

# FOR THE TABLE

<b>WARM HAUS PRETZEL</b> <b>v</b>	6.5
Salted butter <b>(ADD OBATZDA)</b>	5
<b>KNOBLAUCH BROT</b> <b>v</b>	13
Garlic bread from the Alps. Rye bread, garlic butter	
<b>CALAMARI</b>	21.5
Lime, parsley, garlic, chilli dressing, aioli	
<b>MAC &amp; CHEESE CROQUETTES</b>	16
Smoked bacon, blue cheese mayo	
<b>CHICKEN WINGS</b>	½ kg 20 1 kg 38
<b>CHOOSE YOUR SAUCE</b>	
<b>CURRY KETCHUP</b>   <b>GARLIC PARMESAN RUB</b>   <b>MANGO HABANERO</b> <b>GF</b> <b>🔥</b> <b>BBQ</b> <b>🔥</b>   <b>HOT BUFFALO</b> <b>GF</b> <b>🔥🔥</b>   <b>CHIPOTLE</b> <b>GF</b> <b>🔥🔥</b>	
<b>GARLIC BUTTER GRILLED KING PRAWNS (5)</b>	28
Grilled King prawns, watercress salad, garlic butter and charred lemon	



# HAUS SCHNITTY

## CHOOSE YOUR SIDE

**MASH** | **FRIES** | **POTATO-CUCUMBER SALAD**



<b>YEE HAW</b>	37
Golden crumbed chicken schnitzel, BBQ riblets, corn on the cob, pickled onions, coriander sour cream	
<b>JÄGER SCHNITZEL</b>	28
Golden crumbed chicken, apple cabbage slaw, mushroom sauce	
<b>PARMI</b>	29
Golden crumbed chicken, prager ham, mozzarella, napolitana	
<b>NAKED SCHNITZEL</b> <b>GFO</b>	28
Grilled chicken breast, haus made garlic butter, wilted greens	
<b>WANNABE A SCHNITZEL</b> <b>VG</b>	30
Plant-based schnitzel, mixed leaf salad, sundried tomatoes, balsamic glaze	
<b>LÖWENSCHNITZEL</b>	32
Golden crumbed pork schnitzel, apple cabbage slaw	

**GF** gluten-free **GFO** gluten-free option **V** vegetarian **VG** vegan **VGO** vegan option

All credit cards incur a processing fee of 1.8%. Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4% and EFTPOS, 1.15%. External payment Apps incur additional fees. 10% surcharge applies on Sundays, 15% on public holidays. Please advise our friendly staff if you require assistance with your dietary requirements.

# LET'S FEAST

<b>FAMOUS CRISPY PORK KNUCKLE</b> <b>GFO</b>	HALF 32.5 WHOLE 41
Creamy mash, sauerkraut, apple compote, bier jus	
<b>CRACKLING PORK BELLY</b> <b>GFO</b>	38
Red cabbage, creamy mash, apple compote, bier jus	
<b>PORK RIBS</b>	HALF RACK 36.5 FULL RACK 58
Slow-cooked coffee and spice-rubbed BBQ ribs, coleslaw, fries	
<b>MARKET FISH</b> <b>GF</b>	33
Pan fried Salmon, spiced corn ribs, charred cos and sage-lemon cream sauce	
<b>ANGUS RUMP STEAK 250GM</b> <b>GFO</b>	33
Grilled rump steak, roast potatoes, choice of mushroom sauce or beer gravy <b>UPGRADE TO SURF AND TURF</b> +15	
<b>TRIO OF SAUSAGES</b> <b>GFO</b>	30
Frankfurter, kielbasa, cheese kransky, creamy mash, sauerkraut, bier jus	
<b>BAVARIAN SCHMANKERL</b> <b>GFO</b> <b>THE BIG BAVARIAN IN YOU.</b>	41
Crackling pork belly, frankfurter, kielbasa, cheese kransky, chicken schnitzel, sauerkraut, red cabbage, mash, apple compote, bier jus	

