lots of chocolate sauce **GF**

(All desserts are served with vanilla ice cream)

CHEESE SELECTION \$15.90

Includes King Island Lighthouse Blue Brie, King Island Double Brie, Mersey Valley Cheddar and Appenzeller (a Swiss cheese) served with fruit, nuts and water crackers
(Cheese may vary) **CAN BE GF**

COFFEE

From our Cappuccino Machine \$4.20 (per cup)

Short Black, Long Black, Cappuccino, Macchiato and Flat White and Latte

Large selection of Tea Glass \$4.20

Hot Chocolate \$5.20

Affogato \$6.90

Short black and vanilla ice cream.

Your choice of liqueur for an extra \$8.50

Or with any of these selected liqueurs **only \$12.90**

Vanilla Galliano

Black Sambucca

Peach Schnapps

Limoncello

Kafi Steybock \$12.90

Short black with Swiss schnapps, served with ice cream

Mountaineer's Hot Chocolate \$10.90

Fresh dairy milk blended with rich Cadbury Chocolate and butterscotch liqueur

Lindor Chocolates \$1.00 each

PORT TROLLEY

Large selection of Ports, Malt Whiskeys, Schnapps and Cognacs
(Prices per 30ml)

GF = Gluten Free

Entrée Specials

ASPARAGUS \$15.90

Steamed asparagus spears in puff pastry with hollandaise sauce and grilled prosciutto on the side.

CRUMBED CHICKEN FILLETS \$15.90

Chicken tenderloins cooked golden brown topped with homemade tomato sauce and melted cheese.

Main Specials

EXPORT RACK OF LAMB \$37.90

A juicy and tender roasted rack served with sautéed baby spinach & tomato.

GRAIN FED BEEF

SCOTCH FILLET \$39.90

350gm preferably cooked to medium and served with a bordelaise sauce and garlic butter. This cut contains some gristle and some fat.

GRILLED SNAPPER \$39.90

Served on a bed of sautéed onions with tomato, spinach, olive oil and capers.

GRILLED ATLANTIC SALMON \$34.90

Served on a bed of tomato and spinach.

ALL BEEF & LAMB SUPPLIED BY



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2013.

Dear Customer,

Thank you for your booking enquiry.

I have pleasure in enclosing details of our special 'Group Menus', which are all priced at \$81.90 per person for dinner and discounted to \$78.90 per person for lunch. These prices are only fixed for a one-month period after which they may be subject to alteration without notice. **For bookings after 15th November, menus will be priced at \$83.90 for dinner and discounted to \$81.90 for lunch.**

You may select one of the three suggested menus or a combination of either, or you can include some dishes from our A La Carte Menu. All set menus include roshti, vegetables and fries. Please advise us of your menu selection at least two weeks prior to your function, or if you would like a quote on an extra course on your menu i.e. hors d'oeuvres on arrival, soup, sorbet or cheese platters.

Please note that a Set Menu is required for bookings of 8 or more. Also that you will be charged for the confirmed number of people you have booked for Set Menus including those who do not turn up. We will be happy if you notify us of any changes by calling beforehand.

Beverages are to be charged on a consumption basis. We cannot accept individual payment for beverage orders. One account only will be issued per table for food and beverages. The Alphutte is fully licensed and stocks an extensive wine cellar – B.Y.O is not accepted. Please note that the liquor licence finishes at 11.30pm.

A Room Hire Charge applies to the use of our Boardroom. The Boardroom seats a maximum of 22 guests on two tables. Only 17 will fit on one table diagonally. Smaller groups can book one side only. Hire Fees 0-12 \$44.00, 13-24 \$66.00.

Confirmation with a deposit based on \$10.00 per person (*non refundable*) is required within 7 days. Your booking will be considered tentative until a deposit has been received.

We reserve the right to cancel any reservations that have not been confirmed within 14 days. We are more than happy to discuss any other requirements you may have for your occasion.

I look forward to hearing from you.

Yours Faithfully,

Miriam Schadegg.
ALPHUTTE RESTAURANT.

GF=Gluten Free
#Changes can be made to accommodate
(please inform staff when ordering)
Unmarked cannot be changed.

SHELLFISH RAGOUT

*A fine selection of prawn, lobster tail and scallops
with a fish and cream sauce in puff pastry.#*

BAKED CHICKEN WINGS

*Marinated in honey, garlic, red wine, soya sauce, and rosemary,
baked golden brown.*

PROSCUITO LUGANESE

*Finely sliced parma ham placed on tomatoes, butter, lettuce
and Bocconcinni (fresh cheese) with basil paste salad dressing. **GF***

MEDITERRANEAN AVOCADO

*The gentle flavours of ripe avocado and freshly cooked prawns
tossed in a vinaigrette dressing. **GF***

FROM OUR SOUP POT

*Made from chicken stock, grilled bacon,
boiled potatoes and leeks. **GF***

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ZURCHER GSCHNATZLETS

*Finely sliced veal with sauteed mushrooms
in a cream sauce. #*

STEAK OLYMPUS

*Fresh prawns smuggled in a fillet steak, Marinated in
honey, garlic, rosemary, soya and red wine sauce. #*

JOINVILLE WHITING

*Fresh prawn and whiting fillets cooked in a combination of
white wine, cream and hollandaise sauce. #*

CANETON A L'ORANGE

*A half beautifully fleshed duckling, roasted brown and crisp,
with orange and Grand Marnier sauce. #*

EXPORT RACK OF LAMB

A juicy and tender rack served with sautéed spinach, tomatoes. #

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STICKY DATE PUDDING

Served with a Butter cream and Vanilla sauce.

