



Happy Easter at Fratelli Fresh, The Bavarian, Munich Brauhaus Enjoy Feasts, Easter Egg Hunts, Chocolate Egg Beer plus Willy Wonka style Golden Tickets to a Year's Supply of Schnitzels

Monday, 4 April 2022: Pacific Concepts casual restaurants Fratelli Fresh, The Bavarian and Munich Brauhaus are dialling up the Easter fun with generous feasts, an Easter egg hunt, an abundance of chocolate goodness and Willy Wonka style golden tickets to win a year's supply of schnitzels.

Fratelli Fresh is tapping into its family-friendly dining credentials with an Easter roast menu available at its Darling Harbour, Entertainment Quarter, Manly, Miranda, and Westfield Sydney locations from Saturday 16th April to Sunday 17th April.

Designed to share between a minimum of two diners, guests can choose between a sensational 12-hour slow-cooked lamb shoulder with mint salsa verde, or a whole roast chicken, both served alongside crisp rosemary roast potatoes, creamy cauliflower cheese, seasonal leaf salad and focaccia. (\$49 per person).

Guests must pre-order their Easter roast when they make a booking. The cut-off for orders is Thursday 14th April at 10am.

On Easter Sunday there will be an Easter egg hunt and special guest appearance by the much-loved Easter Bunny at Fratelli Fresh Darling Harbour, from 2pm.

Easter usually brings chocolate eggs and a sugar rush, but The Bavarian is tapping into its own culinary traditions with the release of Willy Wonka style Golden Tickets to a year's supply of golden crumbed schnitzels.

To be in the running to win one of three Golden Tickets available across NSW, Victoria, Queensland, South Australia, the ACT and New Zealand (Auckland and Queenstown), guests must purchase a limited-edition Schnitzel Platter, which is available over the Easter long weekend, from Friday 15th April to Monday 18th April.

The Schnitzel Platter is designed for generous feasting and features a range of huge, house-favourite, golden-crumbed veal, pork and chicken schnitzels. The traditional veal schnitzel makes a long-awaited comeback, following customer demand.

Each platter of golden-crumbed goodness comes with house-baked pretzels fresh from the oven, traditional sauerkraut, red cabbage, potato salad, apple compote and creamy mashed potato. (\$59 per person, minimum of two diners). For an additional \$20 guests can upgrade to a two-hour drinks package, including select beer, house wine and soft drinks. Add on cinnamon sugared doughnut pretzels for \$8 each.

Those who purchase a Schnitzel Platter, will be in the running to win one of three Golden Tickets that entitle three lucky winners to a year's supply of schnitzels: that's one schnitzel a week for 52 weeks at any of The Bavarian restaurants. Winners will be announced on Tuesday 19th April.

Meanwhile, Australia's biggest German beerhall destination Munich Brauhaus has Easter Egg Schnapps and Easter Egg Beer on the menu from Friday 15th April to Monday 18th April.

Guests select their favourite flavoured schnapps from the menu, which is served with a hollow Easter egg to drink it from (\$11) and is delivered to the table from a metre-long schnapps paddle.

For guests who equally love chocolate and beer, all their Easters will come at once with a 300ml beer served from a chocolate Easter egg. A limited number of Easter Egg Beers will be available each day: first come, first served (\$14).

Reservations: Fratelli Fresh: fratellifresh.com.au, The Bavarian: thebavarians.com.au, Munich Brauhaus: munichbrauhaus.com.au.

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