



RDC-KÜCHE
ANNO 1958

MENU

STARTERS | MAINS | DESSERTS | DRINKS

OPEN

WEDNESDAY TO
FRIDAY 11.30-2PM

WEDNESDAY TO
FRIDAY 6-9PM

SATURDAY 6.00-10PM

SUNDAY 4-8PM

FÜR DEN KLEINEN HUNGER

Marinierte Oliven **VG** \$6

Chili Marinated Olives

Blumenkohl-Popcorn **V** \$14.5

Cauliflower Popcorn with Small Salad and Spicy BBQ Dip

Salz & Pfeffer Kalamari \$18

Salt and Pepper Squid with Aioli

Knuspriger Mozzarella **VG** \$14

Crispy Mozzarella Sticks with Cranberry Jam

Tempura Garnelen \$22

Homemade Tempura Prawns with Sweet and Sour Dipping Sauce

HAUPTGERICHTE

Berliner Currywurst \$22

Grilled Sausages, Curry Ketchup, Chips

Leberkäse \$24

Bavarian Beef and Pork Meatloaf, Mash and German Mustard

Veganes Curry **V** \$26

Vegan Curry with Rice and Small Salad

Backfisch mit Pommes \$27

Beer Battered Whiting Fillet with Small Salad, Chips and Aioli

Rindergulasch **GF** \$28

Beef Goulash, Creamy Mash

Gegrillte Bratwürste **GF** \$28

Grilled Sausages, Creamy Mash, Sauerkraut and German Mustard

Schwabenspätzle **VG** \$28

German Pasta, Sauce with Cream and White Wine and Cave Aged LeGruyere Cheese, Wild Mushrooms

Knoblauch Garnelen \$30

Creamy Garlic Prawns (10), Vermouth, Cream, Pecorino, Steamed Rice

RDC's berühmte Schweinehaxe* **GF** \$46

Succulent Pork Knuckle, Spiced Red Cabbage, Creamy Mash, German Mustard



SCHNITZEL

Schweineschnitzel \$27

Pork Schnitzel, Chips, Crisp Salad and Lemon Wedges

Zigeunerschnitzel \$30

Pork Schnitzel, Spicy Paprikash Sauce, Chips and Salad

Jägerschnitzel \$30

Pork Schnitzel, Chips, Salad and Mushroom Sauce

Pfefferrahmschnitzel \$30

Pork Schnitzel, Peppercorn Sauce, Chips and Salad

Hühnerschnitzel \$30

Chicken Schnitzel, Chips, Crisp Salad, Peppercorn Sauce

Schnitzel a la Holstein \$33

Pork Schnitzel, Fried Egg, Gherkins, Capers, Anchovies, Chips

Surf' n Turf \$36

Chicken Schnitzel, 3 Garlic Prawns, Chips and Salad



GF- Gluten Free, V-Vegan, VG- Vegetarian, *please preorder



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ETWAS SÜSSES

Schwarzwälder Kirschtorte \$8

Black Forest Cake, Strawberry Coulis, Whipped Cream

Dattel-Kuchen \$10

Sticky Date Pudding with Salted Caramel Sauce and Whipped Cream

Apfelstrudel \$12

Our famous Apple Strudel, Vanilla Custard and Whipped Cream

Schwarzwälder Kuddelmuddel GF \$14

Eaton Mess: Morello Cherries, Crushed Meringue, Whipped Cream, Hint of Berliner Luft (Alc.), Cholate Shavings

Veganes Kuddelmuddel V \$15

Eaton Mess: Morello Cherries, Crushed Cookies, Coconut Yoghurt, Whipped Cream, Hint of Berliner Luft (Alc), Chocolate Shavings