CREME CARAMEL

*Made with fresh vanilla sticks, milk and farm eggs **GF***

CHOCOLATE DOODLE

A Pancake folded over ice cream topped with hot chocolate sauce.

BRANDY SNAP BASKET

*Our home made brandy snap basket filled with ice-cream,
cream, fresh fruit and berries.*

PANNA COTTA **GF**

Delicious vanilla bean panna cotta surrounded with fresh berries and ice cream.

CHEESE SELECTION

A selection of 4 – 5 cheeses and fresh fruit. #

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COFFEE OR TEA AND CHOCOLATE #1

BUNDNER TELLER (very swiss)!

Paper thin sliced air dried beef served with virgin olive oil balsamic vinegar and shaved parmesan cheese. GF

TASTY MUSHROOM SALAD

A combination of fresh and sauteed mushrooms tossed in oil and vinaigrette dressing, served on a bed of baby spinach. GF

QUAIL CASSEROLE

Partly boned quails, braised in tasty demi-glaze and a port wine sauce. #

SPINACH IN FILO PASTRY

Ricotta cheese, spinach and roasted pine nuts wrapped in pastry, baked and served on fresh tomato sauce.

GARLIC PRAWNS

A traditional dish of large succulent prawns cooked in fresh garlic, tomato, white wine, chives and butter. GF

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EMMENTALER POULET

A tender, juicy chicken breast filled with that famous Swiss cheese, crumbed and fried, topped with hollandaise sauce. #

ATLANTIC SALMON

Fillet of Tasmanian salmon steamed with lemon, balsamic vinegar, chilli and dill served on a spicy sauce. #

PEPPER STEAK MADAGASCAR

A prime fillet of beef with a healthy serve of soft green peppercorns, onion, garlic and cream. #

PUMPKIN AND BROCCOLI ROULADE

Layers of broccoli and pumpkin sauteed with garlic, and gruyere cheese rolled in filo pastry, baked and served with a white wine and cream sauce.

CHATEAU BRIAND (for one)

The finest fillet roasted to your choice, topped with bordelaise and hollandaise sauce, served with grilled herb tomato and asparagus. #

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BRANDY SNAP BASKET

Our home made brandy basket filled with ice-cream, cream, fresh fruit and berries.

STRAWBERRIES IN THE SNOW

A mountain of meringues with fresh strawberries and rhubarb cream. GF

CHOCOLATE PROFITEROLES

Delicate choux pastry puffs filled with chocolate and liqueur cream.

CREPE ROMANA

A fine pancake with lots of fresh hot fruit in an orange and liqueur sauce.

BREAD AND BUTTER PUDDING

That most traditional of all puddings, made the traditional way with marmalade and sultanas and served with a rich vanilla sauce.

PANNA COTTA GF

Delicious vanilla bean panna cotta surrounded with fresh berries and ice cream.

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COFFEE OR TEA AND CHOCOLATE #2

CAESER SALAD

An assortment of green salads in a nippy Roquefort dressing, chopped anchovy fillets, fine bacon, boiled egg and croutons.#

AUSTRALIAN SMOKED SALMON

Finely sliced smoked salmon served on a herb pancake with horseradish, onions and capers.#

SHELLFISH RAGOUT

A fine selection of prawn, lobster tail and scallops with a fish and cream sauce in puff pastry.#

MUSHROOM BUTTONS WITH LEEKS

Swiss brown mushrooms filled with sautéed leeks and bacon.

Topped with grated cheese. GF

FLORENTINE OYSTERS

Sautéed with baby spinach leaves cream and hollandaise sauce

Served in puff pastry.#

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CANETON A L'ORANGE

A half, beautifully fleshed duckling, roasted brown and crisp, with orange and Grand Marnier sauce.#

ATLANTIC SALMON

Fillet of Tasmanian salmon steamed with lemon, balsamic vinegar, chilli and dill served on a spicy sauce.#

STEAK OLYMPUS

Fresh prawns snuggled in a fillet steak marinated in black pepper, honey, garlic, rosemary, soya and red wine sauce.#

PORK FILET

Filled with a mushroom duxelle and bacon served with a tarragon demi glaze.#

EXPORT RACK OF LAMB

A juicy and tender rack served with sautéed spinach, tomatoes and gratin potatoes.#

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SWISS CHOCOLATE MOUSSE

With fresh roasted hazelnuts chopped and blended into the mousse garnished with raspberry coulis. GF

OPFEL CHUECHLI

Apple rings dipped in batter, turned in cinnamon and sugar, served with vanilla sauce and ice-cream.

STICKY DATE PUDDING

Served with a Butter cream and Vanilla sauce.

BRANDY SNAP BASKET

Our home made brandy basket filled with ice-cream, cream, fresh fruit and berries – and lots of it.

PANNA COTTA GF

Delicious vanilla bean panna cotta surrounded with fresh berries and ice cream.

CHEESE SELECTION

A selection of 4 – 5 cheeses and fresh fruit.#

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COFFEE OR TEA AND CHOCOLATE #3