

Drinks Menu

Bier - On tap	300ml	500ml	1000ml
Hof's Lager <i>5.1%</i>	\$ 11	\$ 15	\$ 30
Session Lager <i>3.3%</i>	\$ 11	\$ 15	\$ 30
Hofbräu Original <i>5.1%</i>	\$ 11.5	\$ 16	\$ 32
Rothaus Pilsner <i>5.1%</i>	\$ 11.5	\$ 16	\$ 32
Hofbräu Dunkel <i>5.5%</i>	\$ 12	\$ 16.5	\$ 32.5
Maisel's Weisse <i>5.4%</i>	\$ 12	\$ 16.5	\$ 32.5
Schneider Weisse <i>5.4%</i>	\$ 12	\$ 16.5	\$ 32.5
Burnley Pale Ale <i>4.8%</i>	\$ 11	\$ 15	\$ 30
Apple Cider <i>4.5%</i>	\$ 11	\$ 15	\$ 30
Maibock <i>7.5% (Seasonal)</i>	\$ 15.5	\$ 23	\$ 42
Hofbräu Keller <i>5.1%</i>	\$ 11.5	\$ 16	\$ 30

Bottled Bier	
Schneider Weisse - Doppelbock <i>8.6%</i>	\$ 23
Pure Blonde <i>4.2%</i>	\$ 12
Heineken <i>5%</i>	\$ 12
Corona <i>4.6%</i>	\$ 13.5
Carlton Dry <i>4.5%</i>	\$ 12
Carlton Draught <i>4.6%</i>	\$ 12
Great Northern <i>4.2%</i>	\$ 12

House Wine	G	B
Chardonnay <i>White</i>	\$ 13	\$ 52
Sauvignon Blanc <i>White</i>	\$ 13	\$ 52
Pinot Gris <i>White</i>	\$ 13	\$ 52
Pinot Noir <i>Red</i>	\$ 13	\$ 52
Rosé <i>Red</i>	\$ 14	\$ 57
Shiraz <i>Red</i>	\$ 13	\$ 52
Riesling <i>White</i>	\$ 13	\$ 52
Sparkling <i>Sparkling</i>	\$ 14	\$ 57
Moscato <i>Sweet</i>	\$ 13	\$ 52
Merlot <i>Red</i>	\$ 14	\$ 57

Schnapps	
Berentzen <i>16%</i>	\$ 11
<i>Apple, Sour Apple, Peach, Butterscotch, Cherry</i>	
Obstler <i>40%</i>	\$ 16
<i>Apple & Pear</i>	
Traditional <i>40%</i>	\$ 16
<i>Pear, Cherry & Plum</i>	
Tiroler Teufelskrauter <i>50%</i>	\$ 16
<i>Devils Herbs</i>	
Tiroler Bergfeuer <i>50%</i>	\$ 16
<i>Mountain Blaze</i>	
Tiroler Gletschereis <i>50%</i>	\$ 16
<i>Glacier Ice</i>	
Jagermeister <i>35%</i>	\$ 13

Whiskey	
House spirits	\$12.5
Lagavulin <i>8yo</i>	\$18
Macallan (<i>Sherry Cask</i>) <i>12yo</i>	\$26
Ardbeg <i>10yo</i>	\$22.5
Glenmorangie <i>18yo</i>	\$33
Glenfiddich <i>18yo</i>	\$18
Glenlivet <i>12yo</i>	\$20
Monkey Shoulder <i>12yo</i>	\$13

Non-Alcoholic	
Maisel Weisse	\$ 15
Heineken	\$ 11.5
Sauvignon Blanc <i>White</i>	\$ 11.5
Shiraz <i>Red</i>	\$ 11.5
Tea, Coffee, Hot Chocolate	\$ 6.5
Soft Drink & Juices	\$ 6
<i>(Coke, Coke-no sugar, Raspberry, Sprite, Apple, Orange, Cranberry, Pineapple)</i>	
Lemon, Lime & Bitters	\$ 7.5
Iced Coffee/Chocolate	\$ 10

Please ask staff for our full wine list

Please note: Prices are subjected to charge basic on market value and alcohol/import taxes.

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

Traditional Cocktails \$25

Amaretto Sour

Amaretto, Lemon juice, Sugar Syrup, Egg White and a dash of Angostura Bitters. Amaretto sour is a sweet and sour cocktail delight.

Whiskey Sour

Whiskey, Lemon juice, Sugar Syrup, Egg White. Whiskey Sour is a structured and refreshing cocktail that can be drunk from the afternoon until late in the night

Cosmopolitan

Vodka, Triple Sec, Lime & Cranberry juice, with its punchy and fruity lipsmaking flavour, Cosmopolitans are making their comeback!

Old Fashioned

Bourbon, Sugar syrup & Dashes of Bitters, The Old Fashioned has been around for years and a certified classic in the cocktail world. Perfect for Friday night knockoffs or a Saturday night on the town.

Negroni

Gin, Sweet Vermouth & Campari. Crisp and bitter, this classic cocktail is dependably delicious simple yet sophisticated enough for a range of occasions.

Aperol/Pimm's Spritz \$19

Aperol Aperitivo or Pimm's, Proseccos & Sodo water, either spritz is a summer-ready refreshment that has taken the world by storm.

Margarita

Tequila, Cointreau, Lime juice, Sugar syrup & a salted rim. The Margarita has been synonymous with good times since, well... forever!

Mojito

White Rum, Lime Juice, Sugar Syrup finished a dash of Soda water & fresh mint leaves. The Mojito is one of the most popular cocktails in the world!

Long Island Iced Tea

Gin, Vodka, White Rum, Tequila, Cointreau, Lemon Juice w/ Cola, this classic definitely packs a punch. Born out of the prohibition, LIIT has been famous since the 1970's

Espresso Martini

Coffee liqueur, Vodka, Sugar Syrup, Espresso Coffee w/ it's 3 coffee bean signature garnish, does this cocktail really need an introduction?

Mimosa \$15

Sparkling wine w/ orange juice. The combination of equal parts orange juice & sparkling wine makes for a wonderfully light & refreshing cocktail enjoyed all over the world.

Pina Colada

Spiced Rum, Coconut cream, Condensed Milk, Lime & Pineapple Juice & dashes of Angostura Bitters. The Pina Colada was first born in Puerto Rico, however, with its dreamy blend of Rum, Coconut cream and juices it has since become one of the most iconic cocktails in the world.

Hof Signature Cocktails \$30

Lychee Margarita

Lychee Liqueur w/ Tequila. The Lychee Martini, also known as a Lycheetini, is a sweet yet sophisticated cocktail.

Pounding Peach

Elder Flower Liqueur, Peach Schnapps, Lemon and Cranberry Juice. This fruity cocktail delight is one to be tested.

Blue Hawaii

Malibu, Blue Curacao, Pineapple & Lemon juice & some Sugar Syrup, this cocktail displays The Hof's signature 'blue' colour.

Strawberry Daiquiri

Strawberries, White Rum, Lime Juice, Sugar Syrup. The sweetness of strawberries and the kick of lime make this classic daiquiri a real crowd pleaser of a cocktail.

Spicy Pornstar

Spicy Vodka, Vanilla Vodka, Sparkling wine, Lime Juice, Passionfruit Liqueur & Pulp. This cocktail is bursting with fruity flavours and fully of bubbles, it's a perfect tippie for a celebration. Choose your level of Spicy

Please see staff for a Cocktail of your choice

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