



Sip into summertime with refreshing shandies at The Bavarian Festive schnitzel, Christmas Fest and Feed the Family menu available

Monday, 23 November 2020: It's beginning to taste a lot like summer at The Bavarian with preparations for effervescent shandies, an Aussie summertime inspired schnitzel of the month, and value-packed Christmas Fest and Feed the Family menus being wrapped up for a December launch.

Revered for their strong German beer credentials and 20 taps, The Bavarian restaurants across NSW, Queensland, Victoria, South Australia and the ACT have put their own spin on the traditional shandy, adding nine refreshing variations to the menu from Tuesday, 1 December until Sunday, 28 February.

The shandy series (\$10-\$15), each served in a 500ml stein and built over ice, includes Summer Mango that mixes Franziskaner Hefe Weissbier with mango juice, and Michelada which adds a spice kick to 4 Pines Kolsch with the addition of Bloody Mary spiced juice, lime juice and a chilli-salt rim.

The summer shandy's celebratory 'spirit' is dialled up with the addition of liqueurs, whiskeys and tequila, including:

- Nightcap: Hofbrau Dunkel, coffee liqueur
- Butterscotch: Franziskaner Hefe Weissbier, butterscotch schnapps
- Big Red: Brookvale Union Ginger Beer, Jack Daniel's Tennessee Fire Whiskey, cranberry juice
- Apple Rye Spice: Brookvale Union Ginger Beer, Jack Daniel's Tennessee Straight Rye Whiskey, apple juice
- Tennessee Ginger Brew: 4 Pines Kolsch, Jack Daniel's Tennessee Whiskey, Orgeat, ginger beer
- Largarita: 4 Pines Kolsch, Herradura Original Plata Tequila, agave nectar, squash
- Snake Bite: Bulmers apple cider, 4 Pines Kolsch, Chambord

Throughout December a Christmas Fest menu is available daily, for lunch and dinner, at all locations (\$69pp). The three-course, share-style menu includes fresh-baked pretzels, golden-crumbed chicken schnitzels with mushroom sauce and fries, and roast pumpkin and beetroot salad. A two-hour drinks package is also included, spanning select beers, ciders, wines and four different types of cocktails: strawberry margarita, lychee paradise, apple-tini and elderflower garden. The Christmas Fest wraps up with a round of schnapps for the table.

The traditional German schnitzel takes a delightful Aussie twist during December. Available for the full month, the Aussie BBQ Christmas Schnitzel (\$29) is a crumbed chicken breast topped with butterflied, grilled king prawns in garlic and herb butter and served with green salad and fries.

The Bavarian restaurants at Manly in Sydney, and Eagle Street Pier in Brisbane are open for lunch and dinner on Christmas Day with a la carte and Christmas Fest menus available.

A Feed The Family share-style menu – designed for two adults and two children – is available throughout December and comprises of pretzels, chicken schnitzels and mushroom sauce, fries, salad and ice cream in a choice of strawberry, chocolate and vanilla flavours (\$49).

The Bavarian restaurants are open at Charlestown, Rouse Hill, Castle Hill, Shellharbour, Tuggerah, Manly, Penrith, Miranda, Macarthur, Green Hills, Entertainment Quarter, York Street and Wetherill Park in NSW; Eagle Street Pier, Chermside, Toowoomba, Mackay, Robina, Broadbeach, Coomera, Sunshine Coast, and Rockhampton in Queensland; Belconnen and Woden in the ACT, and Tea Tree Plaza in South Australia. The Bavarian at Westfield Knox in Victoria reopens on Wednesday, 2 December. The Bavarian at Chatswood in Sydney also reopens on this date.

Bookings: thebavarians.com

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