

MUNICH BREAKFAST MENU

AVAILABLE 9AM - 11AM

BIG BAVARIAN BREAKFAST 22

Bacon | Haus made Sausages | Potato Hash | Tomato | Mushrooms | Baked Beans
Sunny Side Up Eggs | Sourdough bread

SMASHED AVOCADO BENEDICT 18

Toasted Brown Bread | Onion | Tomato | Hollandaise Sauce

UNCLE OTTO'S BIG BAVARIAN PANCAKES AND SYRUP 16

Topped with Choice of Banana or Strawberries

BREAKFAST BOARD 18

Double smoked Ham | Slow cooked Egg | Emmenthal Cheese | Avocado | Tomato

EGGS ON TOAST 14

Eggs any style with sourdough bread

ADD SIDES TO ANY BREAKFAST 5

Haus-smoked Bacon | Sautéed Mush | Avocado | Toast | Emmenthal Cheese
Grilled Tomato | Baked Beans



FOOD MENU

STARTERS

GIANT PRETZEL BUTTER SWEET MUSTARD PICKLED CUCUMBER (V)	11
HAUS MADE PRETZEL WITH BUTTER (V)	5
HUMMUS & DIPS PLATTER TZATZIKI PESTO HAUS PICKLES GRILLED PITA (V)	18.5
MAC & CHEESE BALLS BLUE CHEESE MAYO SMOKED BACON	10.5
SPICY SQUID CRISP GARLIC CHILLI CRUNCH LIME AIOLI	20
CHICKEN TENDERS CHIPOTLE SEASONING OLD FASHIONED TOMATO SAUCE	16
ALPHENHAINER CAMEMBERT (V) CHIA & PANKO CRUMBED PICKLED BEETROOT LOVOSH CRACKERS	19
CHICKEN WINGS HALF KILO OF WINGS, SERVED WITH BLUE CHEESE DIPPING SAUCE, CELERY & CARROT STICKS	20
CHOOSE YOUR SAUCE: BBQ 🔥 BUFFALO (GF) 🔥🔥 DIABLO (GF) 🔥🔥🔥	

BUILD YOUR OWN SALAD BAVARIAN KRAFTED SALADS OR WRAPS

(V)(GF) OPTIONS AVAILABLE

GRAB THE NOTEPAD AT YOUR TABLE FOR A COMPLETELY CUSTOMIZABLE SALAD OR WRAP.
CREATE YOUR OWN WITH OUR HAUS-MADE DRESSINGS 17

PLATTERS

SAUSAGE PLATTER DESIGNED FOR TWO

74 PER PLATTER

PORK MAPLE & BACON | HOT LINK | CHICKEN & CORIANDER | PEPPER & GARLIC KIELBASA | EXTRA LONG FRANKFURTER
SERVED WITH POTATO SALAD | MASH | SAUERKRAUT | RED CABBAGE | BIER JUS | BBQ SAUCE | MUSTARD

MUNICH BREWERS PLATTER DESIGNED FOR TWO

80 PER PLATTER

CRISPY PORK BELLY | ROASTED PORK KNUCKLE | HAUS SAUSAGES | SCHNITZEL | SAUERKRAUT | MASHED POTATOES
BIER JUS | RED CABBAGE | GRANNY SMITH APPLE COMPOTE

SIGNATURE DISHES

CRACKLING PORK BELLY BRAISED RED CABBAGE ONION BIER JUS MASHED POTATOES APPLE COMPOTE	30.5
THE FAMOUS CRISPY PORK KNUCKLE CREAMY MASH SAUERKRAUT BIER JUS APPLE COMPOTE	28 36.5
BAVARIAN TASTING PLATTER DESIGNED FOR ONE PORK BELLY HAUS -SAUSAGES SCHNITZEL SAUERKRAUT RED CABBAGE CREAMY MASH GRANNY SMITH APPLE COMPOTE BIER JUS	36
SAUSAGE TASTING PLATTER DESIGNED FOR ONE WAGYU BEEF & CHEDDAR GIANT THURINGER CHEESE KRANSKY FRANKFURTER KIELBASA MASH SAUERKRAUT BIER JUS	35.5

