



## Brace yourself! The Bavarian's new Winter Platters are comin' at ya

**Monday, 7 June 2021:** The Bavarian is tapping into its culinary heritage and reputation for generous portions and pocket-friendly pricing with the 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 from Thursday, 10 June until Wednesday, 1 September at all The Bavarian restaurants across the country and New Zealand.

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.

Food & Beverage Director John Sullivan said: "Nowhere does platters like The Bavarian and we're dialling it up this winter with five generous in size, flavour-packed variations to choose from."

"Bring a friend and an appetite as our platters are designed for two very hungry diners to share."

Heads up meat-lovers: the biggest bang for the buck kicks in on Wednesday, 16 June with the launch of Winter Wednesdays, when each platter is available for \$20 per person every Wednesday (with the purchase of two full-priced drinks), until Wednesday 1, September 2021.

Diners who are looking for something more plate-sized than platter-sized can score two-for-one schnitzels every Tuesday (with the purchase of two full priced drinks), from Tuesday, 8 June. The schnitzel line-up includes favourites such as Jagerschnitzel, chicken parma and schweineschnitzel – a pork schnitzel with cabbage slaw and fries.

Nothing pairs with a platter better than a draught beer and this legendary haus of steins heroes German heavyweights Hofbrau, Spaten, Lowenbrau, Paulaner and Franziskaner, alongside a number of Australian brews. Prost!

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

**Media enquiries:** Pacific Concepts Director of Marketing & Communications  
Rachel Lebihan | [Rachel.lebihan@pacifichunter.com.au](mailto:Rachel.lebihan@pacifichunter.com.au) | 0438 701 573.