



STARTERS

HAUS BREZEL (DFO) \$7.00
Served with cultured butter.

SCHWARZWÄLDER SCHINKEN, OBAZDA \$18.00
Black Forest ham with Bavarian cheese spread, radish & toasted sourdough.

FRIED CORN RIBLETS (V, DFO, GF) \$12.00
Horseradish butter, remoulade & alpine cheese.

ALPINE CHEESE STICKS (V) \$15.00
With Wattlegrove honey mustard mayo.

DFC DAS FRIED CHICKEN WINGS \$20.00
Sticky hot maple glazed wings with horseradish cheddar-yoghurt sauce.

FLAMMKUCHEN \$24.00
Caramelized onion, bacon, crème fraîche, Emmental cheese on crispy flat bread.

FLAMMKUCHEN VOM GARTEN (V) \$22.00
Vegetarian flammkuchen with crème fraîche, honey-roasted pumpkin, zucchini, red onion, Emmental cheese & vegan feta.

SCHNITZEL

CHICKEN SCHNITZEL (DFO) \$28.00
Freshly crumbed chicken breast, cucumber salat, chips, lemon & horseradish mayo.

ALPINE CHICKEN SCHNITZEL \$32.00
Black forest ham, Fresh tomato, alpine cheese, cucumber salat, chips & horseradish mayo.

BREZEL SCHNITZEL \$35.00
Marinated chicken breast in crispy brezel crumb served with bratkartoffeln, braised cabbage, creamy mushroom sauce.

WIENER SCHNITZEL \$35.00
Freshly crumbed veal, cucumber salat, Bavarian potato salat & lingonberry jam.

PILZRAHM SCHNITZEL \$35.00
Freshly crumbed chicken breast, cucumber salat, chips, mushroom sauce.

" Taste the tradition, Savour the flavour!! "

SCHWEINESCHNITZEL (DFO) \$34.00
Pork schnitzel with chips, gurken salat, apple caramel & horseradish mayo,

Hauptgerichte (Mains)

RINDERROULADEN (GF) \$38.00
Traditional German slow cooked rolled beef filled with bacon, gherkin, caramelised onion served with brezel dumpling, braised red cabbage and gravy.

SAUERBRATEN (DFO)(GF) \$42.00
Slow-roasted Wagyu rump, marinated in our special spiced blend Served with braised red cabbage, creamy mashed potatoes and a sweet-and-sour red wine jus.

RINDERGULASCH (DFO) (GF) \$36.00
German style beef stew cooked in paprika & red wine sauce with braised red cabbage & creamy mashed potato

OTWAY PORK BELLY (GF)(DFO) \$38.00
Crispy pork belly, broccolini, bratkartoffeln, apple caramel & pork jus

BAYERISCHE SCHWEINSHAXE (GF) (DFO) \$55.00
Roast pork knuckle, creamy mash, sauerkraut, apple caramel, mustard, pork jus

BIERHAUS FISCH | FISH OF THE DAY (GF) (DFO) \$38.00
Pan-seared-with clams, native herbs, fermented asparagus, kipfler potato & salmon roe sauce

SCHUPFNUDELN (DFO) \$29.00
Hand-rolled German style gnocchi, with mushroom, caramelised onion, spinach truffle mushroom, Debreziner sausage & alpine cheese

DAS BIERHAUS SALAT (VGO)(DF)(GF) \$26.00
Grilled chicken breast , roasted cauliflower, pomegranate, chickpea, pumpkin, pickled red onion, vegan fetta & green leaf salad.

SOUTHERN RANGE STEAK (GF OPTION) \$38.00
Southern range porterhouse steak with char greens, bratkartoffeln & garlic confit-herb smoked butter

Platters

BAVARIAN FEAST PLATTE (DFO) \$139.00
Crispy whole pork knuckle,chicken schnitzel, pork ribs, bratwurst, nürnbergger, sauerkraut, creamy mash potato, braised red cabbage, mustard & pork jus.

