

THE HOF DOWNTOWN



VORSPEISEN | STARTERS

FRISCHE BRETZEL	\$ 8
CHEESY FRISCHE BRETZEL Haus baked bretzel w/butter	\$ 9.5
BERGHÜTTENKÄSE ALPINE CHEESE BITES with strawberry chilli sauce (V)	\$16.5
SALAT MIT GEGRILLEM HÄHNCHEN THE HOF'S GRILLED CHICKEN SALAD w/ mix leaf, tomato, red onion, bacon & a caesar salad dressing (GF)	\$ 19
TINTENFISCH VOM GRILL GRILLED CALAMARI w/ sliced onion, gherkins, cherry tomato, crispy rye bread on a bed of red coral lettuce and a lemon wedge (GF)	\$23
CURRYWURST BERLIN STYLE CURRYWURST Bratwurst with a dusting of curry powder served w/ fat chips & curry ketchup sauce (GFO)	\$ 17
LAMMRIPPECHEN VOM GRILL ROSTED LAMB RIBS w/ Smoked eggplant yoghurt & soft herbs (GF)	\$ 28
BIERHÄHNCHEN BEER BRINED CHICKEN WINGS Sticky hot sauce & yoghurt dipping sauce (GF/DFO)	\$ 21
FLAMMKUCHEN GERMANY'S ANSWER TO PIZZA Crispy flat bread, creme fraiche, onion, smoked bacon, emmenthal cheese	\$ 23
VEGETARISCHER FLAMMKUCHEN VEGETARIAN FLAMMKUCHEN Pumpkin Puree, fable slow braised mushroom, cherry tomato, feta, red onion, pumpkin seeds, garden rocket, emmenthal cheese (V & VGO)	\$ 22
SCHWEINERIPPCHEN CARAMELISED PORK RIBS w/ dunkel-maple glazed (GF)	\$ 27
CALAMARI RINGE CALAMARI RINGS Battered Calamari Rings, fried with tartar sauce	\$ 21
HÄHNCHEN-HÄPPCHEN CHICKEN BITES Delicious pieces of succulent chicken spiced with our very own secret herbs, served with tomato sauce. (GFO)	\$ 15



ZUM TEILEN | TO SHARE

WURSTPLATTE GERMAN SAUSAGE PLATTER (1-2P) Bratwurst sausage, jalapeno cheese kransky, knackwurst, nürnbergger sausage, leberkaese, creamy mash potato, sauerkraut, mustard & Pork jus (GF)	\$ 53
DER HOF TELLER THE HOF PLATTER (3-4P) Roasted pork knuckle, bratwurst, leberkaese, jalapeno chilli cheese kransky, crispy port belly, chicken schnitzel, creamy mash potato, sauerkraut, red cabbage, mustard & Pork Jus (GFO)	\$ 159
MEERESFRÜCHTE-BRETT SEAFOOD BOARD (2-3P) Seafood selection: Calamari rings, fish bites, panko crumbed prawns, fries, sweet potato fries, house salad & tartar sauce.	\$ 75
DESSERT PLATTE DESSERT PLATTER (3-4P) All the hof's desserts in one place, Apple strudel pie, black forest brownie & the Chef's special w/ice cream & chocolate soil.	\$ 45

SCHNITZEL

PANIERTES HÄHNCHENSCHNITZEL LEMON Freshly crumbed chicken breast w/ seasonal salad, fries & horseradish mayo (GFO)	\$ 30.5
SCHWEIZER SCHNITZEL SWISS (GFO) Freshly crumbed chicken breast, Black Forest ham, tomato, Emmenthal cheese w/ seasonal salad, fries & horseradish mayo	\$ 36
CHAMPIGNONSCHNITZEL MUSHROOM Freshly crumbed chicken breast w/ seasonal salad, fries & mushroom sauce	\$ 34
JÄEGERSCHNITZEL HERB-OAT JÄEGERSCHNITZEL Herb-oat crusted pork cutlet, creamy mash potato w/ seasonal salad & mushroom sauce	\$ 39.5
WIENER SCHNITZEL VEAL SCHNITZEL Freshly crumbed veal w/ seasonal salad, potato salad & lingonberry compote (GFO)	\$ 39.5

WÜRSTCHEN | SAUSAGES

ALL SAUSAGES SERVED W/SAUERKRAUT, 1 SAUSAGE \$ 21.5
CREAMY MASH POTATO, MUSTARD (GF) ANY 2ND \$ 26.5

- BRATWURST
- NÜRNBERGER
- CHEESE KRANSKY
- JALAPENO CHEESE KRANSKY
- KNACKWURST



GF- GLUTEN FREE GFO- GLUTEN FREE OPTION V-VEGETARIAN VG-VEGAN VGO- VEGAN OPTION DFO- DAIRY FREE OPTION

1.54% processing fee for all card transactions, additional 5% Saturday surcharge 10% Sunday surcharge, 20% Public holidays surcharge.

