

The Bavarian's newest, healthiest schnitzel bares all

Where to find bottomless meat and cheese platters and indulgent Sunday sessions

Monday, 4 January 2021: Revered for its delicious schnitzel credentials, The Bavarian is throwing caution to the wind throughout January 2021 with the launch of a new Naked Chicken Parma that is served, somewhat unconventionally, without the classic golden crumb.

The traditional method of dipping chicken or pork in egg, coating in flour, dropping in hot oil and basting until an ultra-crisp crust forms has been replaced with a good intention-inspired, New Year's resolution-charged, grilled chicken breast with parmigiana toppings, served with healthy side dishes.

The breadcrumb-less, grilled bird is far from bare, draped instead in double-smoked ham, drizzled with Napolitana sauce, daubed with mozzarella and served with a healthy green salad and crisp, sweet potato fries.

It is a gorgeous thing that will indulge a schnitzel craving, while keeping healthy intentions on track.

The Naked Chicken Parma (AU\$27, NZ\$30) is available at all The Bavarian locations until Sunday, 31 January.



On the other hand, if there are no limits to indulgence, lovers of charcuterie and gluttons of cheese have the opportunity to feast upon an all you can eat Meat & Cheese Board throughout January (AU/NZ\$25 per person, minimum two diners). A delightful collection of German cheeses, Prager ham, Schinkenspeck, Lyoner, Berliner, Liverwurst, pretzels, gherkins, Kühne mustard and remoulade will be replenished, when fully consumed, during each 90-minute sitting.

In drinks news, everyone loves a Sunday session and The Bavarian is stocking the bar with cocktail essentials ready for outrageously affordable AU/NZ\$20 jugs of its favourite summertime tipples: Strawberry Margarita, Lychee Paradise, Appe-Tini and Elderflower Garden, which are available every Sunday in January. Kick back al fresco and ease into afternoon vibes with a chilled cocktail jug, paired with nibbles, dishes and desserts from The Bavarian's menu. Find a [full list of venues here](#).

Bookings: [The Bavarian](#).

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