

STARTERS

| | | |
|--|------|------|
| Knoblauchbrot | 7 | |
| Basket of Freshly Baked Garlic Ciabatta | | |
| Klaus' Goulaschsuppe | 14 | |
| Traditional Spicy Goulash Soup served with Country Bread | | |
| Bayerische Kartoffelsuppe V | 11.5 | |
| Cream Soup of Potatoes with Pretzel Croûtons | | |
| Kaiseralat mit Schnitzel | 20.5 | 26.5 |
| Crispy Caesar Salad topped with strips of Chicken Schnitzel, Bacon and Parmesan Shavings | | |
| Bayerischer Brotzeiteller | 21.5 | 26.5 |
| A selection of Bavaria's finest delicacies – Obatzter, Smoked and Raw Hams, Salami, Potato Salad and Pickled Vegetables, served on a wooden board with Country Bread | | |
| Tintenfisch | 20 | 24 |
| Crispy strips of Calamari with Chilli-Lime Aioli | | |
| Bayerische Salatplatte V | 17 | 21 |
| Raw and marinated Bavarian Carrot and Cabbage Salad | | |
| Ruccola Salat V | 17 | 21.5 |
| Wild Rocket, Semi-dried Tomatoes, Goat's Cheese and Parmesan Shavings, served with Balsamico Dressing | | |

MAINS

| | |
|---|------|
| Kalbsbratwurst | 27 |
| Char-grilled Veal Sausages served with Mashed Potato, Buttered Peas and Crisp Onions | |
| Nürnberger Würste | 27 |
| Six traditional Nürnberger Sausages served with Sauerkraut, Mashed Potato and German Mustard | |
| Kalbsschnitzel "Wiener Art" | 31 |
| Milk-fed Veal Schnitzel with Cranberry Sauce and French Fries | |
| Züricher Geschnetzeltes | 31.5 |
| Traditional Zurich Veal – Tender strips of Sautéed Veal in a Creamy White Wine and Mushroom Sauce, served with Potato Rösti | |
| Hühnchenschnitzel | 29.5 |
| Crisp Chicken Schnitzel served with French Fries and Löwenbräu's Special Herb Mayonnaise | |
| Gebratenes Fischfilet - Please ask your Waiter | MP |
| Pan-fried Catch of the Day served with Mashed Potato and Seasonal Vegetables with White Wine and Lemon Sauce | |
| Backfisch mit Remoulade | 31.5 |
| Crumbed and baked Fillet of Fish served with Bavarian Potato Salad and Sauce Remoulade | |
| Scotch Filet vom Mastochsen - 350g | 37.5 |
| Char-grilled Scotch Fillet served with Sautéed Potatoes, Fresh Seasonal Vegetables and Red Wine Glaze | |
| Allgäuer Käsespätzle V | 26 |
| Traditional German Spätzle in Cream Sauce, gratinated with Tasty Cheese and served with a Side Salad | |
| Schwammerl-Goulasch mit Semmelknödel V | 26.5 |
| Creamy Mushroom Goulash served with a Bread Dumpling and Side Salad | |

HOUSE SPECIALTIES

| | |
|--|------|
| Schweinshaxn | 34.5 |
| Oven-roasted Pork Knuckle served with Sauerkraut, Löwenbräu Bier Sauce and Mashed Potato | |
| Knuspriger Schweinebauch | 31.5 |
| Crackling Roast Pork Belly with Löwenbräu Bier Sauce, Sautéed Potatoes and Slow-Braised Red Cabbage | |
| Schlachtplatte | 39.5 |
| Löwenbräu's selection of Bavarian specialties – Sausages, Chicken Schnitzel, Meat Loaf and Roast Pork Belly, served with Mashed Potats, Sauerkraut, Braised Red Cabbage, Bread Dumpling and Bier Gravy | |
| Double the size and get a Roasted Pork Knuckle on top! SERVES 2 | 73 |

| | |
|---|------|
| Löwenschnitzel | 33 |
| Löwenbräu's Giant Pork Schnitzel served with French Fries and Herb Mayonnaise | |
| Kassler Kotelett | 31.5 |
| Lean, Hot Smoked Pork Loin, Lightly Grilled with Mashed Potatoes and Sauerkraut | |
| Gemischte Wurstplatte | 30 |
| Mixed Sausage Platter with Sauerkraut and Mashed Potato | |
| Jägerschnitzel | 30.5 |
| Chicken Schnitzel on Mashed Potato, topped with Mushroom Sauce and served with a Side Salad | |

SIDE DISHES

| | | |
|---|------|-----|
| Pretzel | each | 3.5 |
| Home Baked Pretzel – An oven-baked Bavarian specialty | | |
| Brotkorb | 7.5 | |
| Basket of Freshly Baked Country Breads | | |
| Bratkartoffeln | 7.5 | |
| Sautéed Potatoes with Bacon and Onions | | |
| Semmelknödel | 7.5 | |
| Bread Dumpling served with Löwenbräu Bier Gravy | | |
| Sauerkraut | 7.5 | |
| Traditional Marinated Cabbage, slow cooked with Herbs, Spices and Bacon | | |
| Rotkohl V | 7.5 | |
| Slow Braised Red Cabbage with a hint of Apple | | |
| Kartoffelsalat V | 7.5 | |
| Bavarian Potato Salad | | |
| Kartoffelpüree V | 7.5 | |
| Creamy Mashed Potatoes | | |
| Spätzle V | 7.5 | |
| Homemade Bavarian Noodles | | |
| Pommes Frites | 7 | |
| Side of Fries | | |
| Kleiner Gemischter Salat | 7.5 | |
| Fresh Garden Salad | | |

DESSERTS

| | |
|---|------|
| Ofenfrischer Apfelstrudel | 10.5 |
| Traditional Homemade Apple Strudel with Freshly Whipped Cream | |
| Schwarzwälder Kirschtorte | 10.5 |
| Classic Black Forest Cake with Kirsch-marinated Sour Cherries, Fresh Cream and Chocolate Shavings | |
| Hausgemachter Sticky Date Pudding | 11.5 |
| Homemade Sticky Date Pudding served with Butterscotch sauce and Freshly Whipped Cream | |
| Buttermilk Panna Cotta | 11.5 |
| with Berry Compote, Vanilla Custard and Whipped Cream | |
| Dessert Variation | 18 |
| Apple Strudel, Sticky Date Pudding and Chocolate Mud Cake served with Ice-cream and Fruit Coulis | |
| Käseplatte | 19.5 |
| Variety of Australian and European Cheeses served with Plum Mustard and Lavosh Crispbread | |

MENU ITEMS MAY CONTAIN TRACES OF NUTS. PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES.

LÖWENBRÄU KELLER IS A PLACE FOR EVERYONE TO ENJOY. PLEASE SHOW RESPECT FOR OUR STAFF, VENUE & CUSTOMERS AND HAVE A GREAT NIGHT!

CORNER OF PLAYFAIR AND ARGYLE STREET THE ROCKS SYDNEY NSW 2000. PHONE (02) 9247 7785 WWW.LOWENBRAU.COM.AU

WE ACCEPT EUROS AND \$US. ALL PRICES INCLUSIVE OF GST. ALL CARD TRANSACTIONS ATTRACT A SURCHARGE OF \$1.30 INCLUSIVE OF GST.

