

Build Your Crumbed Schnitzel.

All of our schnitzels are served with chips and a salad garnish.

1: What's your preference?

CHICKEN | PORK | VEGETABLE | VEAL*

2: How hungry are you?

SMALL (100G)..... \$17.50/*\$18.50

MEDIUM (200G)..... \$22.50/*24.50

LARGE (300G)..... \$29.50/*32.50

2^{1/3}: Why not make it a burger?

100g schnitzel, naked or crumbed, cooked to perfection and served on a brioche bun with lettuce, tomato, herbed mayo and a generous helping of chips (GF bun available +\$2).....\$18.90

2^{2/3}: Or ... Why not get the "Whole Damn Lot"?

100g piece of pork, 100g piece of chicken and 100g piece of veal with a sauce of your choice.....\$29.90

3: Get a topping on your schnitzel. (N) Can be made naked | GF crumb available +\$2

VIENNA (N): Traditional lightly crumbed and served with lemon(GFA).....Free

ITALIAN (N): Dipped in egg and parmesan, pan fried and topped with our haus made Napoli sauce (only available Naked)(GFA).....\$3.50

SWISS (N): Sliced tomatoes, herbs, and melted Swiss cheese(GFA).....\$3.50

HAWAIIAN (N): Grilled pineapple and melted cheese(GFA).....\$3.50

CORDON BLEU: Schnitzel stuffed with ham 'n' cheese, crumbed then fried(GFA).....\$3.50
not available in small

MEXICAN (N): Onions, jalapenos, guacamole, corn chips, and tasty cheese(GFA).....\$3.50

PARMIGIANA (N): Haus made Napoli sauce and melted cheese(GFA).....\$3.50

GERMAN (N): Topped with a creamy mushroom sauce and cheese(GFA).....\$3.50

SOUTH AFRICAN (N): Topped with a creamy cheese sauce and melted cheese.....\$3.50

AUSSIE (N): Grilled bacon, fried egg and drizzled with BBQ sauce(GFA).....\$4

NEW ZEALANDER (N): Grilled bacon, avocado and melted Swiss cheese(GFA).....\$4.50

FRENCH (N): Grilled bacon, camembert cheese and cranberry jelly(GFA).....\$4.50

MEAT LOVERS (N): Bacon, onion, chorizo in a spicy BBQ sauce, topped with cheese(GFA)...\$4.50

SPANISH (N): Chorizo sausage and prawns in a spicy chilli tomato sauce and topped with basil(GFA).....\$6

SURF 'N' TURF (N): Topped with garlic marinated prawns and melted cheese(GFA).....\$6

4: Feeling saucy?

\$1.00

BBQ Sauce
Hot Chilli
Sweet Chilli

Ketchup
Mayo
Tartare

\$2.50

Gravy
Cranberry
Apple

Herbed Butter
Herbed Mayo
Spicy Mayo

\$3.50

Peppercorn
Garlic
Onion Gravy

Cheese
Napoli
Mushroom

5: Need a bit more?

Swiss Cheese.....\$2
Fried Egg.....\$2
Bacon.....\$2
Garlic Prawns.....\$7
Schnitzel.....\$7.50
Veal Schnitzel.....\$8
BBQ Pork Ribs.....\$8.50

6: Something for the side? (\$7)

Sauted Potatoes (GF)
Spaetzle (noodles)
Rosti (hash brown)(GF)
Bread Dumplings
Mashed Potato (GF)
Chips (GF)
Sauerkraut

Red Cabbage (GF)
Vegetables (GF)
Side Salad (GF)
Potato Salad
Cucumber Salad(GF)
Cabbage Salad (GF)

Sharing is caring.

SCHNITZEL PLATTER FOR 2:
Crumbed veal Vienna, grilled pork fillet with gypsy sauce, grilled chicken breast with creamy mushroom sauce and grilled veal with onion sauce, served with potatoes, spaetzle and fresh seasonal vegetables(GFA).....\$57

FARMERS PLATTER FOR 2:
Whole knuckle, pork belly, 2 bread dumplings and 2 smoked frankfurters all served on a bed of fried potatoes, red cabbage, sauerkraut and a red wine gravy(GFA).....\$65

Veg & fish options.

