

HOFBRÄUHAUS
MELBOURNE
Das Original und das Beste.



THE
HOF
DOWNTOWN

Christmas Special Packages

Celebrate your special occasion at Melbourne's most iconic German restaurants. We have temporarily joint our two venues **The Hof Downtown** and **Hofbrauhaus Melbourne** together and you will have the once in a lifetime chance to experience a fusion of traditional German food, Bavarian Bier and flair and the casual contemporary venue of The Hof Downtown. The same food, the same Bier, just a different location.

Get the new Bavarian experience at Hofbrauhaus & The Hof Downtown in Docklands.

You got the choice between three areas

- Bierhall: group tables, and benches with a high ceiling in our big downstairs area
- Biergarten: our newly created Bavarian Biergarten outside with wind & rain cover (mostly) and heaters.
- Mezzanine: a cosy Bavarian restaurant flair, optional as private area possible and separate bar.

BIERHALL



BIERGARTEN



MEZZANINE



TRADITIONAL PLATTERS

HB Favorites Christmas Platter

\$55pp (two course)

All of our famous signature dishes combined!

Bavarian Main Platter

HÄHNCHEN SCHNITZEL

Viennese style freshly crumbed marinated chicken breast

KNUSPRIGER SCHWEINEBAUCH

Oven roasted crispy pork belly

WÜRSTLSPIESS

Grilled mixed sausage skewer

SCHWEINSHAX'N

Bavarian pickled roasted pork knuckle

ROTKOHL

Braised red cabbage

KARTOFFELBREI

Mashed potatoes

SAUERKRAUT

Traditional German sauerkraut

BRATENSAFT

Pork Jus

PLUS: Your choice of

Bavarian Starter Selection Platter

Traditional Bavarian antipasto platter, served with Bretzels

Bavarian Dessert Platter

Chef's selection of haus- made favorite desserts

PACKAGE 2

HB Favorites Christmas Platters "Wunderbar"

\$65pp (three course)

Make it a real Bavarian Feast

Bavarian Starter Selection Platter

Traditional Bavarian antipasto platter, served with Bretzels

Bavarian Main Platter

HÄHNCHEN SCHNITZEL

Viennese style freshly crumbed marinated chicken breast

KNUSPRIGER SCHWEINEBAUCH

Oven roasted crispy pork belly

WÜRSTLSPIESS

Grilled mixed sausage skewer

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SAUERKRAUT

Traditional German sauerkraut

BRATENSAFT

Pork Jus

Bavarian Dessert Platter

Chef's selection of haus- made favorite desserts

Make it WUNDERBAR!

PACKAGE 1

Drink packages including 300ml Tap Bier,
Haus Wine, soft drinks and coffee

| 1 hour \$28 per person

| 2 hour \$45 per person

| 3 hour \$65 per person

BANQUET

This banquet is the perfect treat for your team to end this year with a great feast.

- | 2 course \$75 per person
- | 3 course \$95 per person

Drink packages including 300ml Tap Bier, Haus Wine, soft drinks and coffee

- | 1 hour \$28 per person
- | 2 hour \$45 per person
- | 3 hour \$65 per person

PACKAGE 3

THE ENTREE

Bavarian Bretzel with Obatzda (v)
Prawn cocktail (gf)
Haus cured ocean trout, capers, cream fraiche
Chicken liver parfait, bread-crisp
Bavarian cured meats, Alpine cheeses, Haus made sourdough, pickled vegetables

THE MAIN

Whole roasted porterhouse, mushroom sauce, Bratkartoffeln (pan fried potatoes)

Ocean trout with wild mushrooms, potatoes in lemon butter sauce (gf)

Crispy pork belly, mash potato, roasted root vegetables, apple sauce (gf)

Käsespätzle (german egg noodles), Alpine cheese, onions, tomatoes, spinach (v)

THE DESSERT

Seasonal fruit platter (vg)
Black Forest cake roll (v)
Cheeseboard with Alpine and local cheese (v)

(v) vegetarian | (vg) vegan | (gf) gluten free | (p) dietary possible

please inform us about any dietary requirements and we happily replace or amend certain dishes.