



Open 5:30–9:30

Bite Me!

Pretzel | Pretzels with Pepe Saya butter (V) \$8

Cheesy Garlic Bread | Warm cheesy garlic bread (V) \$8

Croquette | Pulled pork croquettes with apple sauce (3 Pieces) \$10

Something Small

Maultaschen (V) \$20

Large pasta sheet stuffed with roasted pumpkin, Danish feta and chives with sage butter, pumpkin puree and petite radish

Cold Meat Board (DF) \$28

Artisan Bavarian cured meat board served with pickles, olives, mustard, and crusty bread

Cured Trout (GF/DF) \$21

Citrus and beetroot cured Ocean trout, lemon and dill jelly, mustard dressing and apple, radish and fennel slaw

Roasted Beetroot (GF/V) \$18

Roasted heirloom baby beetroots, whipped feta, orange, smoked almond, salsa verde and soft herbs

Something Big

Sausage Platter (GF) \$28

Bockwurst, cheese kransky, Swiss & Thüringer Bratwurst served with mashed potato, sauerkraut and jus

Schupfnudeln \$28

House made rolled potato dumplings with spinach puree, prawns, broad beans, confit cherry tomato, mushrooms and parmesan crisps

Pork Knuckle \$38

Roasted pork knuckle, potato salad, fennel, apple, carrot and cabbage slaw with jus

Pork Belly \$32

Roasted pork belly, sautéed cabbage, bacon and hazelnut with apple sauce and jus

Veal Schnitzel \$32

Panko crumbed veal schnitzel (180gm), beetroot, carrot and cabbage slaw, beer battered chips with lemon, capers, parsley and anchovy butter sauce

Pork Schnitzel \$26

Panko crumbed pork schnitzel (180gm), fennel, apple, carrot and cabbage slaw, and beer battered chips with mushroom sauce

Mr. Barramundi (GF) \$30

Pan roasted barramundi fillet with celeriac puree, wild rice, quinoa, farro, roasted beets, salsa verde and spring leaves

I Want More!

Sauerkraut \$5 | Mashed Potato \$5 | Steak Fries \$8 | Sweet Potato Chips \$9
| Potato Salad \$6

Something Sweet

Apple Strudel \$12

Warm apple strudel with whipped cream

Black Forest Cake \$12

Black forest cake with vanilla ice cream

Cheese Cake \$12

Berry cheesecake with mango sorbet