EGGPLANT PARMIGIANA: Crumbed, topped with Napoli sauce and served with chips.....\$21.90

SWISS CHEESE SPAETZLE: Homemade noodles, tossed in cream cheese sauce, topped with fried onion and served with a side salad.....\$21.90

GRILLED ATLANTIC SALMON: seasoned and topped with lemon and herb butter served on mash and seasonal veggies.....\$26.90

FLATHEAD FILLET: Grilled/crumbed & served with chips & tartare...\$26.90

Schnitzel Menu

Haus wines.

SAUVIGNON BLANC
MARGARET RIVER WA



\$8.90



\$35

CABERNET SAUVIGNON
MARGERET RIVER WA

VINOTHEK GRUNER VELTLINER

KREMS AUSTRIA 12%

This greenish-yellow, slightly sparkling white has a bouquet of pepper and lime and is an exotic alternative to sauvignon blanc.

VINOTHEK BLAUER ZWEIFELT

BURGENLAND AUSTRIA 12.5%

In colour the blue Zweigelt presents itself in a dark ruby red with a slight purple shimmer. It is fruity-spicy in the bouquet and delicately tart, body and tannin rich in taste.

KALTENBERGER SPARKLING STRAWBERRY WINE

GERMANY 8.3% (LOW ALCOHOL)

A delicious fresh and lightly sweet sparkling fruit wine made from the juice of fresh strawberries.

Imported wines.

SPARKLING

HENKELL DRY-SEC PICCOLO TROCHKEN

200ML GERMANY 11.5%.....G \$10.50

RED

LENZ MOSER BLAU FRANKISCH

NIEDEROSTERREICH AUSTRIA.....B \$46

WHITE

LENZ MOSER PINOT GRIS

KREMS AUSTRIA.....B \$44

Local wines.



\$9.90

SPARKLING

SUNNYCLIFFE NV BRUT

VIC.....B \$45

WHITE

RICHLAND ESTATE MOSCATO

GRIFFITH NSW.....B \$35

BUNNAMAGOO ESTATE CHARDONNAY

MUDGEES NSW.....B \$45

KERRI GROVE SEMILON SAUVIGNON BLANC

MARGARET RIVER WA.....B \$42

MOUNT LAWSON CHARDONNAY

MUDGEES NSW.....B \$35

VAVASOUR THE PASS SAUVIGNON BLANC

Marlborough, NZ.....B \$40

ROSE

MOUNT LAWSON ROSE

MUDGEES NSW.....B \$38

RED

BUNNAMAGOO ESTATE CABERNET SAUVIGNON SHIRAZ MERLOT

MUDGEES NSW.....B \$47

HILLTOPS-SHIRAZ

GRIFFITH NSW.....B \$44

KERRI GROVE-CABERNET MERLOT

MARGARET RIVER WA.....B \$43

RICHLANDS MERLOT

GRIFFITH NSW.....B \$39

WIRABARA FOREST SHIRAZ

SOUTHERN FLINDERS RANGES

SOUTH AUSTRALIA.....B \$44

CURIOUS KIWI PINOT NOIR

MALBOROUGH NZ.....B \$45

Draught beers on tap.

HAUS LAGER - LANDBIER 5%

Golden yellow in colour with fine white head of foam.
Mild body and not too bitter, a fresh tasty bier.

HAUS WEISSBIER (WHEAT BEER) - TUCHER 5.1%

Gently spicy wheat and yeast aromas and mild bitter hops
with a fresh finish.

HAUS PILSNER - KONIGSBERG 4.5%

Light gold in colour, with distinctive characteristics of
flowers and medium hop bouquet with dry and crisp flavour.



300ml
\$8



500ml
\$10.90



1L Stein
\$19.90

Biermixgetränke (concoctions). (500ml) All \$10.90

BERLINER WEISS: Wheat beer with
raspberry juice.

MANGO WEISS: Wheat beer with mango juice.

