

Counter Meals

Pretzel	5.00
w/ mustard & butter	
Egg & Bacon Roll	13.5
w/ hickory smoked BBQ sauce	
BLT	14.5
On seeded bun w/ rashers of bacon, lettuce, tomato, aioli	
Veggie Burger	16.5
w/ lentil patty, beetroot relish lettuce, tomato & cheese	
Brewer's Burger	16.5
Beef patty, lettuce, tomato, cheese, pickles, mustard, tomato sauce on a toasted bun.	
Add: Bacon & Egg	3.0
Mexi Burger	17.5
Beef patty, lettuce, tomato, sour cream & jalapeno aioli on a toasted bun	
Chicken Schnitzel Burger	18.5
Haus crumbed chicken breast, lettuce, tomato & aioli on a toasted bun.	
Add Shoe string fries w/ your meal	3.5

Extras

Aioli	1.5
Side Salad	5.0
Sauerkraut	6.0
Pickled Red Cabbage	7.0
Mashed Potato	7.0

Zierholz Specialties

Hühnchen Schnitzel	26.0
Haus crumbed chicken breast w/ fries & lemon	
Add:	
Mash or Salad	4.0
Gravy	2.0
Jager Sauce of Mushroom & Ham cream sauce	4.0
Chicken Parmigiana	28.5
w/ fries	
The Foot Long Kransky Roll	27.5
Toasted roll topped w/ sauerkraut, a foot long Kransky sausage, crispy shallots & mustard w/ fries	
Trio of German Sausages	29.5
Chef's selection of sausages, w/ mashed potato, sauerkraut, gravy & mustard	
Crackling Roast Pork Belly	30.0
w/ creamy mashed potato, red cabbage & gravy (gf)	
Vege Risotto / Pasta of the day	
(see specials board)	

Haus Special

Slow Roast Pork Knuckle	38.5
Served w/ Red Cabbage, Mashed potato, Sauerkraut & Gravy	
(Pre-order is recommended, otherwise a 20+ minute wait)	

For Sharing

Tasting Platter (min. 2 pax)	35 p.p
A selection of German sausages, haus crumbed chicken, schnitzel & crackling roast pork belly. Served w/ creamy mashed potato & sauerkraut	
Brewer's Banquet (min. 4 pax)	40 p.p
Chef's selection of appetizer & entrée, followed by German sausages, haus crumbed chicken schnitzel, crackling roast pork belly. Served w/ creamy mashed potato & sauerkraut.	

Dessert

Apple Strudel	12.5
Served w/ raspberry coulis, ice cream & whipped cream	
Belgium Waffles	13.5
Served w/ mixed berry compote, ice cream & maple syrup	
Dessert of the day	14.5
Check our specials board	

Kinder Menu

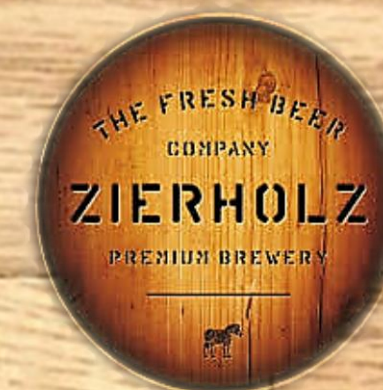
Bangers & Mash (gf)	13.5
Chicken Schnitzel & Fries	13.5
Two Scoops of Ice-cream	7.0
Chocolate or Raspberry Sauce	

Gluten Free

* A number of items on our menu can be made as gluten free, please ask our friendly staff

Daily Specials

Please check out our boards!



Bar Snacks

Pretzel (each)	5.00
w/ mustard & butter	
Shoe String Fries	9.5
w/ tomato sauce	
Wedges	13.5
w/ sour cream & sweet chilli sauce	
Salt & Pepper Squid	13.5
w/ aioli	
Kransky Bites	14.0
w/ mustard (gf)	

~ Please Place Your Order at the Bar, Thank You ~

Wine

Sparkling (mini bot) (bot)

Chardonnay Pinot Noir	11.0	
Blanc De Brut		32.0

White Wine

Sauv Blanc Semillon	11.0	32.0
Chardonnay		35.0
Riesling		38.0

Moscato

200 ml	12.0	
750 ml		38.0

Red Wine

Shiraz Cabernet		32.0
Cabernet Sauvignon	11.0	35.0

Spirits & Liqueurs

Wild Brumby's Schnapps	7.5
Basic Spirits & Liqueurs	9.5
Premium Spirits	10.0

Cider on Tap

JOLLY MILLER APPLE CIDER (7% abv)
A true cider, dry, punchy made from real apples from Gundaroo, NSW

Sample paddle

We offer samples paddles which include a 60ml sample of each beer followed by a $\frac{1}{2}$ pint of your favourite!

Non Alcoholic Beverages

Juice / water	4.0
Soft Drink	4.5
Ginger Beer	4.5
Ice tea	5.0

Coffee Tea	(r)	(m)
	4.5	5.0

Brewery Tours

We offer Brewery Tours and Beer tastings with our Master Brewer, Christoph Zierholz.

These events are perfect for Bucks Parties, Birthdays, Corporate team building, or for those who just want to know a little more about the delicious beer going into their glass.

Private Functions

We also cater for any type of events & can tailor it within your requirements. Our functions menu including terms & conditions are available on our website. Send us an email at info@zierholz.com.au



Beer on Tap



SCHANKBIER - Zapfen

Full flavoured light lager w/ plenty of body & flavour for a lower alcohol beer.



GERMAN ALE - Zebra

Cologne style Ale. Crisp, delicate, easy drinking & very moreish, the original Zierholz Beer



PILSNER - Zumbador

Traditional Pilsen style lager, sweet malt & zesty hopswith



WEIZEN - Zoro

Traditional Wheat beer, banana fruitiness and clove spice. Tart & refreshing.



AMBER ALE - Zorilla

Düsseldorf style Ale. Nutty malt And bitter hops with hints of roastiness and caramel flavours.



HOPMEISTER - Zeppelin

English Style Pale Ale. Fruity hops & juicy malt, appetising dry finish.



PORTER - Zugtrompete

An assertive beer with a lot of bitter chocolate and roasty flavours, potent yet very smooth.

See Bar for Seasonal Beer on Tap

Menu Food | beverage

A passion for quality

After immigrating from Swabia, Germany with his family at the age of 15, Christoph went on to become a respected soil and water scientist. A simple wish - to brew a genuine Bavarian wheat beer for his father - saw Christoph build a gas-fired all-grain brewery in his garage. His scientific background and a German's legendary obsession with quality saw him brew thousands of litres of award-winning beer. Christoph went on to take the title of Grand Champion Brewer two years in a row at the Australian amateur brewing championships. Christoph decided to pursue a new dream, to own and run his own full-scale commercial brewery, making the finest European beers to be served fresh at local venues.

They say behind every great man is a great woman, and even though Christoph himself would challenge the term 'great man' right away, Cristina Zierholz is that woman. Cristina combines a full-time job and being a mother of two; Adrian and Liam with being the key organiser and manager of the Zierholz Restaurants and Bars side of the operation. Her original background and expertise is in hospitality. Cristina has a passion and affinity for excellence in customer service and operational management. Cristina's dedication to the business is invaluable and lets Christoph get on with what we want him to concentrate on, the crafting of tasty beers!