



The Bavarian goes OTT with super-stacked schnitzels, sausages, burgers and wings Plus bigger, bolder Bavarian menu coming soon

Monday, 6 June 2022: The Bavarian restaurants have turbocharged their menus with OTT, or Over The Top, dishes designed to replenish, indulge, and fulfil even the hungriest of diners.

The Bavarian's schnitzels, sausages, burgers and chicken wings have all had an outrageous OTT makeover. The result? They're all extraordinarily big ... and good.

The super-stacked OTT menu items are available at all The Bavarian restaurants across NSW, Queensland, Victoria, South Australia, the ACT and in Auckland and Queenstown in New Zealand until Sunday 31st July.

The iconic schnitzel has been taken to the extreme, with three versions to choose from (\$55 per person):

- Godfather: giant schnitzels, ham, cheese, Kielbasa, Napoli sauce, cheese
- Matterhorn: schnitzel mountain, cheese spätzle, three layers of Alpen cheese, bacon
- Big Boy Oi, Oi, Oi: schnitzel, stacked with BBQ wings, bacon, egg

Dial up the excessiveness with add-ons including spätzle, pork ribs and maple and bacon waffle (\$10 each).

The OTT Burger includes an Angus beef patty, chicken schnitzel and pork belly layered with tomato, lettuce, Swiss cheese and drizzled with sauce in between a soft bun (\$34). Diners can tailor their OTT burger to suit their taste and appetite, with double beef patties and schnitzels (\$18) triple patties and schnitzels (\$28) and OTT add-ons including mac and cheese balls, layers of bacon, and triple cheese – Swiss, Brie and Parmesan.

OTT Wings come in 8 flavours and four super-sizes: ½kg – \$20, 1kg – \$30, 2kg – \$50, 5kg – \$100. Orders of 5kg will not go unnoticed, with the mound of saucy wings delivered with sparklers and a ringing bell.

The humble German sausage can be supercharged in size, heat, or an OTT combination of both.

- Long: longest Bratwurst Nurnberger, mash, sauerkraut, mustard \$35
- Hot: sign your waver for our hottest Currywurst, with fries \$28
- I Want It All: the biggest wurstplatter (designed for two) with pretzel, sauerkraut, mustard, gravy \$65

If eight weeks of OTT food hedonism isn't enough, all The Bavarian restaurants will relaunch the full menu on Monday 20th June. The menu boasts bigger, bolder Bavarian flavours. The new motto: go bold, or go home!

New Bavarian dishes include:

- Brotzeit-Teller: Black Forest ham, cheese, leberwurst, loaf of rye bread and condiments (\$18)
- Käsespätzle: traditional Bavarian pasta (\$26)
- Bavarian Schmanckerl: crackling pork belly, German sausages, schnitzel, sauerkraut, red cabbage, creamy mash, apple compote and bier jus (\$36)
- Wurstsalat: Pork Lyoner, pickled onions, gherkins, radishes, mustard dressing, roast potatoes \$20

Classic dishes remain on the menu, including The Bavarian's famous crispy pork knuckle, crackling pork belly, Munich Platter and Wurst Platter. Five schnitzels are available served with fries, mash, or potato salad:

- Jager Chicken Schnitzel with mushroom ragout (\$26)
- Schwein Schnitzel with Bavarian slaw (\$28)
- Parmi with Prager ham, mozzarella and Napolitana sauce (\$27)
- Naked Schnitzel with garlic butter and wilted greens (\$26)
- Wannabe a Schnitzel: plant-based schnitzel with forest greens and balsamic glaze (\$28)

Burgers have also been turbocharged with German flavours, including the Oink Oink Burger with sliced pork belly, apple cabbage slaw, roast onions and BBQ sauce (\$25), the Kanzler Burger with tomato, Swiss cheese, lettuce, horseradish mayo and bacon (\$25), the Killer Schnitty with Swiss cheese, cranberry sauce, lettuce, and roasted walnuts in a pretzel bun (\$23), and the Berlin Mitte – a plant-based schnitzel with caramelised onion, lettuce, roasted walnuts, tomato and vegan mayo in a pretzel bun (\$23).

The Bavarians: [Locations and bookings.](#)

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