



" Taste the tradition, Savour
the flavour!! "



STARTERS

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

SCHWARZWÄLDER SCHINKEN, OBAZDA \$14.00
Black Forest ham, Obazda, radish,
toasted sourdough.

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

ALPINE CHEESE STICKS (V) \$14.00
With Wattlegrove honey- mustard
mayo.

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

FLAMMKUCHEN \$22.00
Smoked pork neck, caramelised onion,
Crème fraîche, Emmental cheese on a
crispy flat bread

FLAMMKUCHEN VOM GARTEN (V) \$20.00
Vegetarian flammkuchen with crème
fraîche, honey-roasted pumpkin,
Zucchini, red onion, Emmental cheese &
vegan fetta.

SCHNITZEL

CHICKEN SCHNITZEL \$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 \$34.00
Marinated chicken breast in crispy
brezel crumb served with bratkartof-
feln, braised cabbage, creamy mush-
room sauce.

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

SCHWEINESCHNITZEL \$34.00
Freshly crumbed pork fillet, cucumber
salat, chips, apple caramel & horserad-
ish mayo.

Hauptgerichte (Mains)

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

RINDERGULASCH (DFO) (GF) \$30.00
German style beef stew cooked in
paprika & red wine sauce with braised
red cabbage & creamy mashed potato

OTWAY PORK BELLY (GF)(DFO) \$37.00
Crispy pork belly, broccolini,
bratkartoffeln, apple caramel & pork jus

BAYERISCHE SCHWEINSHAXE (GF) (DFO) \$49.00
Traditional Bavarian roast pork knuckle,
creamy mash potato, sauerkraut, apple
caramel, mustard, pork jus.

BIERHAUS FISCH | FISH OF THE DAY \$36.00
(GF) (DFO)
Pan seared, roasted cauliflower,
pomegranate, toasted pinenuts, burnt
heirloom tomato & whipped tahini
yoghurt.

SCHUPFNUDELN (DFO) \$28.00
Hand-rolled German style gnocchi,
kassler, wild mushroom, caramelised
onion, spinach crème & emmental
cheese.

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

ENTENBRUST (GF) \$38.00
Age duck breast, Hispi cabbage, maple
carrots, celeriac & lingonberry sauce.

Platters

BAVARIAN FEAST PLATTE (DFO) \$130.00
Crispy whole pork knuckle, chicken
schnitzel, crispy pork belly, Pork
Ribs, bratwurst, Nürnberger,
sauerkraut, creamy mash potato,
braised red cabbage, mild & sweet
mustard & pork jus

BAVARIAN WURSTPLATTE (GFO) \$55.00
Serve with Grilled pinwheel
Bratwurst sausage, Kasekruiner,
Leberkäse, knackwurst,
Nürnberger with creamy mash
potato, sauerkraut, mustard,
gherkin, bretzel & pork jus

WÜRSCHTL (Sausages)

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

BERLINER CURRYWURST (GF) \$27.00
Chargrilled bratwurst sausage, fries
& curry ketchup

Vegetarisch (Vegetarian)

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

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

VEG SCHUPFNUDELN (DFO) \$27.00
Hand-rolled German style gnocchi,
wild mushroom, Caramelised Onion,
Spinach crème & 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 CHOCOLATE TART \$17.00
Dark chocolate crèmeux, chocolate
brownie, morello cherry compote,
hazelnut praline ice cream.

RHUBARB CRÈME BRÛLÉE \$16.00
Burnt cream custard, rhubarb jam,
honeycomb & Lebkuchen biscuit.

SIDES

SAUERKRAUT (GF,DF) \$8.00	CHEESY RYE SPÄTZLE (V) \$9.00
CREAMY MASHED POTATO (GF) \$8.00	BAVARIAN POTATO SALAT \$10.00
BRAISED RED CABBAGE (GF)(DFO) \$8.00	CREAMY MUSHROOM SAUCE (V) \$8.00
BAVARIAN POTATO SALAT (GF) \$9.00	PORK JUS (GF)(DFO) \$5.00
GURKENSALAT (GERMAN CUCUMBER SALAT) (V,GF) \$9.00	

DIETARY REQUIREMENTS

(V)VEGETARIAN (VG)VEGAN (GF)GLUTEN FREE (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-CONTAMI-
NATION, WE HANDLE ALLERGENIC INGREDIENTS THROUGHOUT OUR
KITCHENS AND CANNOT GUARANTEE ANY ALLERGEN-FREE DISHES.

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