



BAVARIAN HAUS COMBOS

STEIN & PRETZEL	25
Munich Lager or Dunkel 1L, Served with a Warm Haus Pretzel	
BÜRGERMEISTER	29
Burger of Choice, Fries, Aioli, 5 Wings, Choice of Soft Drink + \$10 Munich Lager or Dunkel 500ml Upgrade	

SWEET TREATS

KAISERSCHMARRN	17
Caramelized Fluffy Torn Pancake, Rum Soaked Raisin, Almonds, Raspberry Compote & Apple Sauce ADD ICE CREAM +3	
APPLE STRUDEL	15
Apple. Strudel. Just better. Spiced Apple, Walnuts, Vanilla Ice Cream	
MARS BAR CHEESECAKE	15
Caramel & Chocolate Cheesecake, Mars Bar, Strawberry, Raspberry Sauce	
HEIßE LIEBE (AKA HOT LOVE)	10
Vanilla Ice Cream, Hot Raspberry Sauce	

10% surcharge applies on Sundays, 15% on public holidays.
Please advise our friendly staff if you require assistance
with your dietary requirements.

Gf Gluten-Free
V Vegetarian

Gfo Gluten-Free Option
Vg Vegan

FÜR THE TABLE

WARM HAUS PRETZEL V	7
Salted Butter ADD GERMAN MUSTARD & PICKLES +2	
KNOBLAUCH BROT V	14
Garlic Bread From The Alps, Rye Bread, Garlic Butter	
CALAMARI	22
Lime, Parsley, Garlic, Chilli Dressing, Aioli	
MAC & CHEESE CROQUETTES	17
Smoked Bacon, Blue Cheese Mayo	
CHICKEN WINGS	½ kg 22
CHOOSE YOUR SAUCE	1 kg 30
Curry Ketchup Garlic Parmesan Rub Bbq 🔥 Hot Buffalo 🔥🔥 Chipotle 🔥🔥🔥	
GARLIC BUTTER GRILLED KING PRAWNS (5)	30
Grilled King Prawns, Watercress Salad, Garlic Butter, Charred Lemon	
STICKY PORK BELLY BITES GF	17.5
Diced Pork Belly, Sticky BBQ Sauce, Spring Onion	

HAUS SCHNITTY

CHOOSE YOUR SIDE	
MASH FRIES POTATO-CUCUMBER SALAD	
SURF ‘N’ SCHNITZ	40.5
Golden Crumbed Chicken, Grilled King Prawns (2), Forest Salad, Garlic Cream Sauce	
CLASSIC HAUS SCHNITZEL	30
Golden Crumbed Chicken Schnitzel, Forest Salad, Haus Gravy	
PARMI	34
Golden Crumbed Chicken, Prager Ham, Mozzarella, Napolitana Sauce, Forest Salad	
NAKED SCHNITZEL GFO	30
Grilled Chicken Breast, Haus Made Garlic Butter, Wilted Greens	
WANNABE A SCHNITZEL VG	30
Plant-Based Schnitzel, Mixed Leaf Salad, Sundried Tomatoes, Balsamic Glaze	
LÖWENSCHNITZEL	35
Golden Crumbed Pork Schnitzel, Apple Cabbage Slaw ADD APPLE SAUCE +2	

LET’S FEAST, JA!

FAMOUS CRISPY PORK KNUCKLE GFO	HALF 35 WHOLE 45	ANGUS RUMP STEAK 250GM GFO	35
Creamy Mash, Sauerkraut, Apple Compote, Bier Jus		Grilled Rump Steak, Fries, Forest Salad, Mushroom Sauce ADD SURF +15	
CRACKLING PORK BELLY GFO	40	BEST WURSTPLATTER GFO	33.5
Red Cabbage, Creamy Mash, Apple Compote, Bier Jus		Kransky, Kielbasa, Thüringer, Frankfurt, Creamy Mash, Sauerkraut, Bier Jus, Mustard	
PORK RIBS GFO	HALF RACK 37 FULL RACK 58	BAVARIAN SCHMANKERL GFO	45
Slow-Cooked Coffee & Spice-Rubbed Bbq Ribs, Coleslaw, Fries		THE BIG BAVARIAN IN YOU Crackling Pork Belly, Frankfurter, Kielbasa, Cheese Kransky, Chicken Schnitzel, Sauerkraut, Red Cabbage, Mash, Apple Compote, Bier Jus	
MARKET FISH GF	35		
Grilled Market Fish, Roasted Potatoes, Garden Salad, Lemon, Garlic Cream Sauce			