MAINS

FISH & CHIPS CRISP BIER BATTER LEMON SIGNATURE SEASONED FRIES TARTARE SAUCE	26.5
CHILLI GARLIC KINKAWOOKA MUSSELS TOMATO, PARSLEY AND WHITE WINE- SERVED WITH BREAD	28
GREAT SOUTHERN LAMB RUMP 200G NATURALLY RAISED TASMANIAN LAMB HERB CRUMBED CHIPS	29.5
SPICE RUBBED WAGYU TRI-TIP SWEET BBQ SAUCE CHIPS	39.5
FISH OF THE DAY GRENOBLE CRUSTED POTATOES BABY SPINACH AND CHIVE BUTTER SAUCE (GF)	32.5
BUFFALO MOZZARELLA RAVIOLI BASIL PESTO CHERRY TOMATOES EVOO (V)	23.5
CURRIED VEGETABLE AND LENTIL PIE CREAMY MASH HOT APPLE CHUTNEY (V)	27

SCHNITZELS

CLASSIC

CLASSIC WIENER SCHNITZEL 220G CRUMBED VEAL LEMON PARSLEY CAPERS	29.5
ÜBER-SCHNITZEL PAN-FRIED CRUMBED CHICKEN BABY ROCKET SEMI-DRIED TOMATO PARMESAN	29.5
SWISS SCHNITZEL 250G CRUMBED CHICKEN DOUBLE-SMOKED HAM SWISS CHEESE	29.5
JÄGERSCHNITZEL 250G CRUMBED CHICKEN WILD MUSHROOM RAGOUT BROCCOLI	29.5
PARMIGIANA 250G CRUMBED CHICKEN TOMATO SAUCE MOZZARELLA CHEESE	30
LÖWENSCHNITZEL 300G GIANT PORK SCHNITZEL CABBAGE SLAW	29.5
ADD SOME CARBS FRIES 2 POTATO SALAD 2 MASH 2	

LOADED SCHNITZELS ALL \$29.5

THE MEXICAN CORN CHIPS, CHILLI CON CARNE, JACK CHEESE, GUACAMOLE & SOUR CREAM.

THE AUSSIE AUSTRALIAN CHEDDAR CHEESE, BACON AND EGG.

THE CANADIAN FRIES, BARBERS CHEDDAR, BEER JUS & SPEC.

THE AMERICAN BACON, MAPLE, WAFFLE

THE HAWAIIAN RICH TOMATO SAUCE WITH MOZZARELLA CHEESE, GRILLED PINEAPPLE AND HAM.

👑 THE SCHNITZELMEISTER 👑

1 KG OF PURE CRISPY CRUMBED VEAL WITH YOUR CHOICE OF SIDES. SERVES UP TO 4 GUESTS or TAKE THE CHALLENGE FOR 1

1 HOUR . 1 KILO. 1 MEGA SCHNITZEL. DEMOLISH IT AND ITS ON US! 100

SAUSAGES ALL \$25.5

CLASSIC

CHAR-GRILLED NÜRNBERGER MINI PURE PORK SIZZLER | HERBS | SPICES | MARJORAM

FRANKFURTER WOOD SMOKED CLASSIC BEEF & PORK WITH A SNAP

CHEESE KRANSKY SMOKED BEEF & PORK | SWISS CHEESE | SPICY PAPRIKA

GIANT THÜRINGER BEEF | PORK | GARLIC | MARJORAM SPICES

GOURMET

CHICKEN & CORIANDER COCONUT | LEMONGRASS | SHRIMP PASTE

WAGYU BEEF & CHEDDAR ONION | CARAWAY | ALEPPO PEPPER

HOT LINK PORK | BEEF | GARLIC | CAYENNE PEPPER | CHILLI FLAKES

PORK, MAPLE & BACON PAPRIKA | GARLIC | BLACK PEPPER

PEPPER & GARLIC KIELBASA SMOKED PORK | BLACK PEPPER | SPICE

SERVED WITH A CHOICE OF

MASH, MUSHY PEAS AND BIER JUS

OR SAUERKRAUT, POTATO SALAD AND MUSTARD ^(GF)

