

# The Lunch

*(available until 3pm)*

## THE SMALL SERVE

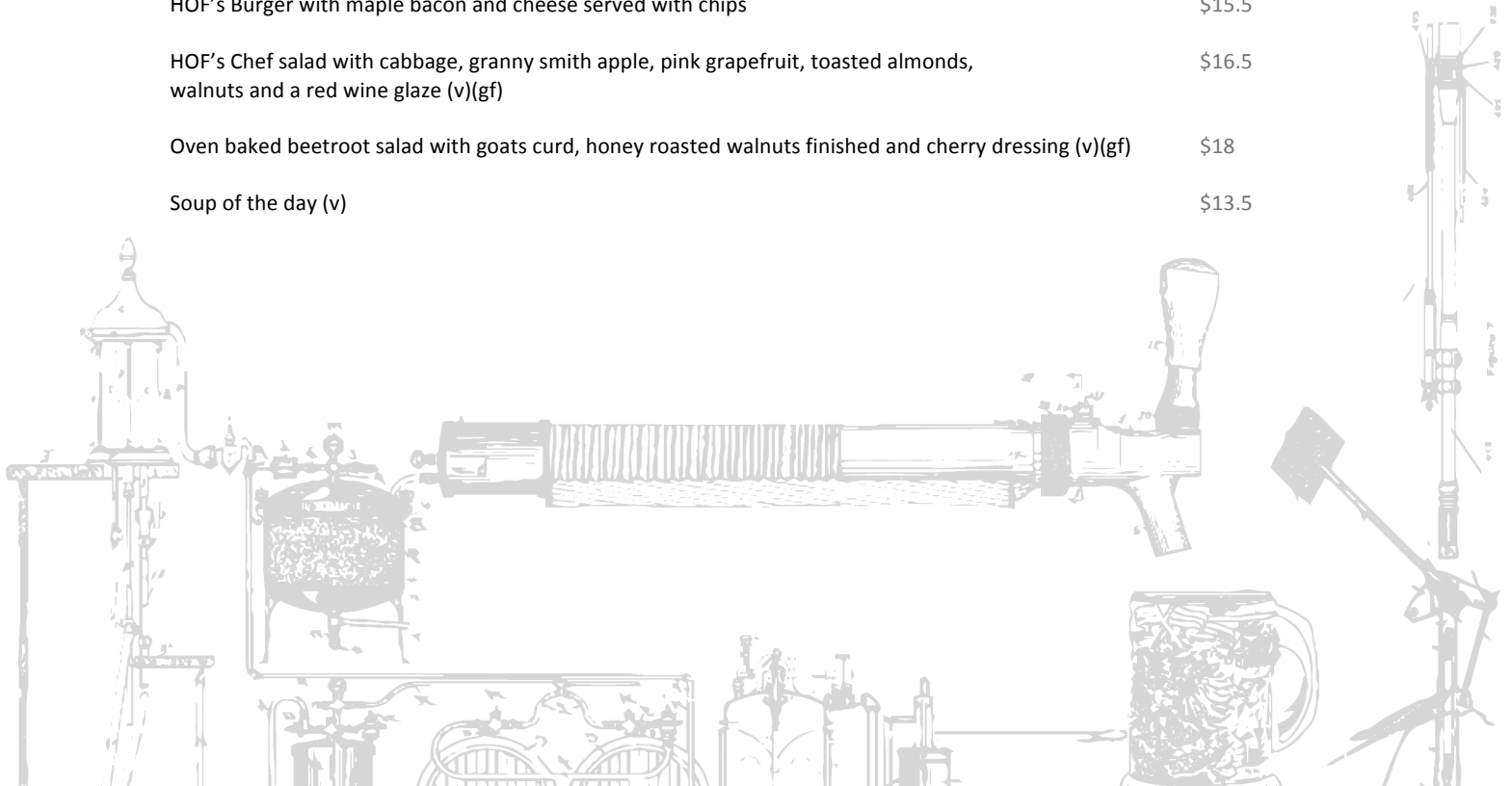
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Freshly Baked warm Bavarian Bretzel with butter 95g (v)	\$5
Chef's selection of two-haus-made dips with freshly baked Bavarian Bretzel (v)	\$15
Spicy buffalo wings with blue cheese mayonnaise	\$13
Chicken liver pate with haus-made pear chutney and bread crisps (gfp)	\$13
French Fries with Bavarian mayonnaise and tomato sauce (v) (gf)	\$6.5

## THE MEDIUM SERVE

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Bavarian sausage skewer with mash potato and garden salad	\$12.5
Chicken Schnitzel (small) with chips and garden salad	\$14.5
Swiss Schnitzel (small) with chips and garden salad	\$17.5
HOF's Burger with maple bacon and cheese served with chips	\$15.5
HOF's Chef salad with cabbage, granny smith apple, pink grapefruit, toasted almonds, walnuts and a red wine glaze (v)(gf)	\$16.5
Oven baked beetroot salad with goats curd, honey roasted walnuts finished and cherry dressing (v)(gf)	\$18
Soup of the day (v)	\$13.5



## THE LARGE SERVE

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Renowned 1.5 kg Roast Pork Knuckle with a side of sauerkraut, mash potato, pork jus and German mustard (gfp)	\$49
Cheese Spätzle (egg pasta) with roasted pumpkin, fresh pear and rocket leaves (v)	\$24.5
Spring Bay mussels in White wine, garlic butter, chips and Bretzel (gfp)	\$30
Bavarian Sausage platter served with potato mash, sauerkraut and garden salad	\$26.5
Chicken schnitzel (large) with chips and garden salad	\$27.5

## THE DESSERT

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Vanilla bean Crème Brulée with chocolate soil, mini marsh mellow, almonds and vanilla ice cream (v)	\$15.5
Selection of cheese with drunken plums, walnuts and fresh pear (v) (gfp)	\$9 for one
- <i>Extravagant</i> (triple brie) – Australia	\$17 for two
- <i>Charlton's Blue</i> (blue cheese) – England	\$24 for three
- <i>La Casita</i> (goat cheese) - Spain	

