



**HOFBRÄUHAUS**  
MELBOURNE  
Das Original und das Beste.



# BOCK BIER

## SPECIAL MENU

### IMPORTED BOCK BIER

We at Hofbräuhaus kicked out all the big industrial produced Biers in order to support family owned and independent breweries. We are proud to present you today this special Bock Bier from Bavaria!

#### GRÜNBACHER PRINZENBOCK 15

<b>Unit</b>	500ml bottle
<b>ALC</b>	7%
<b>Look</b>	pale amber colour with a nice head
<b>Nose</b>	dominated by pleasant banana flavour and ripe fruits
<b>Palate</b>	sweetness of honey combined with fruity banana, yeast flavours and hints of mandarin
<b>After</b>	long lasting, slightly bitter sweet with hints of hops

#### WHAT MAKES A BIER A BOCK?

Bock is a bottom fermented Lager that generally takes extra months of lagering (cold storage) to smooth out such a strong brew. Bock Bier is stronger than your average Bier with a more dominant malt character and a dark amber to brown colour.

**LAUSSIE TRANSLATION:  
BLOODY GOOD STRONG BIER, MATE!**



### BIER INFUSED FOOD SPECIALS

**ENTREE** **BRETZEL MIT BIER-KÄSE** 12  
Freshly baked Bavarian Bretzel with imported Austrian Bier cheese  
Bier Infusion: Arcobräu Schloss Dunkel

**KARTOFFEL-BIER-SUPPE** 13.5  
A creamy potato-Bier soup with onions, Swiss cheese and fried bacon.  
Bier Infusion: Hof's Lager

**GERÄUCHERTER LACHS** 22  
Haus smoked salmon, root vegetables, walnuts, apples, horseradish creme, soft egg and Bretzel

**MAINS** **RIPPCHEN** 45  
Baby back ribs with a Dunkel Bier glaze, horseradish, served with baby new potatoes.  
Bier Infusion: Hofbräu Dunkel

**HASENEINTOPF** 29.5  
Slow cooked rabbit stew in Weissbier sauce with winter vegetables and Schupfnudel (German gnocci)  
Bier Infusion: Arcobräu Weissbier

**WINTERSALAT** 22  
Winter root vegetables, beans, walnuts, apples, herbs, pumperknickel crumb, soft egg, lemon crème fraiche dressing

**ENTEN SCHMANKERL** 29.5  
The best parts of an oven roasted duck with celeriac puree, burnt shallots and duck jus

**DESSERTS** **GERMKNÖDEL** 13  
Traditional sweet dumpling with vanilla sauce and a sweet Dunkel Bier caramel.  
Bier Infusion: Arcobräu Coronator

**KÄSEKUCHEN** 15.5  
German Cheesecake with Dunkel Bier glaze and crispy malt.  
Bier Infusion: Arcobräu Coronator