OR HOT DOG BUN, FRIES AND SAUERKRAUT

SIGNATURE SIDES & SAUCES

FRIES WITH SIGNATURE SEASONING AND AIOLI **SMALL 5.5 LARGE 9.5**

MASHED POTATO 7 ^(V) | POTATO SALAD 7 | MUSHY PEAS 7 | SAUERKRAUT 8 | RED CABBAGE 8 | CREAMED CORN 7

BROCCOLI 8 | MAC AND CHEESE 8 | CAULIFLOWER GRATIN 8

SAUCES: BIER JUS 3 | MUSHROOM 3 | HABANERO RANCH 3 | CHIMMICHURI 3

DESSERTS

CINNAMON SUGAR PRETZEL DOUGHNUT WITH SALTED CARAMEL DIPPING SAUCE **11.5**

HAUS MADE APPLE STRUDEL VANILLA ICE CREAM | WALNUT DUST **12**

BELGIAN WAFFLES WITH CHOCOLATE SAUCE & STRAWBERRY WITH MAPLE SYRUP & VANILLA ICE-CREAM **12**

ARTISAN HAUS MADE SORBETS & GELATOS PLEASE SEE SERVER FOR TODAY'S SELECTION **6**

Create Your Own

SALADS & WRAPS

START YOUR SALAD CREATION

Choose how you would like your produce to be served, then tick your favourite ingredients below. All salads are served with pretzel roll, and are freshly tossed to order.

Circle One
SALAD | WRAP

\$17

1. CHOOSE YOUR LEAVES

- SPINACH
- ICEBERG
- CDS
- SPRING MIX

2. PICK YOUR PROTEIN

- HAM
 - BACON
 - SCHNITZEL
 - TOFU
 - GRILLED CHICKEN
- FOR AN EXTRA \$5
- CALAMARI
 - CRISPY PORK
 - GRILLED STEAK

3. STUFF YOUR SALAD!

CHOOSE UP TO 6 INGREDIENTS. EXTRA ITEMS \$2

CLASSIC OPTIONS

- AVOCADO
- CARROT
- ROASTED BEETS
- GRAPE TOMATO
- RED ONION
- CORN
- RADISH
- JALAPEÑOS
- MUSHROOM
- CHICK PEAS
- EGG
- OLIVE
- BROCCOLI
- CUCUMBER
- BLACK BEANS

4. CHOOSE ONE CHEESE

- BLUE
- PARMESAN
- SHREDDED MOZZARELLA
- CHEDDAR
- FETA

5. FRUITS, NUTS & SEEDS MAX 2

- ALMONDS
- FLAX SEEDS
- SPICY CASHEWS
- GRAPES
- SUNFLOWER SEEDS
- CANDIED WALNUTS
- CHIA SEEDS
- DRIED CRANBERRIES
- QUINOA
- STRAWBERRIES
- SLICED APPLE

6. ADD SOME CRUNCH MAX 2

- SHALLOTS
- WASABI PEAS
- CROUTONS
- TORTILLA STRIPS
- PUMPKIN SEEDS

7. HAUS MADE DRESSINGS CHOOSE ONE

- CAESAR DRESSING
- RED WINE VINAIGRETTE
- BUTTERMILK RANCH
- SPICY SESAME CITRUS
- GREEN CHILLI DRESSING
- NO DRESSING** JUST VIRGIN OLIVE OIL & BALSAMIC VINEGAR ON THE SIDE

circle one

DINE IN | TAKEAWAY

dine in

TABLE NO# _____

takeaway

NAME _____

Please drink responsibly. A 15% Surcharge applies on all Public Holidays. ALL EFTPOS No Charge.
ALL Credit Card Transactions incur a 1.5% Processing Fee. ALL Debit Card Transactions incur a 0.5% Processing Fee.

KINDER MENU

CRISPY MAC N CHEESE BALLS 10

with Smoked Bacon

KIDS CHEESE BURGER 10

Smashed Beef Patty | Soft Bun | American Cheese
Secret Sauce | Served with your choice of Mash or Fries

