

BAVARIAN DEGUSTATION

FRIDAY 28TH SEPTEMBER

5 COURSES \$65 PP | BEER MATCHING \$25 PP

STARTERS

House made Beer infused Bavarian Soft Pretzels

served with a warm pumpkin and apple cider cheddar dip

MATSOS BEER MATCHING : HIT THE TOAD LAGER

Reuben Stuffed Mushroom

Stuffed with fresh mushroom, corned beef, sauerkraut, thousand island dressing and sprinkled with fresh chives

MATSOS BEER MATCHING : BISHOPS BEST DARK LAGER

Konissberger Klopse

German style meat balls made from ground veal, beef and pork added with a few sardines accompanied with a traditional creamy caper and white wine sauce.

MATSOS BEER MATCHING : MANGO BEER

ENTREE

Austrian style fluffy textured semolina dumplings served in a dark roasted chicken broth

MATSOS BEER MATCHING : HIT THE TOAD LAGER

MAINS

Crunchy Crumbed Barramundi Schnitzel

served on a bed of vibrant panzanella salad of croutons, tomatoes and olives with pickled onions.

MATSOS BEER MATCHING : MANGO IPA

Viennese Style Beef Fillet Roulade

filled with thin slices of carrot, gherkin, anchovies and capers served with a warm German potato salad coated in a tangy Dijon apple cider vinegar dressing topped with crispy bacon.

MATSOS BEER MATCHING : BISHOPS BEST DARK LAGER

DESSERT

Bavarian German chocolate Torte

3 layer chocolate cake soaked in rum vanilla, kahlua syrup. Filled with layers of dark chocolate, Swiss chocolate buttercream and caramel filling, frosted with a creamy pecan coconut frosting.

MATSOS BEER MATCHING : GINGER BEER

