

## VORSPEISEN ENTREE

<b>Langosh Hungarian garlic bread (v)</b>	9.5
Hungarian garlic bread served with sour cream	
<b>Gulaschsuppe Goulash soup</b>	14.5
Chunky beef soup served with bread	
<b>Panierte camembert kaese Crumbed camembert (v)</b>	15.5
Crumbed camembert with cranberry sauce	
<b>Kraut rolade Cabbage roll</b>	17.5
Cabbage roll (x1) filled with mince meat, fresh herbs and rice	
<b>Frikadellen Rissoles</b>	18.5
Pork and beef rissoles with pepper sauce and salad	
<b>Panierte schwammeln Crumbed mushrooms (v)</b>	18.5
Crumbed mushrooms with tartar sauce	

## SALATE SALAD BEILAGEN SIDES SOSSEN SAUCES

<b>Kraut Cabbage</b>	9	<b>Brot Bread</b>	5	<b>Bayrischer majonase Bavarian mayonnaise</b>	2.5
<b>Rohnen Beetroot</b>	9	<b>Spaetzle Egg pasta</b>	9	<b>Schweinefleisch jus Pork jus</b>	3.5
<b>Kartoffel Potato</b>	9	<b>Gemuese Mixed seasonal vegetables</b>	9	<b>Bratensaft Gravy</b>	3.5
<b>Gemischtes Mixed leaf</b>	9	<b>Kartoffelbrei Mash potato</b>	9	<b>Pfeffer Pepper</b>	4.5
		<b>Bratkatofel Pan fried potatoes</b>	9	<b>Schwammel Mushroom</b>	4.5
		<b>Rotkohl Red cabbage</b>	9		
		<b>Sauerkraut Pickled cabbage</b>	9		
		<b>Pommes Chips</b>	9		

## HAUPTGERICHT MAINS

<b>Jaegerspaetzle Bavarian egg pasta (v)</b>	28
Bavarian egg pasta with swiss cheese, baby spinach, tomato and creamy mushroom sauce served with mixed salad	
<b>Haenchenschnitzel Chicken schnitzel</b>	29
Chicken schnitzel served with chips and mixed salad	
<b>Schweinesschnitzel Pork schnitzel</b>	30
Pork schnitzel served with chips and mixed salad	
<b>Schweingsulasch Pork goulash</b>	32.5
Slow cooked pork stew served with spaetzle and vegetables	
<b>Pfefferschnitzel Pepper schnitzel</b>	32.5
Pan fried pork fillet deglazed with brandy and peppercorn sauce, served with mash potatoes and vegetables	
<b>Deutsche wurstteller German sausage plate (gf)</b>	33.5
German sausage plate with bratwurst, cheese kranski and weisswurst, served with mash and mixed salad	
<b>Curryschnitzel Curry schnitzel</b>	33.5
Chicken schnitzel topped with our special curry sauce served with chips	
<b>Zigeunerteller Gypsy platter</b>	35.5
Chicken schnitzel, pork schnitzel, cheese kranski, crumbed mushrooms, chips and mixed salad	
<b>Gebachener schweinhaxe Roasted pickled pork knuckle (gf)</b>	39.5
Roasted pickled pork knuckle, served with pan fried potatoes, sauerkraut and pork jus	

## DAS ULTIMATIVE ERLEBNIS THE ULTIMATE EXPERIENCE

### Jaegerplatter

*Minimum 2 people, \$49.5 per person*

langosh(x1), pork & beef rissoles(x2),  
sauerkraut, red cabbage,  
pan fried potatoes, crumbed camembert(x2),  
chicken schnitzel(x2), German sausages(x2),  
pork knuckle(x1), pork jus & mixed salad



## NACHSPEISEN DESSERT

<b>Gemischtes eis Mixed gelato</b>	14.5
Mixed gelato served with a wafer	
<b>Palatschinken Crepes</b>	17.5
Crepes filled with pastry cream topped with chocolate or butterscotch sauce, sided with vanilla ice cream	