CHICKEN SCHNITZEL 10

With your choice of mash or fries

THE LITTLE BRAT HOT DOG 10

Frankfurter | Sauteed Onions | Ketchup or BBQ Sauce | Served with Fries

GRILLED CHICKEN WRAP 10

Cucumber | Lettuce | Onion Buttermilk Dressing

GRILLED CHEESE SANDWICH 10

Haus-baked Bread | Swiss Cheese | Side Salad

FRIES 7

HAUS MADE GELATO 4

Chocolate Crunch

Vanilla Gelato

Strawberry Gelato



LUNCH SET MENU

\$39PP

APPETIZER

HAUS-MADE ORIGINAL BAVARIAN PRETZEL
with Butter

MAIN

FAMOUS CRISPY 1/2 PORK KNUCKLE
Sauerkraut, Mashed | Potato | Bier Jus | Apple Compote

or

GOLDEN CRISP CHICKEN SCHNITZEL
Bavarian Potato Salad | Charred Lemon

[VEGETARIAN OPTION]

BUFFALO MOZZARELLA RAVIOLI
Basil Pesto | Cherry Tomato

Includes chef's selection of sides

Please note that all groups of 30 and above must dine on an alternate serve menu.

Should you request a choice 'set menu' a further \$4 per person will apply.

This is an indicative menu & is subject to change availability of product and seasonality.

ALL Credit Card Transactions incur a 1.0% Processing Fee. ALL Debit Card Transactions incur a 0.5% Processing Fee. ALL EFTPOS No Charge.



MUNCH

GROUP MENU 1

\$45PP

APPETIZER

HAUS-MADE ORIGINAL BAVARIAN PRETZEL
with Butter

MAIN

FAMOUS CRISPY 1/2 PORK KNUCKLE
Sauerkraut, Mashed | Potato | Bier Jus | Apple Compote

or

GOLDEN CRISP CHICKEN SCHNITZEL
Bavarian Potato Salad | Charred Lemon

[VEGETARIAN OPTION]

BUFFALO MOZZARELLA RAVIOLI
Basil Pesto | Cherry Tomato

DESSERT

CLASSIC APPLE STRUDEL
Cinnamon | Raisins | Anglaise

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GROUP MENU 2

\$55PP

APPETIZER

HAUS-MADE ORIGINAL BAVARIAN PRETZEL
with Butter

ENTRÉE

CAESAR SALAD

Pretzel Croutons | Romain Lettuce | Parmesan | Speck

MAIN

JÄGERSCHNITZEL

250g Crumbed Chicken | Wild Mushroom Ragout | Broccoli | Mash

or

SPICE RUBBED WAGYU TRI-TIP

Sweet BBQ Sauce | Chips

[VEGETARIAN OPTION]

BUFFALO MOZZARELLA RAVIOLI

Basil Pesto | Cherry Tomato

DESSERT

CLASSIC APPLE STRUDEL

Cinnamon | Raisins | Anglaise | Whipped Cream

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GROUP MENU 3

\$60PP

SHARED FEAST

HAUS-MADE PRETZEL
with Butter

BAVARIAN SIZED APPETISER
SHARE PLATTER DIPS & PICKLES

Local Aged Cheddar, Picante Blue Cheese, Ham, Pastrami,
Tzatziki, Pesto, Haus Pickles and Grilled Pita

BEST OF BAVARIA TASTING PLATTER

Pork Belly | Smoked Sausages | Chicken Cacciatore | Roast Pork Knuckle
Crunchy Schnitzel | Creamy Mashed Potatoes | Sauerkraut Red Cabbage
Apple Compote | Bier Jus

[VEGETARIAN OPTION]

BUFFALO MOZZARELLA RAVIOLI

Basil Pesto | Cherry Tomato

DESSERT

CLASSIC APPLE STRUDEL

Cinnamon | Raisins | Anglaise

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Should you request a choice 'set menu' a further \$4 per person will apply.

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BEERS & BIERS

DRAUGHT BEERS

CRAFT BEERS

300ml • 500ml • 1L

MUNICH LAGER Keller Beer 4.5% Alc 18 IBU's	9.5 • 13.5 • 25
BUTCHER'S BRIDE Pale Ale 4.2% Alc 23 IBU's	9.5 • 13.5 • 25
MONTEITH'S BARBER LAGER Hoppy Lager 5% Alc 24 IBU's	9.5 • 13.5 • 25

STRONG BEERS

300ml • 500ml • 1L

RED IPA Amber Ipa 5.3% Alc 42 IBU's	10 • 14 • 26
IMPERIAL PILSNER Strong Pilsner 6.5% ALC 38 IBU's	10 • 14 • 26
RED BOCK Bock Beer 7% Alc 35 IBU's	10 • 14 • 26
HOFBRAU MAIBOCK 7.2% Alc 35 IBU's	10 • 14 • 26
OKTOBERFEST BIER SPECIAL EDITION	10 • 15 • 26

