

Event/Jenuv



\$149

\$49

Starters

Haus Baked Bretzel/Cheesy Bretzel (v) \$ w/Butter	7.5/8.5
Alpine Cheese Bites (v) w/ Strawberry chilli sauce	\$16.5
Berlin Style Currywurst (gf0) Bratwurst sausage, fat chips & curry ketchup sauce	\$15
Beer Brined Chicken Wings (GF/DF0) Sticky hot sauce w/ Bavarian blue cheese sauce	\$20
Wheat Berries Salad (vg) w/ Vegan Feta, heirloom tomato, pear, hazelnut, radicchio & seek dressing	\$17
Flammkuchen Germany's answer to pizza - Crispy flatbread, Creme fraiche, red onion, smoked bacon and cheese	\$23
Vegetarian Flammkuchen (vgo) Crispy flatbread, pumpkin pureé, fable slow braised mushroom, cherry tomato, red onion, pumpkin seeds, rocket, cheese & feta cheese to top	\$22
Chicken Bites (GFO) Delicious pieces of succulent chicken spiced with our very own secret blend of herbs	\$15
Jagermeister Cured Ocean Trout (gf) Horseradish whipped ricotta, sweet and sour cucumber & crispy rye bread	\$21.5
Pork Ribs (GF) Slow-cooked w/ a Dunkle graze	\$27

Sharing Platters

HDT platter (3-4pp) (GFO)
Raosted pork knuckle, Bratwurst sausage, Jalapeno chilli
kransky, crispy pork belly, Leberkaese, chicken schnitzel,
creamy mash potato, sauerkraut, red cabbage, mustard
and Pork Jus
German Sausage Platter (1-2pp) (gf)
Bratwurst sausage, Jalapeno cheese kransky, Knackwurst,
Nürnberger sausage, Leberkaese, creamy mash potato,

sauerkraut, mustard & pork jus

Schnitzels

Lemon Schnitzel (GFO) Freshly crumbed chicken breast w/ kale- cabbage slaw, chips and Horseradish mayo	\$29.5
Mushroom Schnitzel (gFo) Freshly crumbed chicken breast w/ kale- cabbage slaw, chips and Mushroom sauce	\$33
Swiss Schnitzel (GFO) Freshly crumbed chicken breast topped with black forest ham, tomato & Swiss cheese w/ kale- cabbage slaw, chips and Horseradish mayo	\$35
Wiener Schnitzel (GFO) Freshly crumbed veal, w/ kale-cabbage slaw, potato salad & lingonberry compote	\$39.5

Mains

HDT Scheinshaxe (Pork Knuckle) (gF) Cured & slow roasted pork knuckle, sauerkraut, creamy mash potato, mustard and pork jus	<i>\$5</i> 9
Beef Ribs (GFO) Slow cooked Beef ribs in a Dunkle bier glaze, kale-cabbage slaw w/ your choice of creamy mash potato or fries	\$38
Wagyu Schupfnudel (German Gnocci) (DFO) Hand rolled German potato noodle, with spiced wagyu sausage, caramelised onion, baby spinach and cheese	\$33
Vegetarian Schupfnudel (German Gnocci) (v) Hand rolled potato noodles, wild mushroom, kale, cheese & truffle mushroom sause	\$28
Barramundi Fillet (GF) Kipfer potato, asparagus, and spring onion in a white wine sauce	\$35
Berkshire Pork Belly (GF) w/ apple puree, pickled red cabbage & pork jus	\$35
Käsespätzle (German cheesy egg noodle) (v) (pronounced Kays-shpatz) With caramelised onion and triple cheese sauce	\$25
Bavarian Sausages (gf) All served w/ creamy mash potato, sauerkraut and mustard. Choice of: Bratwurst Jalapeno Chilli cheese kransky Cheese kransky Knackwurst Nürnberger	\$25
Desserts	
Spiced Apple Strudel Pie	\$15
Black Forest Brownie	\$15

Sides Fries \$12 Spätzle \$8 Potato Salad \$10 Braised Red Cabbage \$8
Sweet Potato Fries \$15 Sauerkraut \$8 Daily Greens \$11 Mashed Potato \$9

Kids Meals

Please see staff for details Stickly 12 years and under