



APPETISERS

BLACK FOREST DELI BOARD	6.45
Blackforest ham, home-cured bacon, beer sticks, roast pork loin and Camembert served with pretzel and sour-dough rye bread	
SAUSAGE PLATTER (WURSTPLATTE)	11.95
A selection of Bavaria's finest sausages served with sauerkraut	
SEAFOOD BOARD	9.95
Smoked salmon, fresh langoustines, smoked haddock, home made potato salad with sweet red onions, served with dill-honey-Dijon sauce	
TRADITIONAL BRATWURST	9.95
A grilled pork and beef bratwurst served on sauerkraut and red cabbage	
CURRYWURST	9.95
A slightly smoked grilled Bockwurst served with our own signature curry sauce	
KÄSE SPÄTZLE	5.95
Traditional Bavarian Spätzle sautéed in a cream sauce with onions and smoked ham and melted cheese	

SOUPS

SOUP DU JOUR	4.25
Please ask your server for the chef's soup of the day	
CLASSIC BEEF CONSOMMÉ SERVED WITH A CHOICE OF GARNISH	4.95
Pan-cake strips (Frittaten), house dumplings (Grießnockerl), liver-dumplings (Leni's Leberknödel)	
BEEF GOULASCH SOUP	4.25
Tender pieces of beef in a rich aromatic Goulasch soup	

SALADS

STUB'N SALAD	9.75
Rotisserie-roasted chicken seasonal leaves, sweet ripe tomatoes, cucumber, cheese, crispy sweet carrots, olives and egg	
SALMON & AVOCADO SALAD	10.95
Rich salmon and avocado salad garnished with corn, seasonal leaves, linseed oil and chia seeds	
HOUSE SALAD	small 4.75
A mix of seasonal leaves with a dressing of your choice	
	large 6.95

DRESSINGS

CITRUS & LINSEED OIL
QUALITY APPLE VINEGAR & PUMPKINSEED OIL
OUR SIGNATURE VINAIGRETTE

PRETZELS & BREADS

DOUGH PRETZELS	4.95
Freshly baked pretzel served with a potato spread, and cream cheese and brie spread	

STEAKS

All our steaks are recommended to be prepared medium or medium-rare

SIRLOIN STEAK	22.50
Sizzling 8 oz. beef cut with a choice of two sides	
STEAK MADAGASKAR	24.95
10 oz. prime ribeye steak – boneless, marbled choice cut served with a tian of garlic & crushed potatoes with a cream sauce of green Madagascar peppercorns and port	
45 DAY AGED T-BONE STEAK	29.95
16 oz. premium cut served to your liking with triple cooked chips, Portobello mushroom and on-the-vine roasted cherry tomatoes	

SAUCES

add-on 1.50

HOUSE RED WINE SAUCE
JÄGERSAUCE A creamy fresh mushroom sauce
MADAGASKAR SAUCE Seasoned peppercorn & port sauce
HOME-MADE APPLE SAUCE

- BURGERS, SAUSAGES & SCHNITZELS -

SAUSAGE PLATTER (WURSTPLATTE)	14.95
A selection of Bavaria's finest sausages served with sauerkraut and potato dumpling fingers (Schupfnudeln)	
TRADITIONAL BRATWURST	12.95
Grilled pork and beef bratwurst served on sauerkraut and red cabbage and a side of parsley potatoes	
CURRYWURST	12.95
Lightly smoked grilled Bockwurst served with our own signature curry sauce and a side of triple fried hand-cut chips	
BRAUHAUS BAVARIAN BURGER	13.95
Wild boar with a hint of spice served in a lightly toasted pretzel bun and triple fried hand cut chips and a fresh chutney	
BRAUHAUS VEGETABLE BEAN BURGER	10.95
Made fresh with mixed beans, vegetables and chili served in a lightly toasted pretzel bun and triple fried hand-cut chips and a fresh chutney	
ORIGINAL WIENER SCHNITZEL	15.95
Breaded tender veal escalope, Austrian potato salad, lemon and berry jam	
JÄGERSCHNITZEL	13.95
Hunter style Schnitzel topped with a creamy mushroom sauce and parsley potatoes	
SWISS STYLE SCHNITZEL	12.95
Pork escalope fried au nature with tomato, bacon and melted Emmenthaler cheese	