KINDER



Hänsel und Gretel \$10

One Bratwurst with Chips

Max und Moritz \$12

Kids Chicken Nuggets and Chips

Rapunzel VG \$12

Spätzle (German Pasta) in Cheese Sauce

Buttje, Buttje inne See \$14

Kids Fish and Chips

Kindereiscreme \$4.5

Kids Ice Cream

EXTRAS

Tomato Ketchup

Curry Ketchup,

Aioli,

Spicy Mayo

BBQ Sauce

each

\$1

Mushroom Sauce

Paprikash Sauce

Peppercorn Sauce

each

\$3

BEILAGEN- SIDES

Chips

Creamy Mash

Sauerkraut

Red Cabbage

each

\$8

House Salad

Mixed Leaf, Cucumber, Tomato, Capsicum, Chili Olives with Honey Mustard dressing

\$12

Pommes Spezial \$12

Loaded Fries with Ham and Cheese



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LUNCH 11.30-2PM

Zucchini Wedges \$12
Sour Cream/ Sweet Chili Sauce

Cauliflower Popcorn \$14.5
Small Salad, Spicy Mayo

Bavarian Meatloaf Burger \$18
Charred Apple, Lettuce, Sweet
Mustard Pickle, Side of Chips

Grilled Bratwurst GF \$18
Sauerkraut, Potato Mash, German
Mustard

Salz und Pfeffer Kalamari Salad \$18
Salt and Pepper Squid, with a mixed
Salad and Aioli

Schweineschnitzel \$20
Pork Schnitzel, Chips, Small Salad, Aioli

Jägerschnitzel \$22
Pork Schnitzel, Chips, Small Salad,
Creamy Mushroom Sauce

Vegan Curry V \$22
Rice, Small Salad

Classic Beef Gulasch GF \$22
Creamy Mash



DESSERTS

Schwarzwälder Kirschtorte \$5
Black Forest Cake

Dattel-Kuchen \$7
Sticky Date Pudding with Salted
Caramel Sauce and Whipped Cream

Apfelstrudel \$8
Our famous Apple Strudel,
Whipped Cream



DRINKS- AVAILABLE AT ALL TIMES

Short Macchiato / Espresso \$3.50
Flat White / Latte /Cappuccino / Long Black \$4.50
Mocha / Hot Chocolate \$5.50
Tea: Peppermint / Chamomile / English BF / Earl Grey \$4.50

Cold Beverages:
Iced Caramel Latte / Frappe Mocha \$5.50
Peach Iced Tea / Mango Iced Tea \$5
Kids Berry Milk / Kids Chocolate Milk \$3.50
Alcohol Free Beer \$6



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FÜR DEN KLEINEN HUNGER

Blumenkohl-Popcorn \$14.5

Cauliflower Popcorn with Small Salad and Spicy Mayo

Salz & Pfeffer Kalamari \$18

Salt and Pepper Squid with Small Salad and Aioli



HAUPTGERICHTE

Gegrillte Bratwürste GF \$27

Grilled Sausages, Creamy Mash, Sauerkraut and German Mustard

Rindergulasch GF \$28

Beef Goulash, Creamy Mash

Veganes Curry V \$26

Vegan Curry with Rice and Small Salad

Schweineschnitzel \$27

Pork Schnitzel, Chips, Crisp Salad and Lemon Wedges

Jägerschnitzel \$30

Pork Schnitzel, Chips, Salad and Mushroom Sauce

Hühnerschnitzel \$30

Chicken Schnitzel, Chips, Crisp Salad, Peppercorn Sauce

Gegrillter Lachs VG \$33

Grilled Atlantic Salmon, Broccoli Florets, Creamy Mash, Hollandaise Sauce

RDC's berühmte Schweinehaxe GF \$46

Succulent Pork Knuckle, Sauerkraut, Creamy Mash, German Mustard



BEILAGEN- SIDES

Chips
Creamy Mash
Sauerkraut

each
\$8

House Salad

Mixed Leaf, Cucumber, Tomato, Capsicum, Chili Olives with Greek Dressing

\$12

ETWAS SÜSSES

Schwarzwälder Kirschtorte \$8

Black Forest Cake, Chantilly Cream

Dattel-Kuchen \$10

Sticky Date Pudding with Salted Caramel Sauce, Chantilly Cream

Apfelstrudel \$12

Our famous Apple Strudel, Vanilla Custard, Chantilly Cream



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