PLATTERS

DESIGNED TO SHARE

MUNICH PLATTER GFO	50.5pp
MINIMUM 2 PEOPLE Our Famous Whole Pork Knuckle, Crackling Pork Belly, Frankfurter, Kielbasa, Cheese Kransky, Chicken Schnitzel, Sauerkraut, Red Cabbage, Creamy Mash, Apple Compote, Bier Jus	
ULTIMATE PORK PLATTER	62.5pp
MINIMUM 2 PEOPLE Golden Crumbed Pork Schnitzel, BBQ Pork Ribs, 1/2 Pork Knuckle, Pork Belly, Thüringer Sausages (2), Fries, Creamy Mash, Apple Cabbage Slaw, Bier Jus, Apple Compote	

BURGERS

ALL SERVED WITH FRIES

KANZLER	24.5
Beef Patty, Bacon, Swiss Cheese, Caramelized Onion, Lettuce, Tomato, Bier Jus, Bavarian Mayo	
KREUSBERG SCHNITTY	24.5
Chicken Schnitzel, Pickled Cucumber, Smashed Avo, Lettuce, Tomato, Fresh Onions, Aioli MAKE IT VEGETARIAN +3.5	
BERLINER HÄHNCHENBURGER	24
Grilled Chicken, Cabbage Slaw, Sauteed Onions, Jalapenos, Chilli Aioli	
BIERHALL BURGER	22
Beef Patty, Cheddar Cheese, Bacon, Mustard, Tomato Ketchup.	
ALPINE MELT	21.5
Chicken Schnitzel, Lettuce, Swiss Cheese, Bavarian Mayo	

MAKE IT A DOUBLE +6.5 | ADD EGG +4

SALAT

CAESAR	20
Cos Lettuce, Bacon, Croutons, Shaved Parmesan, Caesar Dressing	
PUMPKIN & FETA	20
Mixed Lettuce, Roasted Pumpkin, Feta Cheese, Quinoa, Candied Walnuts, Balsamic Vinaigrette	
BUILD YOUR OWN SALAD	20
Ask Our Friendly Staff For An Order Pad To Build Your Salad From The Bottom Up: CHOOSE YOUR LEAVES, TOPPINGS, CHEESE & DRESSING	
ADD ONS GRILLED BACON +7.5 POACHED CHICKEN +7.5 CHICKEN SCHNITZEL +7.5 VEGAN SCHNITZEL +7.5 PORK BELLY +7.5 FRIED TOFU +7.5	

SIDES

FOREST SALAD GF, VG	11
Mixed Leaf, Sundried Tomatoes, Onion, Mustard Dressing	
RED CABBAGE GF, V	11
Braised Cabbage, Apple	
SAUERKRAUT GF, V	11
Fermented Cabbage, Caraway Seed	
WILTED GREENS GF, V, VGO	11
Buttered Kale, Beans, Peas	
POTATO CUCUMBER SALAD GF, VG	11
CABBAGE & APPLE SLAW V, GF	11
CREAMY MASH V, GF	11
FRIES VG	11
Ketchup	

SAUCES

MUSHROOM SAUCE	4	AIOLI GF, V	3
BIER JUS	4	BBQ VG, GF	3
GRAVY GF	3	CHIPOTLE GF	3
GARLIC CREAM SAUCE GF	3	APPLE SAUCE GF	2
CURRY KETCHUP VG	3	GERMAN MUSTARD GF	2
HOT BUFFALO GF, V	3		