

# Menu

TRADITIONAL AUSTRIAN & EUROPEAN CUISINE



## STARTERS

<b>PRETZEL (V)</b>	\$7.5
Freshly baked salted pretzel w/ butter	
<b>GARLIG BREAD</b>	\$8
<b>MUSHROOMS (V)</b>	\$15
Crumbed button mushrooms & tartare sauce	
<b>CROQUETTES</b>	\$17
Potato, ham & cheese croquettes w/ dipping sauce	
<b>TRUFFLE CHIPS (V)</b>	\$15
Truffle chips w/ grated parmesan & aioli	
<b>SALT &amp; PEPPER SQUID</b>	\$16
Served w/ garlic aioli	
<b>GOULASCH SOUP</b>	\$16
Beef, onion, potato, capsicum & sweet paprika soup w/ bread	
<b>GARLIC PRAWNS</b>	\$22
Olive oil infused with abundant garlic, with lemon, herbs and chili. w/ white bread	

## PASTAS & BURGER

<b>BEEF BURGER</b>	\$27
Beef, Lettuce, Tomato, Cheddar Cheese, Chips w/ Burger Sauce	
<b>CREAMY MUSHROOM PASTA</b>	\$26
Pasta tossed in a creamy mushroom, garlic & onion sauce w/ parmesan	
<b>PRAWN LINGUINE</b>	\$28
Garlic chili prawns, cherry tomatoes, preserved lemon topped w/ parmesan	
<b>BOLOGNESE PASTA</b>	\$27
Pasta topped w/ a rich beef, tomato & red wine bolognese sauce & parmesan	

## GREEN SALAD & VEGETARIAN

<b>CAESAR SALAD (VOA)</b>	\$19
Cos lettuce w/ bacon, parmesan, croutons tossed in Caesar dressing & hard-boiled egg	
<b>Add chicken schnitzel bites \$5</b>	
<b>GREEK SALAD (V)</b>	\$19
Fresh tomato, cucumber, red onion, olives and feta cheese, dressed with extra virgin olive oil.	
<b>MUSHROOM GULASCH</b>	\$26
w/iss & button mushrooms in sweet paprika capsicum sour cream sauce & spatzle	
<b>CHEESE SPATZLE</b>	\$26
Traditional soft egg noodle dish w/ Swiss cheese, fried onions	

## MAIN COURSE

<b>BRATWURST (GF)</b>	\$27
German sausages on mash potato, mustard, gravy & sauerkraut	
<b>ROASTED PORK (GF)</b>	\$28
Slow cooked marinated roast pork w/ sauerkraut & roast onion bacon potatoes	
<b>PORK BELLY (GF)</b>	\$34
Slow baked pork belly on mash potatoes, apple red cabbage & spiced apple sauce	
<b>BEEF GOULASCH</b>	\$29
Braised beef, onion, sweet paprika goulash & sautéed spätzle	
<b>CABBAGE ROLL (GF)</b>	\$27
Beef & pork mince w/ rice stuffed braised cabbage rolls in capsicum broth w/ potato mash	
<b>PORK KNUCKLE</b>	\$42
Baked pork knuckle served w/ sauerkraut, bacon, onion, roast potatoes & gravy	
<b>RUMP STEAK</b>	\$35
250g rump steak w/ mixed green salad, chips, gravy or mushroom sauce	
<b>SALMON (GF)</b>	\$32
Pan seared salmon fillet w/ steamed vegetables	

## KIDS MEALS \$16

### CRUMBED CHICKEN SCHNITZEL CHICKEN NUGGETS BRATWURST SAUSAGE

Choice of chips or mash potatoes

Free Ice cream (vanilla) w/ caramel, chocolate or strawberry sauce

## SIDES & EXTRAS

Red cabbage	
Sauerkraut	
Roast onion bacon potatoes	
Mash potatoes	\$9
Spatzle	
Cucumber or garlic dill salad	
Potato onion salad	
Green salad	\$10
Steamed vegetables	
Potato chips or sweet potato chips	\$10
Mushroom or gypsy sauce	\$7
Gravy	\$5
Spiced apple sauce	\$5

# Menu

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## FAMOUS SCHNITZEL

Our schnitzels are freshly crumbed to order  
& seasoned w/ salt, pepper & sweet paprika.

