

THE DINNER

Our all time favorites and the new age of Bavarian cuisine. Have a look at our daily specials or ask our friendly staff.

Pan-fried pork belly with caramelized apple puree, cabbage salad and roasted hazelnuts (gf)	\$23
Wild mushrooms and sweetcorn polenta, rainbow chard and horseradish mousse (v)	\$26
Porterhouse (350gr) 150 day grain fed, served with Haus-cut chips, asparagus and béarnaise sauce (gfp)	\$38
Bavarian Kassler served with tomato and cabbage salad	\$22
Beetroot salad with yoghurt and honey roasted walnuts (v) (gf)	\$19
Chicken avocado salad with quinoa, tomato and pickled onion	\$21
Summer salad, cos leaves, Bretzel croutons, fried kassler, parmesan, poached egg and creamy garlic dressing	\$20
Peppered squid salad, rocket, caper berries, gherkin, lemon and aioli	\$21
Bavarian cold meat salad, gherkin, parsley, Swiss cheese, cherry tomatoes, watercress and pickled red onions	\$22

Bavarian Sausages

German recipes combined with Australian ingredients. Our traditional sausages are served with mash potato, Sauerkraut, Bavarian mustard and gherkin.

Traditional Bratwurst	\$19
Cheese Kransky	\$19
Chilli Cheese Kransky	\$19
Nürnberger	\$19
Sausage Platter (Selection of our traditional Bavarian sausages)	\$39

Pork Knuckle

The Hof Downtown famous whole roasted pork knuckle with Sauerkraut, mash potato, Bavarian mustard and pork jus \$49

Schnitzel

Our famous crumbed to order Schnitzel, served with potato salad or chips, wedge salad and Bavarian mayonnaise:

Chicken Schnitzel	\$27
Swiss Schnitzel (tomato, ham, Swiss cheese)	\$30
Bretzel Schnitzel (Bretzel crumbed, sweet mustard, pork jus)	\$28
Wiener Schnitzel (veal)	\$36

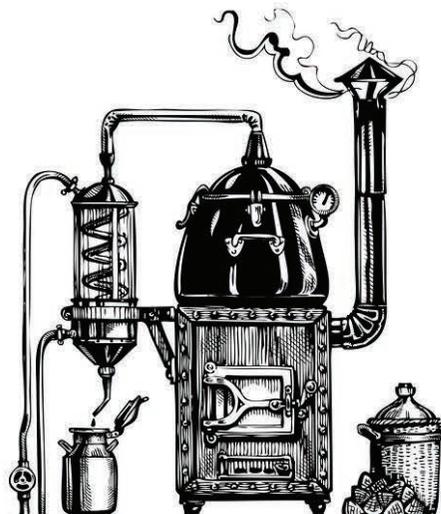
The Platter (sharing is caring)

Pork knuckle, Kransky bombs, pork croquettes and carrot aioli, wedge salad with pickled onions and cabbage, beetroot salad, Bretzel crumbed chicken wings with sweet mustard, mash potato, Sauerkraut, Knödel and pork jus \$90

THE SIDES

Mash potato	\$7.5
Sauerkraut	\$7.5
Seasonal vegetables	\$9
Potato Salad	\$7.5
Tomato, cucumber, radish salad	\$8
Cucumber and dill salad with yoghurt	\$8
Pork jus haus-made	\$3.5
Creamy mushroom sauce haus-made	\$5.5

Don't miss out any event. Follow The Hof Downtown.



THE DESSERT

Famous Apfelstrudel served with vanilla bean ice cream and currant puree	\$16
Black Forrest sour cherry ice cream between chocolate biscuit with kirsch cream	\$15.5
Bavarian cream with fruit, chocolate and doughnut	\$15.5
Cheese board with quince paste, fresh and dried fruits and crisps choose one, two or three cheeses	\$12 \$15 \$18

(v) vegetarian (gf) gluten free (gfp) gluten free possible ask us for vegan options