IMPORTED BIERS

300ml • 500ml • 1L

LÖWENBRÄU ORIGINAL Lager 5.2% Alc 21 IBU's	9.5 • 13.5 • 25
HOFBRAU DUNKEL Dark Lager 5.5% Alc 21 IBU's	9.5 • 13.5 • 25
WARSTEINER PREMIUM Pilsner 4.8% 32 IBU's	9.5 • 13.5 • 25
FRANZISKANER Wheat Beer 5.0% Alc 12 IBU's	9.5 • 13.5 • 25
SPATEN MÜNCHEN Lager 5.2% Alc 21 IBU's	9.5 • 13.5 • 25
PAULANER HEFE WEIZEN Wheat Beer 5.5% Alc 12 IBU's	9.5 • 13.5 • 25
PAULANER PREMIUM Pilsner 4.9% Alc 21 IBU's	9.5 • 13.5 • 25
FRANZISKANER DUNKEL Dark Wheat 5.5% Alc 21 IBU's	9.5 • 13.5 • 25
STIEGL GRAPEFRUIT RADLER 2% Alc 4 IBU's	9.5 • 13.5 • 25

CRAFT CIDERS

300ml • 500ml • 1L

MONTEITH'S CRUSHED APPLE Cider 4.5% Alc	9.5 • 13.5 • 25
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BOTTLED BEERS

WHEAT BEERS

FRANZISKANER KRISTALL WEIZEN 500ml 5.0% Alc 12 IBU's.	13
HOFBRÄU HEFE WEIZEN 500ml 5.5% Alc 12 IBU's.	13.5
PAULANER HEFE WEIZEN DUNKEL 500ml 5.5% Alc 13 IBU's.	13
SCHNEIDER WEISSE TAP 7 'UNSER ORIGINAL' 500ml 5.4% Alc 14 IBU's	13.5
SCHEIDER WEISSE TAP 6 'UNSER AVENTINUS' 500ml 8.2% Alc 16 IBU's	17.5

LAGERS

PAULANER MUNICH 330ml 4.9% Alc 20 IBU's	10
HACKER-PSCHORR MUNICH GOLD 500ml 5.5% Alc 20 IBU's	13.5
HACKER-PSCHORR ANNO 1417 KELLERBIER 500ml 5.5% Alc 15 IBU's	13.5
PAULANER SALVATOR DOPPELBOCK 330ml 7.9% Alc 28 IBU's	12.5
HOFBRAU ORIGINAL 500ml 5.1% Alc 28 IBU's	13.5

ALCOHOL FREE / LIGHT

ERDINGER ALC FRE 330ml <0.4% Alc., 12 IBUs.	8.5
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BEERS WITH A TWIST

MANGO WEISSBIER Bier with a splash of Mango Juice	9.5 • 13.5 • 25
LEMON WEISSBIER Bier with a splash of Limonata	9.5 • 13.5 • 25
BAVARIAN DIESEL Dark lager with Coca Cola	9.5 • 13.5 • 25



DAS BOOT

FILL A 1L BOOT WITH CHOICE OF
CRAFT BEER OR CIDER / 23.5
GERMAN BEER 23.5
STRONG BEER 26



BEER TUBE

FILL A 2L TUBE WITH CHOICE OF
CRAFT BEER OR CIDER / 45

WINES

SPARKLING

COBBLESTONE BRUT South Australia	9 39
CHANDON BRUT Victoria	13 66
CHANDON BRUT ROSÉ Victoria	66
MOJO MOSCATO (SWEET) South Australia	11 48

CHAMPAGNE

MOËT & CHANDON IMPERIAL BRUT France	99
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WHITE

CHAFFEY BROS NOT YOUR GRANDMA'S RIESLING	12 54
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Eden Valley, SA. Light to medium body, displaying aromas and flavours of lemon, white peach, citrus peel (lemons and mandarins), flint and white flowers

MARTY'S BLOCK CHARDONNAY South Australia	9 39
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Light and easy drinking, this wine presents aromas and flavours of nashi pear and red delicious apple with a clean aftertaste

TWIN ISLANDS SAUVIGNON BLANC	12.5 55
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Marlborough, NZ Showing great typicity with lifted aromatic profile and medium body palate displaying juicy, ripe and refreshing notes of passionfruit, citrus and kiwi fruits

LA MASCHERA PINOT GRIGIO Limestone Coast, SA	11 52
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Medium to full body, made in a fresh style with notes of white stone fruits, grapefruit, hazelnuts, almonds and flinty minerality.

