



The Bavarian Wollongong is back in business Celebrate with winter warming platters of pure German goodness

Monday, 7 June 2021: Suffering from schnitzel withdrawals? Craving the biggest, crackliest pork knuckle in the Wollongong, if not the country? The Bavarian Wollongong has you covered, with the family-friendly venue set to re-open on Tuesday, 15 June from 12pm.

The reopening is perfectly timed to coincide with The Bavarian's country-wide launch of five big impact Winter Platters, built for big appetites, that are each designed for two diners to share.

The Bavarian's equivalent to winter thermals, these five protein-packed platters are a feast of uttermost proportions for cold winter souls. Designed for two hungry diners to share – or even a small family – they are available until Wednesday, 1 September.

Indulge in a delicious Deutschland experience with The Bavarian Tasting Platter (\$59) featuring a generous slab of crackling pork belly, The Bavarian's famous pork knuckle – thick with irresistible crackling, flavour-packed German sausages and golden-crumbed chicken schnitzel, which are accompanied with traditional trimmings, such as sauerkraut, red cabbage, creamy mashed potato, apple compote and delicious bier jus.

Guests who prefer to concentrate their eating on one particular protein, can take on a platter starring Germany's most consumed meat – pork. The Ultimate Pork Platter (\$59) includes crackling pork belly, Nurnberger bratwurst, crisp pork schnitzel and BBQ pork bao buns, served with delicious sides of sauerkraut, red cabbage, creamy mash, lashings of German mustard and bier jus.

Another bounty of culinary Bavaria is the Schnitzel Celebration Platter (\$49) showcasing a trio of golden-crumbed deliciousness in the form of cheesy chicken parma, garlic and parmesan rubbed chicken schnitzel and traditional Jagerschnitzel with mushroom sauce, served with crunchy fries.

The Southern Platter (\$49) takes diners out of Deutschland and into America's deep south with Nashville rubbed fried chicken, southern fried chicken schnitzel, potato gems, cabbage slaw with chipotle mayo, Jack Daniel's BBQ sauce and buffalo sauce.

Leaving the wurst to last, sausage fans can test how many varieties they can eat in one sitting, with the Signature Sausage Platter (\$49) showcasing five quintessential favourites: cheese kransky, frankfurter, pepper and garlic kielbasa, Nurnberger pin wheels and liverwurst – all served with house-baked pretzels, creamy mash, sauerkraut, Kuhne mustard and bier jus. These generous platters are \$20 per person every Wednesday, with the purchase of a drink.

Also on the menu are pretzels that are served warm from the oven, legendary pork knuckles that are thick with golden crackling, roast pork belly, and golden-crumbed, chicken schnitzels. Diners can score 2-for-1 schnitzels every Tuesday, with the purchase of a drink.

A range of chicken wings with signature sauces, burgers, and light bites including crispy pork belly bao buns and salt and pepper squid are also available. Vegetarians are catered for with mushroom parma, a 'magic' mushroom burger and a selection of generous salads.

A Bavarian-inspired haus of hearty bites wouldn't be complete without a line-up of traditional German beers and there are also a range of local Aussie brews with which to toast the re-opening.

Food and Beverage Director John Sullivan said: "We are thrilled to be reopening The Bavarian Wollongong."

"Winter is the perfect time to do so with our hearty menu of generous portions and our new range of valued-packed platters."

"We encourage everyone to come along and give them a try, and to raise a stein to our reopening."

Bookings: [The Bavarian](#).

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