

# BAVARIAN DEGUSTATION

FRIDAY 28TH SEPTEMBER

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

## STARTERS

### **House made Beer infused Bavarian Soft Pretzels**

served with a warm pumpkin and apple cider cheddar dip

### **Reuben Stuffed Mushroom**

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

### **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.

## ENTREE

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

## MAINS

### **Crunchy Crumbed Barramundi Schnitzel**

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

### **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 bits.

## 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.