MAINS

PORK KNUCKLES (SCHWEINSHAX'N)	15.95
Marinated and slow roasted pork shanks served with potato dumpling fingers	
BRAUHAUS ROAST HALF CHICKEN	13.95
Our patron's favourite! Served with a side of Bavarian style potato salad	
WEISS BEER BATTERED FISH & CHIPS	15.95
Premium fish fillet bound in a German white beer batter served with hand cut triple cooked chips and a side of mushy peas	
ROASTED PORK LOIN (SCHWEINSBRAT'N)	14.95
Tender roasted pork loin served with potato and bread dumplings and smothered in a rich & sweet sauce	
CHICKEN GOUJONS	13.95
Fried chicken goujons, with seasonal leaves in an apple vinegar and pumpkin seed oil dressing	
MUSHROOM STEW	9.95
Served with hand-rolled bread dumplings	
PAN-SEARED HALIBUT STEAK	16.95
Served with a home-made sweet tomato broth and turned potatoes	
CHICKEN CORDON BLEU	12.95
Succulent chicken breast stuffed with Gruyere cheese and smoked ham served with panache vegetables and roast potatoes	
KÄSE SPÄTZLE	9.95
Traditional Bavarian noodles sautéed in a cream sauce with onions, melted cheese	
– with Smoked Ham	10.95
ROAST VEGETABLE STRUDEL	9.95
Seasonal fresh roasted vegetables in a strudel served with a home-made herb sauce	

SIDES

all 3.95

TRIPLE FRIED HAND-CUT CHIPS
ROAST POTATOES (BRATKARTOFFELN)
PANACHE OF ROAST VEGETABLES IN SEASON
BUTTERED PARSLEY POTATOES
MASHED POTATOES
POTATO DUMPLING FINGERS (SCHUPFNUDELN)
SPÄTZLE Traditional Bavarian Noodles
BREAD DUMPLINGS (SEMMELEKNÖDEL) Hand rolled bread dumplings
SAUER KRAUT Marinated white cabbage
RED CABBAGE Stewed with apple

IMPORTANT - ALLERGIES!!!
Ask your server for allergen information

BEER & CIDER

DRAUGHT BEER & CIDER

	½ PINT	1 PINT
HOFBRÄU ORIGINAL	2.25	4.50
SPATEN HELL	2.60	5.20
PAULANER ORIGINAL	2.45	4.90
HACKER PSCHORR MÜNCHNER GOLD	2.60	5.20
AUGUSTINER HELL	2.70	5.40
LÖWENBRÄU HELL	2.25	4.50
HOFBRÄU MÜNCHNER WEISSE	2.45	4.90
HOFBRÄU DUNKEL	2.45	4.90
4% BH LAGER (BAVARIA BRAUHAUS/ SCHREMSER)	1.95	3.90
JAKE'S KENTISH ORCHARDS	1.90	3.80

BOTTLED BEER

STIEGL GOLDBRÄU 330ml	3.80
AECHT SCHLENKERLA MÄRZEN 500ml	4.50
AECHT SCHLENKERLA WEIZEN 500ml	4.90
ERDINGER KRISTALL 500ml	4.90
ANDECHS WEISSBIER 500ml	4.50
PRINZREGENT LUITPOLD WEISSBIER 500ml	4.50
ERDINGER URWEISSE 500ml	4.50
ERDINGER DUNKEL WEISSE 500ml	4.90
SCHEYERN DUNKLE WEISSE UNFILTRIERT 500ml	4.90
ANDECHS WEISSBIER DUNKEL 500ml	4.50
TUCHER KRISTALLWEIZEN 500ml	4.50
SCHNEIDER WEISSE TAP 5 500ml	5.60
AYINGER CELEBRATOR 6.7 % 330ml	4.50
KULMBACHER EISBOCK 9 % 330ml	4.90

SOFT DRINKS

	DRAUGHT	BOTTLE
COKE, DIET COKE	2.00	2.40
COKE ZERO		2.40
SPRITE	2.00	
BARRS IRN BRU		2.40
FEVER TREE Ginger Beer		2.80
FEVER TREE Lemonade, Tonic, Elderflower, Ginger Ale		2.50
PAGO Orange, Pineapple, Cloudy Apple		2.40
PAGO CRANBERRY JUICE		2.60
APPLETISER		2.80
RED BULL		3.00
	500ml	750ml
STILL WATER	2.50	3.85
SPARKLING WATER	2.50	3.85

