



Seated Menus

Please select one menu to serve to the entire table, we do not mix and match menus. We can cater for all dietaries with our menus so long as advance notice is given to the venue.

\$49pp HAVE IT THE MUNICH WAY MENU

Groups over 30 guests will be on an alternate drop service:

Haus Pretzel with butter to start

Choose of 2 mains (alternate drop):

- ❖ Crackling Pork Belly
- ❖ Paprika Schnitzel
- ❖ Bestwurst Platter
- ❖ Käsespätzle

\$65pp YODELA HI HI PLATTER MENU

Haus Pretzel with butter to start

Munich Tasting Platter - Crackling pork belly, our famous roast pork knuckle, German sausages, chicken schnitzel, sauerkraut, red cabbage, creamy mashed potatoes, apple compote & bier jus

\$69pp SUMMER BIERGARTEN MENU

Biergarten Platter - Bier Mussels with Rye Bread, Chicken Schnitzel, Pork Belly, Smoked kielbasa served with sides: cabbage slaw, corn, fries and mash

\$65pp THE STAG PACK

Haus Pretzel to start

500ml Stein of Beer for all at the table - Buck gets a 1L Stein

FAMOUS CRISPY PORK KNUCKLE roast pork knuckle, half served with creamy mash, sauerkraut, bier jus, apple compote
Schnapps to finish

\$96pp THE ULTIMATE PARTY PACK *INCLUDES DRINKS 🍷🍹*

Warm Haus Pretzels With Butter

Munich Tasting Platter - Crackling pork belly, our famous roast pork knuckle, German sausages, chicken schnitzel, sauerkraut, red cabbage, creamy mashed potatoes, apple compote & bier jus

INCLUDES 2-HOURS BOTTOMLESS DRINKS house cocktails as well as selected tap beer, Wine Sparkling, Chardonnay & Shiraz

OPTIONAL UPGRADES

- +\$4pp** ADD Festive Party Hats
- +\$15.50pp** ADD German Beers to your Ultimate Party Pack
- +\$8pp** ADD Apple Strudel Dessert

Credit card transactions incur a 1.8% processing fee, while debit card (Visa & Mastercard) transactions incur a 1.4% fee and EFTPOS, 1.15%. External payment apps may incur additional fees. A 10% surcharge applies on Sundays and a 15% surcharge on public holidays.

+\$10pp ADD Bottomless Sparkling & Still Mineral Water

BEVERAGE PACKAGES

Available in addition to one of the set menus above, a platter order or canape style function.

\$50pp 2HR STANDARD

\$65pp 3HR STANDARD

Beer:

4 Pines pale ale, Balter XPA, Carlton draught, Great Northern Super crisp, Somersby cider

Wine:

Angus Brut NV Sparkling, SA

Marty's Block Chardonnay, SA

Marty's Block Shiraz, SA

Non-Alcoholic soft drinks and Juice

\$70pp 2HR DE LUXE

\$85pp 3HR DE LUXE

\$90pp 4HR DE LUXE

Beer:

Munich Lager, Munich Dunkel, Lowenbrau Original Lager, Kaiserdom Pilsner, Kaiserdom Kellerbier, Franziskaner Hefe Weissbier, 4 Pines pale ale, Balter XPA, Carlton draught, Great Northern Super crisp Somersby cider

Wine:

