

SPEISEKARTE



ENTREE

Bretzel (V)	\$6.50
Freshly baked Bavarian Bretzel served with butter	
Add Obatzda - A Bavarian cheese delicacy	+ \$4.50
Gebackene Schwammerl (V)	\$14.50
Freshly crumbed mushrooms served with Bavarian mayonnaise and a lemon wedge	
Goulasch Suppe	\$14.50
Traditional beef soup served with a freshly baked German bread roll	
Tagessuppe	\$13.50
Soup of the day served with a freshly baked German bread roll	
Salat (GF,V)	\$16.50
Super salad special of the day. Please ask our waitstaff	
Brotzeiteller (ideal to share)	\$29.00
Traditional Bavarian antipasto platter with cured meats, roasted pork belly, cheese and egg served with a freshly baked Bavarian Bretzel	
Aubergine Pommes (GF, V)	\$12.50
Crispy eggplant chips coated in polenta, served with our Bavarian mayonnaise	

SCHNITZELS

Hähnchenschnitzel	
Viennese style freshly crumbed marinated chicken breast served with side salad, chips and haus-made Bavarian mayonnaise	
Lemon	\$27.50
Marinated chicken breast served with wedges of fresh lemon, chips and side salad	
Swiss	\$29.50
Marinated chicken breast topped with smoked leg ham, tomato and gratinated Swiss cheese served with chips and side salad	
Mushroom	\$30.50
Marinated chicken breast served with creamy forest mushroom sauce, chips and side salad	
Wiener Schnitzel	\$30.50
<i>(Something special)</i> Viennese style freshly crumbed fillet of pork, served with potato salad, fresh lemon, Bavarian mayonnaise and side salad	

HAUS SPECIALS

Kassler	\$25.50
Smoked pork loin served on a bed of sauerkraut, mashed potato and haus-made pork jus	
Knuspriger Schweinebauch	\$35.50
Oven roasted crispy pork belly served on braised red cabbage, mashed potato and haus-made pork jus	
Jägerfleisch	\$34.50
Grain fed beef fillet panfried and finished in a creamy forest mushroom sauce served with sauteed Spätzle and seasonal vegetables	
Schweinshax'n (Great for sharing)	\$49.50
<i>A Real Bavarian Experience.</i> Bavarian pickled roasted pork knuckle on a bed of sauerkraut and mashed potato served with haus-made pork jus and Bavarian mustard	
Käsespätzle (V)	\$23.50
Haus-made German egg noodles baked with fresh herbs, spinach, cream & gratinated Swiss cheese, served with side salad	
Tagesfisch	MP
Fish of the day. Refer to specials	
Rindergoulasch	\$32.50
Traditional beef stew served with sauteed Spätzle and topped with paprika onions	

PLATTERS

HB Feast Platter (serves 2-3)	\$105
Kassler, pork belly, knuckle, sausages, schnitzel, sauerkraut, mashed potato, braised red cabbage, haus-made pork jus, mix leaf salad	
HB Complete Feast (2 or 3 course)	\$130 / \$150
Entree	
Brotzeiteller platter	
Main	
Kassler, pork belly, knuckle, sausages, schnitzel, sauerkraut, mashed potato, braised red cabbage, haus-made pork jus, mix leaf salad	
Dessert	
Chef's selection of dessert	

SAUSAGES

WE'RE VERY SERIOUS ABOUT SAUSAGES! (GFP)

As true Bavarians, we Hofbräuhaus chefs are fiercely proud of our sausages! Combining traditional Bavarian recipes with fine Australian ingredients, our sausages are served with Bavarian mustard and our own Bavarian spiced sauerkraut.

Bratwurst	\$19.50
Bavarian pork sausage served with sauerkraut and Bavarian mustard	
Käsekraier	\$19.50
Traditional Kransky filled with cheese served with sauerkraut and Bavarian mustard	
Nürnberger	\$19.50
Bavarian Country mini sausages served with sauerkraut and Bavarian mustard	
Chilli Käsekraier	\$19.50
Chilli cheese kransky pork sausage served with sauerkraut and Bavarian mustard	
Weisswurst	\$19.50
Two Weisswurst sausages served in traditional broth and sided with Bretzel and sweet Bavarian mustard	
Sausage Platter (Great for sharing)	\$49.50
A selection of German Bratwurst, Chilli cheese Kransky, Käsekraier, Wiener Sausage and Nürnberger served with sauerkraut, mashed potato, Bretzel, mixed salad, haus-made pork jus and Bavarian mustard	

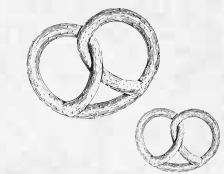
Don't forget your sides!

DESSERTS

Apfelstrudel	\$15.50
Warm haus-made apple strudel with vanilla sauce and ice cream	
Schokokuchen	\$15.50
Warmed, flourless chocolate cake served with vanilla ice cream and fresh strawberry	
Dessert des Tages	\$15.50
Dessert special. Refer to specials	
Haselnuß Crème	\$13.50
Hazelnut custard with coffee flavoured ice cream, meringue and amorette biscuits	

SIDES

Kartoffelknödel (V)	\$6.50
Potato dumplings served with haus-made pork jus <i>(min 20 mins wait time)</i>	
Pommes Frites (GF, V)	\$8.50
French fries served with bavarian mayonnaise and tomato sauce	
Spätzle (V)	\$7.50
Haus-made German egg noodles	
Rotkraut (GF, V)	\$7.50
Braised red cabbage	
Sauerkraut (GF)	\$7.50
Bratkartoffeln (VP)	\$8.50
Pan fried potatoes cooked with bacon, onion and fresh parsley	
Kartoffelsalat	\$7.50
Potato salad	
Kartoffelstampf (V)	\$7.50
Mashed potato	
Marktgemüse (V)	\$7.50
Seasonal vegetables	



SAUCES

Bratensoße	\$5.50
Haus-made pork jus	
Pilzrahmsauce	\$5.50
Forest mushrooms and fresh herbs in a white wine cream sauce	

(V) Vegetarian (GF) Gluten Free (GFP) Gluten Free Possible
Menu items may contain traces of nuts. Please inform one of our staff members if you have any food allergies or intolerances.