THE HOF DOWNTOWN



HAUPTSPEISEN | MAINS

- HOF SCHWEINSHAXE | HOF PORK KNUCKLE** \$ 62
Traditional Bavarian roast pork knuckle w/ sauerkraut, creamy mash potato & pork Jus (GF)
- SCHWEINEBAUCH | BERKSHIRE PORK BELLY** \$ 36
W/ apple puree, pickled red cabbage & pork Jus (GF)
- SCHUPFNUDELN | WAYGU GERMAN GNOCCHI** \$ 33
Hand crafted potato noodle w/ spiced Wagyu sausage, caramelised onion, baby spinach & Emmenthal cheese (DFO)
- PORK SCHUPFNUDELN | PORK GERMAN GNOCCHI** \$ 32
Hand crafted potato noodles w/ Bacon, spinach, cherry tomato & emmenthal cheese (DFO)
- FISCH | PAN SEARED BARRAMUNDI FILLET** \$ 37
Plated with either: Kipler potato, asparagus & spring mussels in a white wine sauce or The Hof's special salad (GF)
- RIPPENSTEAK | CHARGRILLED AGED ANGUS RIB EYE** \$ 53
Heirloom carrots, with your choice of spätzle or creamy mash potato & red wine Jus (GF)
- ENTENBRUST | AGED DUCK BREAST** \$ 39.5
Potato gratin, pickled witlof & eatable flowers w/ lingonberry sauce (GF)

- MINI-LAMMKARREE | MINI LAMB RACK** \$ 52
Mini lamb rack, marinated in olive oil, rosemary, garlic, salt & pepper served with Potato gratin, seasonal vegetable & yoghurt tahini (GF)

VEGETARISCH | VEGETARIAN



- SCHUPFNUDELN | GERMAN GNOCCHI** \$ 29
Hand crafted potato needles w/ wild mushroom, kale, Emmenthal cheese & a truffle mushroom sauce (V)
- GEROSTETER KÜRBIS | SPICED ROASTED PUMPKIN** \$ 29
Braised seasonal vegetables w/ nut and seed, creamy truffle mash (VGO)
- KÄSESPÄTZLE | GERMAN CHEESY EGG NOODLES** \$ 25
(Pronounced Kays-shpatz) w/ caramelised onion & triple cheese sauce (V)
- WEIZENBEEREN SALAT | WHEAT BERRIES SALAD** \$ 18.5
Vegan feta, heirloom tomato, pear, hazelnut, radicchio & sekt dressing (VG)

BEILAGEN | SIDES

- SAUERKRAUT | CABBAGE** \$ 9
- ROTKOHL | BRAISED RED CABBAGE** \$ 9
- KARTOFFELSALAT | POTATO SALAT** \$ 10
- KARTOFFELPÜREE | MASHED POTATO** \$ 10
- SPÄTZEL | EGG NOODLES** \$ 9
- SAUTIERTES GEMÜSE DER SAISON | SAUTÉED SEASONAL VEGETABLES** w/ yoghurt tahini, hazelnuts \$ 13
- POMMES | FRIES** \$ 12.5
- SÜSSKARTOFFEL-POMMES | SWEET POTATO FRIES** \$ 16
- PORK JUS OR CREAMY MUSHROOM SAUCE** \$ 6
- GRÜNKOHL SALAT | KALE-CABBAGE SALAD** \$ 9
pickled radish, sekt dresseing
- SAUCES | TOMATO, HORSERADDISH MAYO, HOT SAUCE (SIRACHA), AIOLI, MUSTARD** \$ 1

NACHSPEISEN | DESSERTS



- APFELTASCHE | SPICED APPLE STRUDEL PIE** \$ 16
Served warm w/ almond cream & haus vanilla bean ice-cream (V)
- SCHWARZWÄLDER BROWNIE | BLACK FOREST BROWNIE** \$ 16
Morella cherries ice-cream & honeycomb (V)
- CHEF'S SPECIAL** \$ 16
Please ask staff or see specials board for the current Chef's special dessert



CHILDRENS MENU AVAILABLE: PLEASE SEE STAFF