



## **Fire up the grill: The Bavarian bolsters menu with sticky ribs and wings**

**Monday, 24 February 2020:** The Bavarian has dialled up its meat-packed credentials with slabs of irresistibly sticky, slow-cooked pork ribs and smoked chicken wings, and huge shared platters that are loaded with the new flavours.

Launching Thursday, 27 February across all 30 of The Bavarian restaurants in Australia, these full racks of ribs are dusted in a coffee-spice rub, glazed in house-made Jack Daniel's sauce and slow-cooked for two hours to create perfect sticky-sweet and tangy, fall-off-the-bone riblets that are packed with flavour. Diners can opt for a spicier version of the original Jack Daniel's glaze, which is called 'Jack Fire' (\$39).

Paired with these tender ribs are double, peach wood-smoked chicken wings, which are doused in a choice of the original Jack Daniel's sauce, or Jack Fire option (\$22). Cauliflower wings are available for non-meat eaters, with both sauce options available (\$20).

An Ultimate JD Platter is loaded with a full rack of Jack Daniel's smothered ribs and a tumble of chicken wings, alongside a tower of onion rings, chips and two Jack Daniel's sauce-smacked, fried chicken bao buns that are exclusively available with the platter (\$80).

Chocolate aficionados can enjoy a rich, fudgy brownie, paired with a scoop of vanilla ice cream and drizzled with a boozy Jack Fire chocolate sauce (\$13).

For a complete Jack Daniel's experience, a Bavarian Ribs Combo includes a full rack of the glazed ribs, a boozed-up brownie and 1-litre stein of beer (\$69).

Culinary Director of Casual Brands Don Lama said the fabulous new ribs and wings brought even more diversity to The Bavarian's already meat-filled menu.

"The Bavarian is known for its hearty, meaty meals and generous portions and our new Jack Daniel's inspired flavours and innovative menu items add even more meat to the bone," Chef Don said.

"We're thrilled with the result of the fall-off-the bone ribs, the deep flavour of smoked wings and the killer chocolate brownie, and we think our guests will be too."

Three spiced cocktails have also been added to the menu, inspired by the red-hot cinnamon flavours of Jack Daniel's Tennessee Fire. Jack Fire Iced Tea marries signature JD Tennessee Fire with Cuvée Agnès Brut and peach Monin, which is served with orange slices and maraschino cherries in a shareable jug (\$25). An apple pie inspired Jack Fire Boiler Maker pairs Bonamy's apple cider with a shot of Jack Daniel's Tennessee Fire (\$14), while an Old-Fashioned is garnished with orange peel and cloves (\$16).

In addition to the cocktails, a paddle of six spicy shots is also available, which includes two shots of Jack Daniel's Tennessee Fire, two shots of Devil's Tongue schnapps and two shots of spicy Bergfeuer Mountain Blaze liqueur (\$59).

For those after a traditional Bavarian beer experience, the restaurants serve a variety of beers on tap, including a full range of local craft and imported German brews, available in 1-litre steins.

**Bookings:** [The Bavarian](#).

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