<b>WIENER SCHNITZEL</b> \$29 Traditional bread crumbed veal schnitzel w/ potato onion salad & cranberry sauce	<b>HAWAIIAN SCHNITZEL</b> \$27 Crumbed chicken schnitzel gratinated, pineapple cheese w/ chips & salad
<b>HUNTER SCHNITZEL</b> \$27 Crumbed pork or chicken schnitzel topped w/ a creamy mushroom sauce, served w/ chips & salad <b>Add \$3 for veal</b>	<b>PARMIGIANA SCHNITZEL</b> \$27 Crumbed chicken schnitzel gratinated w/ ham, napolitana sauce, cheese w/ chips & salad
<b>GYPSY SCHNITZEL (GFOA)</b> \$27 Crumbed chicken or pork schnitzel, gherkin capsicum tomato sauce, chips & salad <b>Add \$3 for veal</b>	<b>PAPRIKA SCHNITZEL</b> \$27 Pan-fried chicken breast fillets in sweet paprika and onion, served w/ mashed potato, cucumber dill salad & choice of garlic or green salad

## LATIN TASTE

<b>SWEET PLANTAIN WITH CHEESE</b> \$13 Fried sweet plantain topped with melted cheese <b>Add pulled beef/pork +\$6</b> <b>Add chicken +\$5</b>	<b>"TOSTADAS" WITH GUACAMOLE &amp; PULLED BBQ PORK</b> \$26 Crispy fried green plantain, with fresh guacamole, slow cooked pullet pork w/ BBQ sauce and house-made chilli sauce	<b>CORN CAKE - ENVUELTOS</b> \$14 Steamed corn cakes blended with fresh cheese and a touch of sweetness, served w/ house dip
<b>SWEET PLANTAIN WITH CHEESE &amp; QUINCE PASTE</b> \$15 Fried sweet plantain topped with melted cheese and casava sweet	<b>"TOSTADAS" WITH CHEESE</b> \$13 Crispy fried green plantain, with fresh guacamole, fresh salad and house-made chilli sauce	<b>AREPA</b> \$8 Grilled corn patty, melted white cheese, butter <b>Add pulled beef/pork +\$6</b> <b>Add chicken +\$5</b>
		<b>AREPA CORN</b> \$8 Grilled corn patty, melted white cheese, butter <b>Add pulled beef/pork +\$6</b> <b>Add chicken +\$5</b>

## DESSERTS

<b>APPLE STRUDEL</b> \$14 Baked apple strudel & vanilla ice cream
<b>CHERRY &amp; RICOTTA CHEESE STRUDEL</b> \$12 Serverd with vanilla ice cream.
<b>BERLINER DOUGHNUT PRETZEL</b> \$13 w/ cinnamon sugar, ice cream & chocolate sauce
<b>STICKY DATE PUDDING</b> \$12 Toffee sauce & vanilla ice cream

## FUNCTIONS

BOOK YOUR FUNCTION WITH US

PARTY MENUS FROM \$35 PER PERSON

PH: 8406 1288

[www.austrianbeerbar.com.au](http://www.austrianbeerbar.com.au)

## OPENING HOURS

Tuesday to Sunday 12pm until late

10% DISCOUNT FOR TAKE AWAY

Credit card surcharge applies  
+ 10% surcharge on Sundays  
15% surcharge on public holidays

Please let us know of any allergies or dietary requirements. We'll do our best to accommodate your needs.

# Austrian Beer Bar

# Drinks



## IMPORTED EUROPEAN BEER ON TAP

0.3L \$8.90 0.5L \$13.50 1L \$24  
Sample Tray (Choice of 4 x 200ml) – \$26

### FRÜH KÖLSCH - COLOGNE, GERMANY

Clean golden ale with malt aroma, light herbs and hay,  
dry, slightly bitter finish (4.8%)

### SCHÖFFERHOFER - FRANKFURT, GERMANY

Urban wheat ale, amber colour,  
fruity, spicy with citrus and clove notes (5.0%)

### BITBURGER - BITBURG, GERMANY

German Pils with bright gold colour, nutty  
and honeyed aftertaste (4.8%)

### BUDVAR - BUDVAR, CZECH REPUBLIC

Classic lager, golden colour, mild bitterness with  
a balanced finish (5.0%)

## BEER TRENDS FROM AUSTRIA

0.3L \$8.90 0.5L \$13.50

### RADLER (SHANDY)

Beer with lemonade (2.5%)

### RUSSIAN WEIZEN

Wheat beer with a splash of lemonade (3.5%)

### MANGO WEIZEN

Wheat beer with mango juice (3.5%)

**APPLE CIDER (3.5%)** \$10.50

## BOTTLED BEERS

**CORONA** \$10.50

**STELLA ARTOIS** \$10.50

**ERDINGER ALCOHOL  
FREE WHEAT BEER** \$10.50

**ERDINGER 500ML** \$16.50

**FRANZISKANER** \$15.50

**WEISSBIER 500ML**

**TRUMER PILS (AUSTRIA)  
330ML** \$12.50

## SPIRITS PREMIUM

Add \$2 for Mixers (Lemonade, Water, Soda...)