ROSÉ

ROGERS & RUFUS ROSÉ Barossa, SA	12 54
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Light and dry Rose with aromas and flavours of fresh, ripe red berries with floral complexity. The palate has plenty of fruit sweetness but the aftertaste is clean and dry

RED

OPAWA PINOT NOIR Victoria	13 59
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Light bodied with aromas of red and black cherries, cinnamon with a hint of dark chocolate and oak spice.

COBBLESTONE MERLOT South Australia	9 39
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Raspberry and plums with a succulent and rich fruit-driven, medium bodied palate that starts with compote of mixed berries and finishes with subtle and soft tannins

YALUMBA 'TRIANGLE BLOCK' SHIRAZ	12.5 55
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Eden Valley, SA Beautiful array of ripe blackberries with notes of violets and pepper spice. Medium body with soft tannins and long aftertaste

VASSE FELIX 'FILIUS' CABERNET SAUVIGNON	13.5 63
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Margaret River, WA. Medium to full body, complex and structured with aromas and flavours of blackcurrant, cassis, blackcurrant leaves and cedar.

SCHNAPPS

WALDHEIDELBEERE Blueberry 22%	12.5
ERDBEERE Strawberry 18%	11.5
TEUFELSKRAUTER Devil's Herbs 50%	13
GLETSCHEREIS Glacier Ice 50%	13
BERGFEUER Mountain Fire 50%	13
BERENJAGER HONIG Honey 35%	12.5
FRIESENGEIST Frozen Ghost 56%	13.5
SAUER APFEL Sour Apple 18.5%	11
APFEL Pink Lady Apple 18.5%	11
PFIRSICH Peach Nectar 18.5%	11
BUTTER TOFFEE Butterscotch 18.5%	11
PFEFFERMINZ Peppermint 18.5%	11
DEVIL'S TONGUE Chili 18.5%	11
WILLIAMSBIERNE Pear 40%	12.5
HIMBEERE Raspberry 30%	12
OBSTLER Apple and Pear 30%	12
HASELNUSS Hazelnut 30%	12
ZWETSCHGE Plum 30%	12
SAURE KIRSCH Sour Cherry 18%	11
GOLDWASSER Gold Water 40%	13
APRIKOSE Apricot 40%	12.5
MARACUJA Passionfruit 16%	11.5
PAMPELMOUSSE ROSE Pink Grapefruit 21%	12.5
SCHLAGSAHNE Whipped Cream 17.5%	11.5
JAGERMEISTER Herbal 35%	11
JAGERMEISTER SPICED Herbal Spices 25%	11
FIRBALL Cinnamon Whisky 33%	11

FLYING STAG

MINI JAGERMEISTER WITH RED BULL	10
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COCKTAILS

MS MUNICH 18.5
Muddled Limes, Vodka, Blueberry Schnapps, Raspberry Topped with Lemonade and Lowenbrau Head
DER HULK 16.5
Midori, Whipped Cream Schnapps & Pineapple Juice
APFEL STRUDEL 18.5
Gin, Pink Lady Schnapps, Cream, Cinnamon & Apple Juice
TOMMY'S MARGARITA 18.5 (Add Patron Silver extra \$5)
Cuervo Tequila, Agave Nectar, Lime Juice
THE HOFF 18.5
Gin, Elderflower and Apple Juice
ESPRESSO MARTINI ON TAP 20.5
Vodka, Vanilla & Coffee
SIBYLLE RAUCH 18.5
Vanilla Vodka, Passionfruit served with shot of sparkling
SAUER LOLLI 18.5
Sour Cherry Schnapps, Vodka, Egg white, Cranberry & Lemon
DEUTSCHE MARK 18.5
Bulleit Bourbon, Plum Schnapps with orange bitters
RHEIN SANGRIA (JUG) 35.5
Riesling, Peach Schnapps and Pineapple juice served with Peaches and Limes