

TRADITIONAL PLATTERS

HB Favorites Platter

\$39.5pp

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

WÜRSTE

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

ADD STARTER OR DESSERT PLATTER

+\$12.5

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 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

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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.

- | 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.