



HOFBRÄUHAUS
MELBOURNE
Das Original und das Beste.



AUGUST 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

Unit	500ml bottle
ALC	7%
Look	pale amber colour with a nice head
Nose	dominated by pleasant banana flavour and ripe fruits
Palate	sweetness of honey combined with fruity banana, yeast flavours and hints of mandarin
After	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 RINDFLEISCH DUNKEL BIER SUPPE 13.5
Beef, onion & Dunkel Bier broth, Swiss cheese, haus-baked bread (GFP,DFP)

AUBERGINEN DIP 16
Smoky eggplant dip, haus-baked bread (V,VG,DF)

MAINS SCHUPFNUDELN JÄGER ART 22
German style gnocchi, seasonal mushrooms, black cabbage, Alpine cheese (Käserebellen), crispy onions (V, DFP)

WINTER GANS 34
Goose breast & leg farce, potato gratin, burnt brussels sprouts, jus (GF,DFP)

GESCHMORTE OCHSENBACKE 28
Red wine braised ox cheek, potato hash, Dutch carrots (GF, DFP)

ROTE BEETE SALAT 21
Beetroot, cucumber, apple, radicchio, cumin seeds, candied smoked walnuts, sherry yoghurt dressing (GF, VP, DFP)

DESSERTS ZITRONENKUCHEN 12
Bruleed lemon tart, double crème, Winter berries



GF - gluten free | GFP - gluten free possible
V- vegetarian | VP- vegetarian possible
VG- vegan | VGP- vegan possible
DFP- dairy free possible