**TEQUILA DON JULIO BLANCO** \$16.50

**WHISKY TALISKER 10 YEAR OLD** \$15.50

**VODKA BELVEDERE** \$13.50

**GIN FOUR PILLARS RARE DRY** \$12.50

**RUM CAPTAIN MORGAN** \$11.50

## A P E R I T I F

**APEROL SPRITZ** \$18.00

**CAMPARI** \$13.90

With tonic, soda or orange juice

**MIMOSA** \$10.90

**KIR ROYAL** \$10.90

**SPRITZER** \$9.90

White or red wine with lemonade or soda

**GLÜHWEIN** \$10.90

Hot spiced cinnamon, orange & clove red  
wine

## S C H N A P P S

**PEAR** \$10.50

**CHERRY** \$10.50

**PLUMP** \$10.50

**APPLE** \$10.50

**PEACH** \$10.50

**JÄGERMEISTER** \$12.50

**TEUFELS KRÄUTER** \$12.50

**WILD BERRY** \$12.50

**FIRE BALL** \$12.50

**UNDERBERG** \$14.00

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# Austrian Beer Bar

# Drinks



## WINE & SPARKLING

### SPARKLING WINE

#### PROSECCO

#### CUVÉE BLANC

Glass 150ml – \$9.90 | Bottle – \$39

### WHITE WINE

#### SAUVIGNON BLANC

Fresh citrus, passionfruit aromas

Glass 150ml – \$10.90 | Bottle – \$39

#### PINOT GRIGIO

Crisp apple and citrus notes

Glass 150ml – \$10.90 | Bottle – \$39

#### CHARDONNAY

Peach and nectarine with balanced finish

Glass 150ml – \$10.90 | Bottle – \$39

#### GRÜNER VELTLINER – AUSTRIA

1L Bottle – \$45

### ROSE

#### ROSE

Strawberry notes, refreshing mineral touch

Glass 150ml – \$10.90 | Bottle – \$39

### RED WINE

#### PINOT NOIR

Cherry and rhubarb with spice

Glass 150ml – \$10.90 | Bottle – \$39

#### CABERNET SAUVIGNON

Blackcurrant, cedar oak finish

Glass 150ml – \$10.90 | Bottle – \$39

#### SHIRAZ

Plum, mulberry, chocolate notes

Glass 150ml – \$10.90 | Bottle – \$39

#### BLAUFRÄNKISCH – AUSTRIA

1L Bottle – \$45

## SOFT DRINKS

**COKE, COKE NO SUGAR** \$5.00

**LEMONADE** \$5.00

**SODA** \$5.00

**SOLO** \$5.00

**ORANGE JUICE** \$8.00

**APPLE JUICE** \$8.00

**MINERAL WATER (500ML)** \$8.00

(Still or Sparkling)

**ELDERFLOWER SODA** \$8.00

**GINGER BEER** \$8.00

**LEMON LIME & BITTERS** \$8.00

(Lemonade or Soda Water)

## COCKTAILS

#### CLASSIC MARGARITA

Tequila, triple sec, fresh lime juice, salted rim – clean, sharp and refreshing

\$18

#### STRAWBERRY MARGARITA

Tequila, triple sec, fresh lime and muddled strawberries – fruity with a citrus kick

\$19

#### JALAPENO MARGARITA

Tequila, triple sec, fresh lime and jalapeño  
Spicy, bold and balanced

\$19

#### ESPRESSO MARTINI

Vodka, coffee liqueur and fresh espresso  
Smooth, rich and slightly sweet

\$20

#### NEGRONI

Gin, Campari and sweet vermouth  
Bitter, aromatic and timeless

\$20

#### COSMOPOLITAN

Vodka, triple sec, cranberry and fresh lime  
Light, vibrant and crisp

\$20

#### OLD FASHIONED

Bourbon, sugar and bitters  
Spirit-forward with orange zest aroma

\$21

#### AMARETTO SOUR

Amaretto, fresh lemon and egg white  
Smooth, nutty and lightly frothy

\$22

#### WHISKY SOUR

Bourbon whisky, fresh lemon juice,  
sugar syrup

\$22

#### MOJITO

White rum, fresh lime, mint, sugar and  
soda

\$18

#### PORNSTAR MARTINI

Vanilla vodka, passionfruit, lime and  
pineapple. Served with a shot of Prosecco  
on the side

\$20

#### GIN AND TONIC

Premium gin with tonic water and fresh  
garnish Crisp, botanical and classic

\$16

#### CUBA LIBRE

Rum, fresh lime and Coca-Cola

\$16

## LATIN DRINKS

#### MICHELADAS (SPICED BEER)

Corona beer, house michelada mix,  
and fresh lime)

\$15

#### MANGO-LIME MICHELADA

Corona beer, house michelada mix,  
and mango-lime pulp)

\$17

#### CHELADA

Corona beer, fresh lime)

\$13

#### GUARO SHOT

Aguardiente (Colombian Spirit)

\$10.50

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