*All meals are freshly cooked to order*  
Dine in or take away

## VON FASS TAP BEER

<b>Oida lager</b> (Germany)	300ml	7.5
Jagerstube's own produced lager from Southern Bavaria. Brewed under Bavarian purity law. Nothing other than barley, hops and water. Pairs well with sausages, cheese, salads, pork, beef and seafood.	500ml	11.5
	1ltr	21.5
<b>Liebenweiss weissbier</b> (Germany)	300ml	8.5
Hazy yellow in colour, taste is soft, enveloping with hints of wheat, malt, fruit and spices.	500ml	12.5
	1ltr	23.5
<b>Pilsner urquell</b> (Czech Republic)	300ml	8.5
Soft palate with lots of good crisp pilsner malt flavours. Ends with a dry, grassy balancing hop bitterness that slightly lingers.	500ml	12.5
	1ltr	23.5
<b>Hofbrau original</b> (Germany)	330ml	9.5
Slightly malty, full bodied, mature with an elegant finish. Pairs well with sausages, cheese, salads, roast pork, pasta and steamed fish.	500ml	13.5
	1ltr	24
<b>Diesel beer</b> (Germany)	300ml	9.5
Oida lager mixed with coke.	500ml	13.5
	1ltr	24
<b>Fruit beer</b> (Germany)	300ml	9.5
Lycee, mango or passionfruit.	500ml	13.5
	1ltr	24

## FLASHENBIER BOTTLE BEER

<b>Clausthaler</b> (Germany)	330ml	8.5
Non-alcoholic, unfiltered and full bodied spicy premium beer. Pairs well with chicken and cured meats.		
<b>Trumer pills</b> (Austria)	330ml	9.5
Characterised by a distinct hop aroma, brisk carbonation and light body. Pairs well with any food.		
<b>Hofbrau dunkel</b> (Germany)	330ml	9.5
Malt floral bouquet with notes of caramel, with a subtle malty sweet finish. Pairs well with roast, smoked meat and sausage dishes.		
<b>Dab lager</b> (Germany)	330ml	9.5
Mild hints of spicy hops, has a smooth and delicate light to medium bodied mouthful that is clean and sweet.		
<b>Budvar</b> (Czech Republic)	330ml	9.5
Malty aromas and rich hoppy accents makes it a smooth choice, with a hint of bitterness to round off every sip perfectly.		
<b>Franziskana</b> (Germany)	500ml	14.5
An elegant weissbier from Bavaria with a lush white foam. With an aromatic fragrance and harmonious banana and citrus fruits.		

## SCHNAPPS

<b>Apfel</b> apple 18%	7.5	<b>Kruskovac</b>	9
<b>Pfirsich</b> peach 21%	7.5	<b>Pear brandy</b>	9
<b>Sauerapfel</b> sour apple 16%	7.5	<b>Cherry brandy</b>	9
<b>Buttertoffee</b> butterscotch 21%	7.5	<b>Grape brandy</b>	9
<b>Kirsch</b> cherry 16%	7.5	<b>Sljiva plum</b>	9
<b>Underberg</b>	9	<b>Kirsch</b> cherry 40%	9
<b>Jagermeister</b>	9	<b>Obstler</b> apple and pear 38%	9
<b>Fig liquor</b>	9	<b>Plum</b> 40%	9
<b>Walnut brandy</b>	9	<b>Bergfeuer blood orange</b> 50%	9
<b>Honey brandy</b>	9	<b>Gletcher eis</b> 50%	9

## SPIRITS EXTRA SHOT \$5

<b>Stolichnaya vodka</b>	9.5	<b>Tia maria</b>	9.5	<b>Bacardi rum</b>	9.5
<b>Tanqueray gin</b>	9.5	<b>Baileys irish cream</b>	9.5	<b>Johnny walker black</b>	10
<b>Jim beam bourbon</b>	9.5	<b>Jack daniel's whisky</b>	9.5	<b>label</b>	
<b>Bundaberg rum</b>	9.5	<b>Canadian club</b>	9.5	<b>Chivas regal scotch</b>	10

## ROSE 150ML

<b>Marques rosa boba rose</b> (Spain)	9.5	40
Very vivid raspberry pink colour, it's delicate aroma is reminiscent of strawberry and presents a prominent range of floral notes.		

