



EXCLUSIVE TASTES DEMAND QUALITY. WHAT DO WE CREATE?

Original Sausages: All include a variety of spices and herbs such as tomato, nut meg, salt, pepper, thyme, loriander, mace, jalapeno, chillies, cumin, peppers, red wine, oregano, onion, garlic, soy sauce, ginger, orange juice, cloves, paprika just to name a few.

TERRINES & PATE Terrific party starters.

SMOKE HOUSE PRODUCTS Executive dining which creates an appetite!!

FREE RANGE CHICKEN and DUCKS Full flavour, quality you can trust.

MARINATED MEATS - VEAL CUTS

Our staff includes butchers, smallgood specialists, qualified chef (10 yrs experience.)

We welcome clients who require an original smallgood. Your special requirement is our speciality

See Mark Nicholson
and Staff at

Wursthaus

Expert friendly service is
what we are all about.

20 Carlton Road
Lenah Valley

Phone 28 2612

Giving flair to flame



EVEN the great Aussie barbecue can have the gourmet touch.

The proprietor of the Wursthaus, Mark Nicholls, seen left displaying a sample of his sausage lines, feels that the barbecue can be a very special occasion.

More outdoor entertainers are buying domed barbecues which, with a little flair and imagination, can produce exotic meals.

The Wursthaus can supply some of the imagination and a touch of class for the barbecue, from chilli chicken wings or marinated lamb steaks to spicy spare ribs.

Even the humble sausage has been improved at the Wursthaus and customers can choose from many varieties with all sorts of delicious spices and additives.

The Wursthaus stocks 16 varieties of sausages with ingredients ranging from tomato, onions, all types of meats, wines, herbs, bacon to berry fruits ingredients.