BAVARIAN WURSTPLATTE (DFO) \$59.00
Serve with grilled pinwheel bratwurst sausage, käsekrainer, knackwurst, nürnbergger, leberkäse with creamy mash potato, sauerkraut, mustard, gherkin, brezel & Pork jus.

WÜRSCHTL (Sausages)

THÜRINGER BRATWURST (GF)(DFO) \$27.00
Grilled pork sausage, sauerkraut, creamy mash potato, gherkin & mustard.

KÄSEKRAINER CHEESE KRANSKY (GF) \$27.00
Lightly smoked cheese kransky, sauerkraut, creamy mash potato, gherkin & mustard.

CHILLI KÄSEKRAINER (GF) \$27.00
Lightly smoked and chilli cheese kransky, sauerkraut, creamy mash potato, gherkin & mustard.

KNACKWURST (GF)(DFO) \$27.00
Plump double smoked pork sausage, sauerkraut, creamy mash potato, gherkin & mustard.

MÜNCHENER WEIßWURST (DFO) \$27.00
Traditional Bavarian pork & veal sausage with parsley, sweet mustard and brezel .

NÜRNBERGER (GF)(DFO) \$26.00
Original small pork sausage from Bavaria, grilled w/ sauerkraut, creamy mash potato, gherkin & mustard.

BERLINER CURRYWURST (LG)(DFO) \$27.00
Chargrilled bratwurst sausage, fries & served in a curry ketchup sauce

Vegetarisch (Vegetarian)

GRILLED CAULIFLOWER STEAK (GF)(DF)(VGO) \$29.00
Roasted cauliflower steak with braised lentil & sun dried vine tomato, chickpea, fennel salad.

EGGPLANT SCHNITZEL (DFO) \$26.00
Smoked eggplant schnitzel, cucumber salat, Bavarian potato salat & horseradish mayo.

VEG SCHUPFNUDELN (DFO) \$27.00
Hand-rolled German style gnocchi, truffle mushroom, Caramelised Onion, Spinach & emmental cheese.

KÄSESPÄTZLE \$25.00
German style egg noodle, caramelised onions and triple cheese sauce.

DESSERT

SPICED APPLE STRUDEL \$16.00
Cinnamon apple, almond frangipane, custard & vanilla bean ice cream.

BLACK FOREST CAKE \$17.00
moist chocolate cake with white chocolate Cremieux, kirsch cherry compote & morello cherry ice cream.

VANILLA BEAN CRÈME CARAMEL \$17.00
With Riesling poached quince & pistachio brittle, lebkuchen crumbs.

SIDES

SAUERKRAUT (GF,DF)	\$9.00	CHEESY RYE SPÄTZLE (V)	\$10.00
CREAMY MASHED POTATO (GF)	\$9.00	CREAMY MUSHROOM SAUCE (V,GF)	\$7.00
BRAISED RED CABBAGE (GF,DF)	\$9.00	PORK JUS (GF,DF)	\$8.00
BAVARIAN POTATO SALAT (GF,DF)	\$9.00	HAUS CHIPS (LG,DF)	\$10.00
GURKENSALAT (GERMAN CUCUMBER SALAT) (V,GF,DFO)	\$9.00		

DIETARY REQUIREMENTS

(V)VEGETARIAN, (VG)VEGAN, (GF)GLUTEN FREE, (LG) LOW GLUTEN, (DF) DAIRY FREE, (VGO)VEGAN OPTION, (GFO)GLUTEN FREE OPTION, (DFO) DAIRY FREE OPTION

SHOULD YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE ADVISE YOUR SERVER WHO WILL BE HAPPY TO DISCUSS THEM WITH YOU. PLEASE NOTE THAT WHILST WE MINIMISE THE RISK OF CROSS-CONTAMINATION, WE HANDLE ALLERGENIC INGREDIENTS THROUGHOUT OUR KITCHENS AND CANNOT GUARANTEE ANY ALLERGEN-FREE DISHES.

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