

# FOR THE TABLE

<b>WARM HAUS PRETZEL</b> <small>v</small>	6.5
Salted butter <small>(ADD OBATZDA)</small>	5
<b>KNOBLAUCH BROT</b> <small>v</small>	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>	
<small>CURRY KETCHUP   GARLIC PARMESAN RUB   MANGO HABANERO GF 🔥</small>	
<small>BBQ 🔥   HOT BUFFALO GF 🔥🔥   CHIPOTLE GF 🔥🔥</small>	
<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> <small>GFO</small>	28
Grilled chicken breast, haus made garlic butter, wilted greens	
<b>WANNABE A SCHNITZEL</b> <small>VG</small>	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

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%. International cards incur a processing fee of 3.5%. 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> <small>GFO</small>	HALF 32.5 WHOLE 41
Creamy mash, sauerkraut, apple compote, bier jus	
<b>CRACKLING PORK BELLY</b> <small>GFO</small>	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> <small>GF</small>	33
Pan fried Salmon, spiced corn ribs, charred cos and sage-lemon cream sauce	
<b>ANGUS RUMP STEAK 250GM</b> <small>GFO</small>	33
Grilled rump steak, roast potatoes, choice of mushroom sauce or beer gravy	
<small>UPGRADE TO SURF AND TURF +15</small>	
<b>TRIO OF SAUSAGES</b> <small>GFO</small>	30
Frankfurter, kielbasa, cheese kransky, creamy mash, sauerkraut, bier jus	
<b>BAVARIAN SCHMANKERL</b> <small>GFO</small> THE BIG BAVARIAN IN YOU.	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> <small>GFO</small> MINIMUM 2 PEOPLE	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> <small>GFO</small> MINIMUM 2 PEOPLE	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	
<small>MAKE IT VEGAN +2</small>	
<b>BERLINER HÄHNCHENBURGER</b>	19.5
Grilled chicken, cabbage slaw, sauteed onions and jalapenos, chilli aioli	
<small>MAKE IT A DOUBLE +6 ADD FRIES +5</small>	

# 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>	
<small>GRILLED BACON +7   POACHED CHICKEN +7   CHICKEN SCHNITZEL +7</small>	
<small>VEGAN SCHNITZEL +7   PORK BELLY +7   FRIED TOFU +7</small>	

# SIDES

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

# SAUCES

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