LAGER SHANDY: Lager with lemonade.

DIESEL: Lager with Coke.

Imported ciders.

REKORDERLIG STRAWBERRY-LIME

SWEDEN 4%.....\$8.50

MONTEITH'S CRUSHED PEAR

NEW ZEALAND 4.5%.....\$8.50

MONTEITH'S CRUSHED APPLE

NEW ZEALAND 4.5%.....\$8.50

Local beers (bottles).

VICTORIA BITTER 4.9%.....\$7.50

CROWN LAGER 4.9%.....\$7.50

HAHN LIGHT 2.4%.....\$6.50

CASCADE LIGHT 2.4%.....\$6.50

Imported biers (bottles)

BECKS PILSNER

GERMANY 330ml 5%.....\$8

ERDINGER KRISTAL WEISSBIER

GERMANY 500ml 5.3%.....\$10.90

LOWENBRAU LAGER

GERMANY 330ml 5.2%.....\$8

LANDBIER DUNKEL (DARK)

GERMANY 500ml 5.3%.....\$10.90

ERDINGER DUNKEL (DARK)

GERMANY 500ml 5.3%.....\$10.90

ERDINGER WEISSBIER (LOW ALCOHOL)

GERMANY 330ml 0.4%.....\$6.50

HOLSTEN LAGER (ALCOHOL FREE)

GERMANY 330ml 0%.....\$6.50

Other drinks.

SOFT DRINKS & JUICES\$4.50

APPLETISER & GRAPETISER.....\$4.90

ALMDUDLER

AUSTRIAN SPICED LEMONADE.....\$4.90

ICE TEA.....\$4.90

SAN PELLEGRINO.....\$4.90

Beers

A quick snack before the feast.

FRESHLY BAKED PRETZEL

Sprinkled with rock salt and caraway seeds, served with butter.....\$4.90

CRISPY GARLIC BREAD.....\$6.50

CHEESY GARLIC BREAD

Topped with Swiss cheese.....\$8.50

GLUTEN-FREE GARLIC BREAD (GF).....\$6.50

Add Swiss cheese.....+\$2

BITTERBALLS

Crumbed veal meatballs served with Gerry's haus-made honey mustard.....\$9.00

COMBO PLATTER

Bitterballs and garlic bread to share.....\$15.00

CRUMBED CAMEMBERT CHEESE

Served with cranberry jelly.....\$10.90

TASTING PLATTER TO SHARE

Bitterballs, camembert cheese, German sausages, schnitzel bites served with assorted sauces.....\$19.90

SALAD BAR

GARDEN SALAD (GF)

Salad greens, tomato, cucumber, celery, carrot and onion with haus-made vinaigrette.....\$12.50

AUSTRIAN SALAD

Mixture of potato, cabbage, carrot, cucumber, salad greens topped with boiled egg slices.....\$12.50

Add prawns.....+\$7

Add crumbed or grilled chicken.....+\$7.50

DF - DAIRY FREE | GF - GLUTEN FREE | GFA - GLUTEN FREE OPTION AVAILABLE

Entree Menu

**‘Hot ‘n’ Boozy’ is our favourite combination
come the colder months of the year.**

AUSTRIAN GLUHWEIN MULLED WINE

Steaming cup of haus-made mulled wine filled with a variety of seasonal fruit and warm spices that are sure to keep you warm and toasty.....\$9.50

HOT BUTTERED SPICED RUM

Hot and Spicy, and will totally warm you up from the inside out. Made with Danish butter, cinnamon, nutmeg and spiced rum topped with whipped cream.....\$15

THE HOT TODDY

The Hot Toddy is the grandfather of hot cocktails. Get ready for a warm sweet Irish whiskey embrace with cloves and lemon.....\$12

HOT WHITE RUSSIAN

Do you like rich coffee laced with a wee bit of Vodka and Kahlua and topped off with a splash of warm comforting cream.....\$15

HOT JAGERTEE

This sweet smooth hot spiced black boozy tea is a real game changer with plum schnapps and dark rum. Recommended before braving the winter chill.....\$15

Hot Drinks