WINE

WHITE WINE

	125ML	BOTTLE
CULLINAN VIEW CHENIN BLANC – Western Cape, South Africa – South Africa’s most popular grape variety. Youthful, fruity character and a fresh, zesty acidity. Very well-balanced.	3.10	17.00
HORGELUS - COLOMBARD/ SAUVIGNON – Côte de Gascogne, France – This exquisite marriage of Colombard and Sauvignon reveals citrus and floral aromas, very refreshing and full of flavours. ** 2012 VINTAGE - COMMENDED AWARD DECANTER 2013 **	3.50	18.00
PETIT BALTHAZAR – Sauvignon/ Viognier, France – Naturally low in alcohol (at only 11%) and have about 87 calories per 12cl glass. This wine has fresh and intense flavours of lime, grapefruit and exotic fruits.	4.00	22.50
PACHA MAMA ORGANIC TORRONTES – Argentina – This Organic Torrontés boasts an aroma of roses, peaches and ripe, honeyed citrus and tropical fruit flavours. Great for who is on the hunt for something a bit different.		26.00
SNAPPER ROCK MARLBOROUGH SAUVIGNON BLANC – New Zealand – Classic Marlborough, with zingy passionfruit, gooseberry and lime fruit aromas and flavours.	4.75	26.00
LOUIS DRY RIESLING – Germany – Dry Riesling. Delicate fragrance of white peaches, apricot and juicy pears. The classical Riesling in expression and elegance.		29.00
WEINKELLER JESUITENGARTEN FRITZ ALLENDORF RIESLING – Germany – From a top-class family-owned winery based in the heart of the Rheingau region, famed for producing some of Germany’s top wines, the wine is vinified in the increasingly fashionable trocken (dry) style. A wine that shows a pure Riesling character with delicate and complex aromas and a long refreshing finish.		31.00
JUAN GALINDO, VV VERDEJO SUR LIE – Spain – A deep intense aromatic wine with pears, apricot and banana. A concentrated, full bodied and complex white Verdejo from trendy Rueda. Zesty and full of citrus zing - this wine is a perfect alternative for Sauvignon Blanc lovers.	5.40	31.40

PROSECCO & CHAMPAGNE

	125ML	BOTTLE
FANTINEL PROSECCO EXTRA DRY	5.45	24.50
BOTTEGA GOLD PROSECCO BRUT		37.50
MUMM CORDON ROUGE		49.50
PERRIER-JOUËT BLASON ROSÉ		88.00

RED WINE

	125ML	BOTTLE
FUENTE VERDE GARNACHA TINTO – Spain – Red cherry colour, with violet tones, very intense on the nose, where the fruity aromas prevail over flowery tones. Good body well-structured on the palate with a persistent finish.	3.10	17.50
BERRI ESTATES SHIRAZ South-Eastern Australia – This spicy, fruity Shiraz is sourced mainly from Riverland and Sunraysia. The palate shows excellent varietal typicality with dark berry fruit flavours and juicy, soft tannins, mingled with a light touch of oak on the finish.	3.50	18.00
PAPARUDA PINOT NOIR – Romania – Fragrant and fruity Pinot Noir with plenty of ripe red fruits, strawberries and raspberries, fresh and crunchy with hints of spice.	3.60	21.50
VERAMONTE CABERNET SAUVIGNON RESERVA – Colchagua Valley – A deep-coloured, rich blackcurrant-flavoured Cabernet Sauvignon selected from low-yielding vines in the warm Maipo Valley. Aged eight months in French and American oak barrels, the resultant wine is deliciously smooth.		22.00
MAS DELS METS TINTO – Montsant, Spain – A young wine, strawberry colour, with lively hints of pomegranate. Aroma of red fruit. In the mouth it is pleasantly buttery, with hints of fruit and light balsamic notes. Long and persistent mid-palate, leaving a wonderful feeling of fullness on the palate.		25.00
DON JACOBO RIOJA CRIANZA TINTO BODEGAS CORRAL – Spain – A traditional red Rioja very much in Bodegas Corral’s style. Red fruits, hints of oak well assembled with soft sensations. On the palate soft tannins, spicy and harmonious with a full bodied lingering flavour.	4.50	25.00
BURLESQUE OLD VINE ZINFANDEL – California – A full bodied zinfandel, packed with damson fruit flavours with a twist of black pepper. Wonderfully balanced with a persistent finish.		26.00
SANTA EMA MERLOT RESERVA – Chile – Deep red in colour. On the nose, the unmistakable notes of chocolate and vanilla appear along with red fruits and roasted coffee. The palate is silky and has tremendous structure, with nicely rounded ripe tannins.	4.75	26.75
BLAUFRANKISCH J.S HOHE PRIELER – Austria – Full of rich seductive black cherries and blackberry fruit, with some delicate red berries and subtle spice on the finish. Ripe, well grained tannins and a long persistent finish.		41.50

ROSÉ WINES

	125ML	BOTTLE
MAR DE LISBOA RED – Portugal – Intense Bright Salmon Colour with fresh and aromatic notes. Rich perfume with notes of strawberry and blackberry on the palate.		18.00
FUENTE VERDE ROSADO – SPAIN – Light, fresh and fruity with juicy strawberry and raspberry flavours.	4.00	22.50