Sparkling -Select between

Chandon Brut, Vic or Chandon Rose, Vic

White - Select two from the following four wines

Marty's Block Chardonnay, SA

Chaffey Bros. 'Not Your Gramma's' Riesling, SA

Tar & Roses Pinot Grigio, King Valley, VIC

Twin Islands Sauvignon Blanc, Marlborough, NZ

Rose / Red - Select two from the following five wines

Jim Barry 'Annabelle's' Rosé, Clare Valley, SA

Marty's Block Shiraz SA

La La Land Granache, SA

Bleasdale Second Innings Malbec, SA

Cloud Street Pinot Noir, VIC

OPTIONAL UPGRADES

+\$20pp ADD Aperol Spritz or Espresso martini on arrival

+\$15pp ADD Haus Cocktail on arrival

+\$10pp ADD Schnapps on arrival

+\$20pp ADD House Spirits & Mixers to your package - First Hour only

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BAR PLATTERS

Our bar platters are served for smaller cocktail-style events, suitable for casual groups booked into the bar or beer garden areas. These platters are not a roaming service, we send them out on arrival and guests can graze throughout the function. Suitable for functions of up to 80 people. We recommend a platter for every 3-5 guests in your group.

- \$75 SAUSAGE PLATTER GF**
Selection of Bavarian's best sausages with classic condiments
- \$80 SCHNITZEL CELEBRATION PLATTER**
Golden crumb chicken and pork schnitzel in bite-sized pieces
- \$80 BBQ PLATTER**
BBQ chicken wings, smoked sausages and pork belly bites
- \$75 EPIC VEGETARIAN PLATTER V**
Wannabe a schnitzel, cauliflower wings and vege sticks
- \$75 GRAZING PLATTER**
Prager ham, brie cheese, leberwurst, mustard, pickles, obatzda and rye bread



Canape Menu

For large cocktail-style events (100 or more guests) we offer a selection of roaming canapés and optional food stations. Orders must be confirmed at least seven days in advance. We recommend the following serving guidelines:

Classic – bite-sized canapés

Substantial – small bowl or handful-sized portions

- \$45pp PACKAGE 1** Suitable for 2 hours or light snacks
3 x Classic and 2 x Substantial
- \$59pp PACKAGE 2** Suitable for 2-3 hours
3 x classic, 3 x substantial, 1 dessert
- \$79pp PACKAGE 3** Suitable for 3-4 hours
3 x classic, 2 x substantial, 1 x food station, 1 x dessert

CLASSIC CANAPE

- Mac and cheese croquette & blue cheese sauce v
- Chicken breast schnitzel dippers & horseradish mayonnaise
- Crumbed brie cheese & cranberry compote v
- Pretzel with Obatzda (Bavarian cream cheese)

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Smoked salmon crostini

Crackling pork belly & apple compote GF

Seared grain-fed beef crostini with caramelised onions & mustard

SUBSTANTIAL CANAPE

Mountain climber salad: Heirloom tomato, apple, fennel, dill, parmesan, herb croutons, mustard dressing

Wild Mushroom Ragout & Rye Toast GFO, V

Chicken schnitzel slider: crumbed chicken, lettuce, tomato, avocado & Bavarian mayo

Angus beef slider: beef patty, cheese, grilled onions & horseradish mayo VGO

Berlin Mitte slider: plant-based schnitzel, pickled cucumber, roast walnuts, tomato, lettuce & aioli V.

Mini Reuben Sandwich, sauerkraut, pickle & cheese.

Calamari fritti, lemon & aioli

Käsespätzle: Traditional German egg pasta, gruyère and swiss cheese sauce, röstzwiebeln, chives

Beer-battered fish & chips

DESSERT CANAPE

DOUGHNUT PRETZEL Served with salted caramel or chocolate sauce

APPLE STRUDEL- Spiced apple, walnut, vanilla ice cream

KAISERSCHMARRN Caramelized fluffy torn pancake, rum soaked raisin, almonds, raspberry compote & apple sauce

FOOD STATIONS

GERMAN HOT DOG STATION \$15pp

Cheese Kransky and Frankfurter served with grilled onions, jalapeno, shredded cheese, tomato sauce, mustard and horseradish mayo.

CHARCUTERIE STATION \$18pp

Selection of cheese, German cold cuts and pickles

PORK CARVERY STATION \$20pp

Crackling Pork belly served with coleslaw, potato salad, bread roll, apple compote and BBQ sauce

Sales and Events
Monday-Friday
9am-5pm 02 8017 3120
events@huntersthospitality.com.au

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