

The Dinner

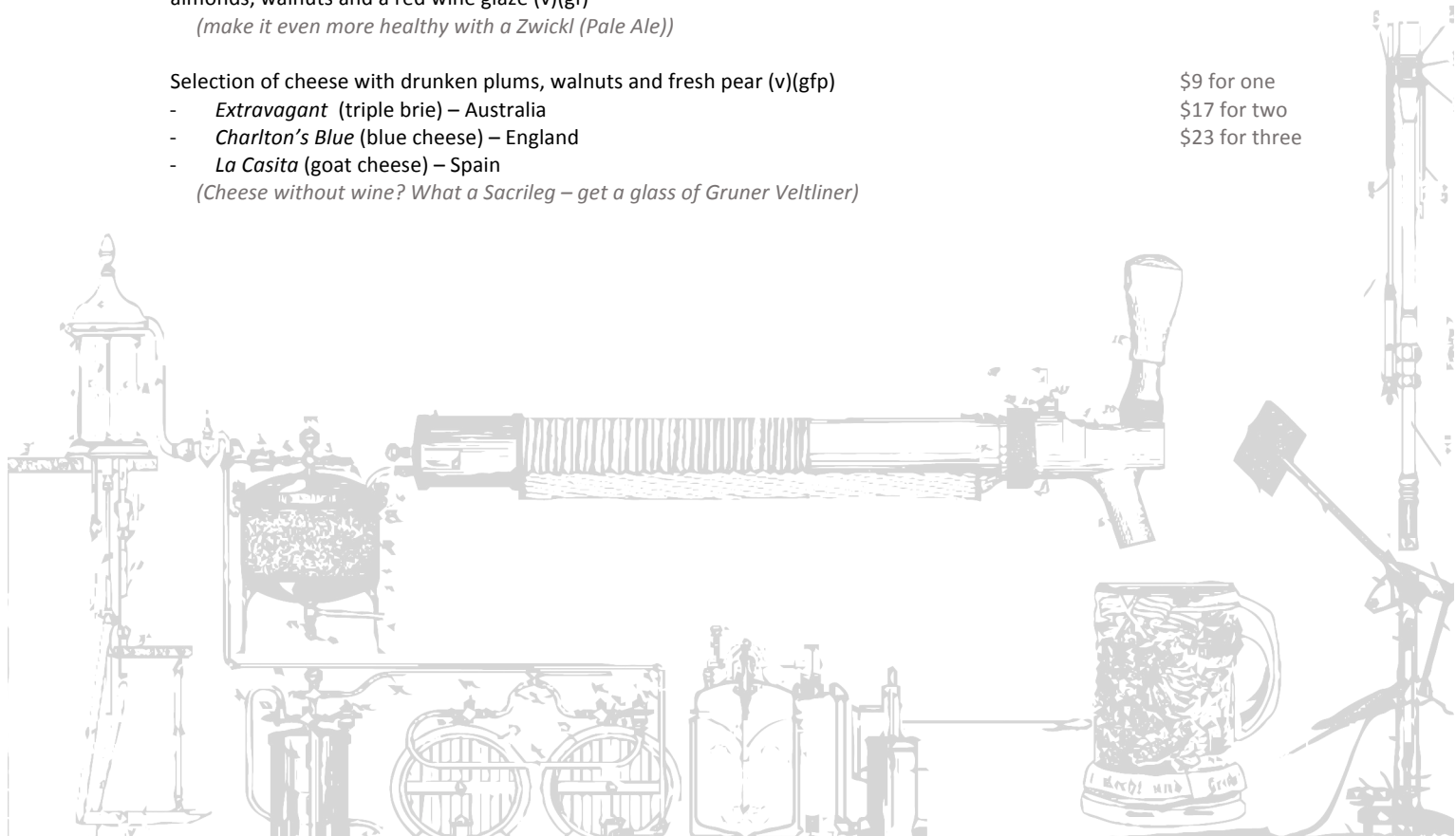
(available after 5pm)

THE SMALL

Freshly baked warm Bretzel with butter 95g (v) <i>(classic Bavarian, even more with a Mooser Liesl)</i>	\$5
Chef's selection of haus-made dips with freshly baked Bavarian Bretzel (v)	\$15
Spicy Buffalo wings with blue cheese mayonnaise (gf)	\$13
Chicken liver pate with haus-made pear chutney and bread crisps (gfp)	\$13

THE MEDIUM

Prawns pan fried, Debreziner sausage, sweet paprika cooked in apple cider butter sauce	\$23
Polenta with wild mushroom ragout, fresh herbs and parsnip chips (v)(gf)	\$18.5
Beef Carpaccio with pesto Rigatello, black olives, roasted capsicum and semi dried cherry tomatoes (gf) <i>(Have you tried that together with the Sloe Gin?)</i>	\$19.5
Oven baked beetroot salad with goats curd, honey roasted walnuts finished and cherry dressing (v)(gf)	\$18
HOF's Chef salad with white cabbage, granny smith apple, pink grapefruit, toasted almonds, walnuts and a red wine glaze (v)(gf) <i>(make it even more healthy with a Zwickl (Pale Ale))</i>	\$16.5
Selection of cheese with drunken plums, walnuts and fresh pear (v)(gfp) - <i>Extravagant</i> (triple brie) – Australia - <i>Charlton's Blue</i> (blue cheese) – England - <i>La Casita</i> (goat cheese) – Spain <i>(Cheese without wine? What a Sacrilieg – get a glass of Gruner Veltliner)</i>	\$9 for one \$17 for two \$23 for three



THE LARGE

Renowned 1.5 kg Roast Pork Knuckle with a side of sauerkraut, mash potato, pork jus and German mustard (gfp) <i>(a beer, definitely have a beer with it. A Mooser Lies!!!!)</i>	\$49
Pan fried local Snapper, white wine saffron butter & Spring Bay mussels (gf) <i>(have a glass of Droiss Gemischter Satz with it)</i>	\$34.5
Cheese Spätzle (egg pasta) with roasted pumpkin, fresh pear and rocket leaves (v) <i>(also vegetarian and delicious - a Weissbier with it)</i>	\$24.5
Spring Bay mussels in White wine, with garlic butter, chips and Bretzel <i>(goes well with a nice clean Single Malt Whiskey – try the Reisetbauer 12y)</i>	\$30
Bavarian sausage platter with mash potato, sauerkraut and garden salad	\$26.5
Chicken Schnitzel (large) with chips and garden salad <i>(that works with a Pilsener)</i>	\$27.5
Pork Schnitzel (large) with chips and garden salad <i>(don't ask – A Weissbier just goes well with it)</i>	\$30.5

THE SIDE

Stir fried vegetables	\$8.5
Mash potato	\$8.5
Mixed garden salad	\$7.5
Creamy Mushroom sauce	\$5.5

THE DESSERT

Vanilla bean Crème Brulée with chocolate soil, mini marshmallows, almonds and vanilla ice cream <i>(Our dessert beer Coronator is matching perfectly with the Crème)</i>	\$15.5
Flourless chocolate cake with a white chocolate and orange Ganache and orange sorbet	\$14.5
Apple Strudel with sauce Anglaise and vanilla ice cream	\$13.5
Hazelnut custard with coffee flavored ice cream, Italian meringue and amaretti biscuits	\$13.5

