



The Bavarian Launches Ten-Week Schnitz Blitz across Australia

Monday, 29 March 2021: The Bavarian is drawing on its German credentials and inspiration from an Aussie national food icon with a 10-week schnitzel festival – or Schnitty Fest – showcasing 10 types of schnitzels and \$10 Schnitzel Wednesdays every week.

This legendary haus of hearty bites, with locations across NSW, Queensland, Victoria, the ACT and South Australia, is giving schnitzel fans ten weeks to indulge in a smorgasbord of ten schnitzel variations, which are available from Wednesday, 31 March until Wednesday, 9 June.

Ten incredible flavours have been created by The Bavarian’s Schnitzel Masters, who hand-make hundreds of schnitzels daily: pounding chicken and pork to mere millimetres thick, dipping in flour and egg, dredging in house-made breadcrumbs, and pan-frying in hot oil until perfectly golden and blistered. The new menu includes:

Mexican (\$26)

Crumbed chicken breast, corn chips, spicy beef, beans, cheddar, tomato salsa, coriander & sour cream

Hawaiian (\$25)

Crumbed chicken breast, double smoked ham, grilled pineapple, napolitana sauce & fries

Nashville (\$26)

Southern fried chicken breast, Nashville rub, cabbage slaw, dill cucumber, potato gems & chipotle aioli

Oktoberfest (\$26)

Crumbed chicken breast, sautéed potatoes, wurstsalat, pickled cucumber & mustard

The G&P (\$24)

Crumbed chicken breast, garlic and parmesan rub, rocket & parmesan salad, semi-dried tomato & fries

Jagerschnitzel (\$23)

Crumbed chicken breast, mushroom sauce & fries

Parma (\$24)

Crumbed chicken breast, double smoked ham, mozzarella, napolitana sauce & fries

Schweineschnitzel (\$26)

Pork schnitzel, cabbage slaw, lemon & fries

Mushroom Parma (\$24)

Crumbed confit mushroom, mozzarella, napolitana sauce, cabbage slaw & fries

Vegan (\$26)

Potato and mixed veggie schnitzel, green salad & fries

There will be a \$10 schnitzel blitz every Wednesday with all ten flavours available during the all-day deal.

Lining up next to the schnitzels are beer paddles showcasing The Bavarian’s unique range of eight imported German beer styles, spanning Lowenbrau, Hofbrau, Spaten, Franziskaner and Paulaner. Beer explorers can sample four beers for \$20, or eight for \$35, and choose an all-German line-up, or interspersed with Aussie brews.

Food & Beverage Director John Sullivan said The Bavarian is renowned for its German beers and food, including eight imported beers, legendary pork knuckles and pork belly that are thick with golden crackling, traditional flavour-packed sausages, and the most popular Bavarian dish of all: the schnitzel.

“We’re known of as the Haus of Schnitzels and Steins for good reason,” Mr Sullivan said. “The Bavarian is the only restaurant and bar in Australia where eight imported German beers can be found under one roof, where they’re served in traditional one-litre glass steins, and can be paired with classic, house-made German dishes.”

“Our schnitzels are a perennial favourite on the menu for their generous size, fantastic bread-crumbed crunch and tender meat filling and our schnitzel festival is an homage to this classic Bavarian dish that Australians have made their own.”

Bookings: thebavarians.com.

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