



Starters

HAUS BREZEL	\$6	ALPINE CHEESE STICKS	\$12
WITH ORGANIC CULTURED BUTTER (DFO) (ADD OBATZDA \$5)		SERVED WITH WATTLEGROVE HONEY - MUSTARD MAYO	
FRIED CORN RIBLETS	\$12	DFC DAS FRIED BUTTERMILK CHICKEN WINGS	\$20
HORSERADISH BUTTER, CALAMANSI AIOLI AND ALPINE CHEESE (DFO)(VG)		STICKY HOT MAPLE GLAZED WINGS WITH HORSERADISH CHEDDAR-YOGHURT SAUCE	
KÖNIGSBERGER KLOPSE	\$18	SALT BAKED BEETROOT	\$16
POACHED VEAL DUMPLING, PICKLED ANCHOVIES, RYE SPÄTZLE AND CREAMY CAPERS SAUCE		SMOKED EGGPLANT HUMMUS, PICKLE KOHLRABI, HAZELNUT CARAMEL, RADICCHIO AND VEGAN FETTA (VG)(GF)	
FLAMMKUCHEN	\$22	FLAMMKUCHEN VOM GARTEN	\$20
SMOKED PORK NECK, CARAMELISED ONION, CRÈME FRAICHE, EMMENTAL CHEESE ON A CRISPY FLAT BREAD		CRÈME FRAICHE, HONEY-ROASTED PUMPKIN, ZUCCHINI, RED ONION, EMMENTAL CHEESE, VEGAN FETTA ON A CRISPY FLAT BREAD (VGO)	

Schnitzels

CHICKEN SCHNITZEL	\$28
FRESHLY CRUMBED CHICKEN BREAST, CUCUMBER SALAT, CHIPS, LEMON AND HORSERADISH MAYO	
ALPINE CHICKEN SCHNITZEL	\$32
BLACK FOREST HAM, TOMATO, ALPINE CHEESE, CUCUMBER SALAT, CHIPS & HORSERADISH MAYO	
WIENER SCHNITZEL	\$35
FRESHLY CRUMBED VEAL, CUCUMBER- KOHLRABI SALAT, BAVARIAN POTATO SALAT, LEMON & LINGONBERRIES JAM	
SCHWEINESCHNITZEL	\$34
FRESHLY CRUMBED PORK FILLET, CUCUMBER SALAT, BAVARIAN POTATO SALAT & HORSERADISH MAYO	

Würschtel

THÜRINGER BRATWURST	\$27
GRILLED PORK SAUSAGE, SAUERKRAUT, CREAMY MASH POTATO, GHERKIN & MUSTARD	
KÄSEKRAINER (GFO) (CHEESE KRANSKY)	\$26
CHEESE KRANSKY, SAUERKRAUT, CREAMY MASH POTATO, GHERKIN & MUSTARD	
CHILLI KÄSEKRAINER	\$26
CHILLI CHEESE KRANSKY, SAUERKRAUT, CREAMY MASH POTATO, GHERKIN & MUSTARD	
NÜRNBERGER	\$26
TRADITIONAL SMALL PORK SAUSAGE, SAUERKRAUT, CREAMY MASH POTATO, GHERKIN & MUSTARD	
MÜNCHENER WEISSWURST	\$24
TRADITIONAL BAVARIAN PORK & VEAL SAUSAGE WITH PARSLEY, SWEET MUSTARD & BREZEL	
KNACKWURST	\$26
DOUBLE SMOKED PORK SAUSAGE, SAUERKRAUT, CREAMY MASH POTATO, GHERKIN & MUSTARD	
BERLINER CURRYWURST (GF)	\$25
CHARGRILLED BRATWURST, CURRY SAUCE SERVED WITH FRIES	

Wurstplatte

GERMAN WURST PLATTER (GFO) \$45

GRILLED PINWHEEL BRATWURST, CHILLI CHEESE
KRANSKY, CHEESE KRANSKY, KNACKWURST,
NÜRNBERGER AND LEBERKÄSE SERVED WITH
CREAMY MASH POTATO, SAUERKRAUT, MUSTARD,
GHERKIN, BREZEL & PORK JUS





Hauptgerichte

SAUERBRATEN ROAST BEEF \$38

WAGYU RUMP MARINATED IN SPICED PICKLING MARINADE WITH JUNIPER BERRIES, SLOW ROASTED SERVED WITH BRAISED RED CABBAGE, CREAMY MASHED POTATO AND RED WINE JUS.