# PLATTERS

*Designed to share*

<b>MUNICH PLATTER</b> <b>GFO</b> <b>MINIMUM 2 PEOPLE</b>	46PP
Our famous whole pork knuckle, crackling pork belly, frankfurter, kielbasa, cheese kransky, chicken schnitzel, sauerkraut, red cabbage, creamy mash, apple compote, bier jus	
<b>BIERGARTEN PLATTER TO SHARE</b> <b>GFO</b> <b>MINIMUM 2 PEOPLE</b>	69PP
Entrée, Garlic King prawns Mains, BBQ Pork Ribs, Chicken Schnitzel, Pork Belly, Smoked kielbasa served with sides: pickles, cabbage slaw, corn, fries and mash	

# SET MENUS

## HAVE IT THE BAVARIAN WAY

42PP

### SCHNAPPS ON ARRIVAL

**HAUS PRETZEL**  
Salted butter

### CRACKLING PORK BELLY

OR

**LOWENSCHNITZEL**  
with fries

OR

**TRIO OF SAUSAGES**

## BELLY'FUL FEAST

49PP

MINIMUM 2 PEOPLE

### HAUS PRETZEL

Served with Obatzda

### MUNICH PLATTER

Our famous whole crispy pork knuckle, crackling pork belly, German sausages, chicken schnitzel, sauerkraut, red cabbage, creamy mash, apple compote & bier jus

Upgrade to the full experience:  
**ADD AN APPLE STRUDEL +8PP**

# BURGERS

<b>KANZLER</b>	20.5
Beef patty, bacon, Swiss cheese, caramelized onion, lettuce, tomato, bier jus, Bavarian mayo	
<b>KREUSBERG SCHNITTY</b>	20.5
Chicken schnitzel, pickled cucumber, smashed avo, lettuce, tomato, fresh onions, aioli <b>MAKE IT VEGAN</b> +2	
<b>BERLINER HÄHNCHENBURGER</b>	19.5
Grilled chicken, cabbage slaw, sauteed onions and jalapenos, chilli aioli <b>MAKE IT A DOUBLE</b> +6 <b>ADD FRIES</b> +5	

# SALADS

<b>CAESAR</b>	18
Cos lettuce, bacon, croutons, shaved parmesan, Caesar dressing	
<b>CHOP</b>	18
Iceberg, cucumber, cherry tomatoes, fresh thinly sliced onions, grilled corn, feta, chives, ranch dressing	
<b>BUILD YOUR OWN SALAD</b>	18
Ask our friendly staff for an order pad to build your salad from the bottom up: choose your leaves, toppings, cheese and dressing <b>ADD ONS</b>	
<b>GRILLED BACON</b> +7   <b>POACHED CHICKEN</b> +7   <b>CHICKEN SCHNITZEL</b> +7 <b>VEGAN SCHNITZEL</b> +7   <b>PORK BELLY</b> +7   <b>FRIED TOFU</b> +7	

# SIDES

<b>FOREST SALAD</b> <b>GF, VG</b>	10	:	<b>POTATO CUCUMBER SALAD</b> <b>GF, VG</b>	10
Mixed leaf, sundried tomatoes, onion, mustard dressing		:	<b>CABBAGE &amp; APPLE SLAW</b> <b>V</b>	10
<b>RED CABBAGE</b> <b>GF, V</b>	10	:	<b>CREAMY MASH</b> <b>V</b>	10
Braised cabbage, apple		:	<b>FRIES</b> Ketchup <b>VG</b>	11
<b>SAUERKRAUT</b> <b>GF, V</b>	10	:		
Fermented cabbage, caraway seed		:		
<b>WILTED GREENS</b> <b>GF, V, VGO</b>	10	:		
Buttered kale, beans, peas		:		

# SAUCES

<b>MUSHROOM SAUCE</b>	4	:	<b>BIER JUS</b>	4
<b>AIOLI</b> <b>GF, V</b>	3	:	<b>GRAVY</b>	3
<b>BBQ</b> <b>VG</b>	3	:	<b>CURRY KETCHUP</b> <b>VG</b>	3
<b>OBATZDA</b> <b>V</b> Cheese dip	5	:	<b>HOT BUFFALO</b> <b>GF, V</b>	3
<b>CHIPOTLE</b> <b>GF</b>	3	:	<b>MANGO HABANERO</b> <b>GF</b>	3

