

HOPHAUS

BIER BAR GRILL

KLEINE SPEISEN

SMALL EATS, TO SNACK OR SHARE

Bretzel	9
Haus pickles, whipped butter	
Pacific Oysters <i>EACH</i>	
Natural, cider vinegar mignonette	3.5
Kaiserfleisch & curry ketchup	4
Bier battered & fried, pickled shallot, caper mayonnaise	4.5
Crumbed Cheese Sticks	14
Crisp capers, shallot, lemon	
Bitterballen	16
Pulled beef brisket, cheese, Löwensenf mustard	
Kalt Haus Platter	22
Salmon & juniper rillettes, potted quail, pickled herring, leberwurst & rye	
Mussels	18
Shallot, cider, parsley butter	
Smoked Lamb Ribs	20
German flat bread, kraut sauce	
Knödel	14
Crisp mushroom, garlic, parsley	

WÜRSTCHEN & FAVORITEN

Cheese Kransky	19
Bier onions, Bavarian red cabbage, curry ketchup on milk bun	
Bratwurst	19
Classic German sausage, sauerkraut, smoked cheese, curry ketchup on milk bun	
Pulled Pork Bun	20
Spiced pork, smoked mayonnaise, coriander, cider pickled onions	
The 'Hamburg'er	22
Angus beef, bier braised onions, cheddar, kaiserfleisch, smokey mayonnaise	
Kartoffelpuffer	20
Slow cooked brisket, apple, horseradish & fennel salat	

KLASSIKER & COAL PIT

Market Seafood	m/p
Crushed peas, fennel, preserved lemon dressing	
Chicken Schnitzel	28
German potato salat, grilled lemon, haus slaw	
Jägerschnitzel	29
Pan fried pork, mushroom sauce	
Wiener Schnitzel	29
German potato salat, grilled lemon, haus slaw	
Bavarian Tasting Plate	25
Cured meats, hot smoked salmon, sausage, pickles, rye	
Wurstplatten	35
Walmas signature sausages, Löwensenf mustard	
Crispy Pork Knuckle	36
Spiced apple, haus sauerkraut, spiced apple puree	
Slow Cooked Beef Cheek	34
Mashed potato, rotkhol, gingerbread crumb, jus	
250gm Sirloin Steak	35
Hand cut chips, mixed leaves, Jägermeister & bone marrow jus	
Rotisserie Platter	60
Coal roasted lamb rump, pork loin, chicken Maryland, sausage	
Vegetable Spätzle	18
Mushrooms, black cabbage, herbs	
Charcoal Grilled Butchers Pick	m/p

SPANFERKEL

SUCKLING PIG

Spit Roasted Suckling Pig	50
Roast pork belly, spiced apple, crackling	
Whole Suckling Pig	m/p
For the whole table - 48 hours notice required	

BBQ TASTES FROM THE COAL PIT

GREAT TO SHARE WITH SMALLS & SIDES

250gm Chicken Maryland	16
250gm Free Range Pork Loin	18
250gm Lamb Rump	21
250gm Cape Grim Beef Rump	22
1kg Wurst Windrad	38

SALAT

A LIGHT MEAL OR TO SHARE

Roasted Beetroot	22
Hot smoked salmon, fennel, horseradish	
Grilled Baby Gem Lettuce	18
Hazelnut, cambozola dressing, anchovy crumb	
Caesar Salat	16
Chicken Caesar Salat	24
Cos lettuce, kaiserfleisch, bretzel croutons, anchovy, 63° free range egg	
Rotisserie Chicken & Iceberg Salat	24
Celery leaves, walnut, pear, dill mayonnaise	

BEILAGEN

SIDES

Fries	9
Hand Cut Thick Chips	10.5
Sauerkraut & Kaiserfleisch	11
German Potato Salat	9
Warm Bavarian Red Cabbage	10
Käsespätzle 'Mac & Cheese'	10
Spätzle, Herb Butter, Bretzel Crumb	9
Mixed Leaf Salad	7

ENDE

Apfelstrudel	14
Salted caramel, vanilla ice cream, ginger crumble	
Bavarian Crème	16
Bay leaf, almond, Griottine cherry	
Black Forest Cake	14
Our version of the classic German cake	
Selection of Cheeses	22
Three cheeses with accompaniments	
<i>Ask our friendly staff for today's selection</i>	

\$20 ARBEITER LUNCH

MONDAY TO THURSDAY LUNCH SPECIALS

ALL COME WITH A 300ML BITBURGER OR A HAUS WINE
Spit Roasted Chicken Salat | Kartoffelpuffer
Cheese Kransky | Vegetarian Spätzle

\$20 TAGESESSEN DINNER

DINNER SPECIALS ALL COME WITH A 300ML BITBURGER OR A HAUS WINE

MONDAY

The 'Hamburg'er
Angus beef, bier braised onions, cheddar, kaiserfleisch, smokey mayonnaise

TUESDAY

Kartoffelpuffer
Slow cooked brisket, apple, horseradish & fennel salat

WEDNESDAY

Wiener or Chicken Schnitzel
German potato salat, grilled lemon, haus slaw

THURSDAY

Spiced Lamb Ribs
German flat bread, kraut sauce