RINDERGULASCH \$28

GERMAN STYLE BEEF STEW COOKED IN PAPRIKA AND RED WINE SAUCE SERVED WITH BRAISED RED CABBAGE AND RYE SPÄTZLE

BAYERISCHE SCHWEINSHAXE \$48

TRADITIONAL BAVARIAN ROAST PORK KNUCKLE, CREAMY MASH POTATO, SAUERKRAUT, APPLE CARAMEL, MUSTARD, SMOKED PORK JUS (GF)

OTWAY PORK BELLY \$35

CRISPY PORK BELLY, BROCCOLINI, BRATKARTOFFELN, APPLE CARAMEL AND PORK JUS

RHEINSALM \$36

PAN SEARED ATLANTIC SALMON, CRUSHED DILL KIPFLER POTATO, PICKLE LEMON, BURNT LEEK, FENNEL-HORSERADISH CREAM SAUCE (GF)

SCHUPFNUDELN \$27

HAND-ROLLED GERMAN STYLE GNOCCHI, BLACK FOREST HAM, ONION CRÈME, KASSLER, MUSHROOM & EMMENTAL CHEESE (DFO)

Kids

CHICKEN SCHNITZEL \$14

FRESHLY CRUMBED CHICKEN BREAST, CUCUMBER SALAT, CHIPS, LEMON HORSERADISH MAYO

SPÄTZLE \$14

GERMAN STYLE EGG NOODLE, CARAMELISED ONIONS AND TRIPLE CHEESE SAUCE

FLAMMKUCHEN \$14

SMOKED PORK NECK, CARAMELISED ONION, CRÈME FRAICHE, EMMENTAL CHEESE ON A CRISPY FLAT BREAD

HOT DOG \$14

CHEESE KRANSKY WITH KETCHUP ON A HOT DOG ROLL SERVED WITH FRIES

SHOULD YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE ADVISE OUR STAFF WHO WILL BE HAPPY TO HELP. PLEASE NOTE THAT WHILST WE MINIMISE THE RISK OF CROSS-CONTAMINATION, WE HANDLE ALLERGENIC INGREDIENTS THROUGHOUT OUR KITCHENS AND CANNOT GUARANTEE ANY ALLERGEN-FREE DISHES

(V)VEGETARIAN (VG)VEGAN (GF)GLUTEN FREE (DF) DAIRY FREE (VGO)VEGAN OPTION (GFO)GLUTEN FREE OPTION (DFO) DAIRY FREE OPTION

Schlachterplatte



BUTCHER'S PLATE FOR \$125 SHARING (GFO)

CRISPY WHOLE PORK KNUCKLE, CHICKEN SCHNITZEL, PORK BELLY, KASSLER, BRATWURST, NÜRNBERGER, SAUERKRAUT, CREAMY MASH POTATO, BRAISED RED CABBAGE, SWEET MUSTARD & PORK JUS

Vegetarisch

AUBERGINE SCHNITZEL \$26

FRESHLY CRUMBED EGGPLANT SCHNITZEL, CUCUMBER SALAT, BAVARIAN POTATO SALAT & HORSERADISH MAYO

SCHUPFNUDELN \$25

GERMAN STYLE EGG NOODLE, CARAMELISED ONIONS AND TRIPLE CHEESE SAUCE

GERÖSTETER KÜRBIS (VG) \$26

SPICED ROAST PUMPKIN, MAPLE CARROTS, BROCCOLINI, NUTS, SEEDS, CELERIAC PUREE

KÄSESPÄTZLE (KAYS-SHPETS-LAH) \$26

HAND-ROLLED GERMAN STYLE GNOCCHI, ONION CRÈME, MUSHROOM & EMMENTAL CHEESE (DFO)

Desserts

SPICED APPLE STRUDEL \$15

CINNAMON APPLE, ALMOND FRANGIPANE, CUSTARD & VANILLA BEAN ICE CREAM

BLACK FOREST CREMUEX \$16

DARK CHOCOLATE CREMUEX, CHOCOLATE BROWNIE, MORELLO CHERRY COMPOTE AND HAZELNUT PRALINE ICE CREAM

RHUBARB CRÈME BRÛLÉE \$15

BURNT CREAM CUSTARD, RHUBARB JAM, HONEYCOMB AND LEBKUCHEN BISCUIT

Sides

HAUS CHIPS \$10

CHEESY RYE SPÄTZLE (V) \$9

SAUERKRAUT (GF,DF) \$6

CREAMY MASHED POTATO (V) \$6

BAVARIAN POTATO SALAT (VEG) \$9

GURKENSALAT (GERMAN CUCUMBER SALAT) \$9

BRAISED RED CABBAGE (VEG) \$6