## SEKT SPARKLING WINE

<b>Katenburger strawberry</b> (Katlenburger-Lindau, Germany)	10.5	41
Exclusive premium sparkling wine offers an exquisite fine sparkling fruit indulgence in perfection.		
<b>Katenburger mango</b> (Katlenburger-Lindau, Germany)	10.5	41
A fresh and sweet sparkling wine made from the juice of fresh mango.		
<b>Dogarina prosecco triviso doc</b> (Treviso, Italy)	14	49
This dry wine is fresh with it's floral bouquet of wild flowers and wisteria.		

## WEISSWEIN WHITE WINE 150ML

<b>Toorak estate semillion sauvignon blanc</b> (Leeton, NSW) HOUSE	8	37
Fresh lime and citrus aromas with tropical fruit flavours.		
<b>Toorak estate moscato</b> (Leeton, NSW) HOUSE	8	37
Has lifted floral musk fruit aromas. The palate is sweet and soft in texture with a pleasant fruity finish.		
<b>Villa parini pinot grigio</b> (Italy)	10	40
Light, straw-green colour. Green apple, pear and lemon flavours bolstered by crisp acidity with a fresh finish.		
<b>Burg cochem riesling</b> (Moselle, Germany)	11	42
Semi sweet riesling that captivates with it's delicacy. The subtle scent of green fruit harmonises with mineral notes.		
<b>Savee sea sauvignon blanc</b> (Marlborough, NZ)	13	45
Juicy tropical and gooseberry flavours come through on the palate.		
<b>Whitebox chardonnay</b> (Yarra Valley, VIC)	14.5	50
Classic stone fruit aromas dominate the nose with traces of grapefruit and vanilla. The palate exhibits strong varietal characters of peach, honeydew melon and citrus with subtle spiciness from French oak.		

## ROTWEIN RED WINE 150ML

<b>Toorak estate cabernet merlot</b> (Leeton, NSW) HOUSE	8	37
Spicy and berry fruit aromas with a fine tannin palate structure. The finish is soft and full flavoured.		
<b>Bats blood</b> (Transylvania, Romania)	9	39
This award winning Merlot is full of the ripe dark fruit flavours of damson and loganberries.		
<b>Whispering sisters shiraz</b> (Griffith, NSW)	10.5	41
Medium weight shiraz, soft, flavoursome and fruit driven. Distinctive McLaren Vale characteristics with a spine of warm tannins.		
<b>Lenz moser blaufraenkish</b> (Bergenland, Austria) 1 litre	12.5	47
Dark ruby red colour, fine berry in the nose, well integrated tannins, strong body, dry finish.		
<b>Kapistran crni</b> (Croatia)	20	55
Blend of Frankovka (blaufrankisch) and cabernet sauvignon varieties. With a beautiful deep ruby red colour, fine fruity aromas and hints of blackberry and gentle vanilla tones.		

## GLUHWEIN MULLED WINE Available during Winter only

<b>Gluhwein</b> housemade	9.5
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## COCKTAILS

<b>Espresso martini</b> vodka, kalhua and espresso	15
<b>Aparol spritz</b> aparol, prosecco and soda	15
<b>Hugo</b> gin, prosecco, elderflower and soda	15

## APFELWEIN CIDER 330ML

<b>Somersby cider</b> apple or pear 4.5%	8
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## WASSER WATER 600ML

Bottle water	3.5
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## MINERALWASSER MINERAL WATER 500ML

San pellegrino sparkling	6.5
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## SODA

<b>Coke</b> , coke zero, fanta, solo, sprite	4.5
<b>Almduler</b> - Natural alpine herb, sparkling soda (Austria)	6
<b>Red bull</b> (Austria)	6
<b>Lemon</b> , lime and bitters	7

## SAFT JUICE

Apple, orange, mango	4
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## KAFFEE AND TEE

<b>Espresso</b> , macchiato	4
<b>Cappuccino</b> , flat white, long black, latte	4.5
<b>Mocha</b> , hot chocolate	5
<b>Pot of tea</b> , camomile, chai, earl grey, english breakfast, green tea, peppermint	5