



## Destination Oktoberfest!

### The Bavarian restaurants bring beers, feasts and fun on tap

**Wednesday, 8 September 2021:** Destination Oktoberfest! It's back this year with The Bavarian restaurants across Queensland chilling the beer, prepping the pretzels and pork knuckles and putting the oompah back into their oompah bands ready for a five-week celebration.

Fans of German-style feasts and family-style fun don't have to travel far with The Bavarian restaurants across 10 Queensland locations, including Brisbane, Toowoomba, Gold Coast, Sunshine Coast, Mackay and Rockhampton flexing their Oktoberfest muscles from Friday 17<sup>th</sup> September to Sunday 17<sup>th</sup> October.

The Bavarian at Eagle Street Pier will kick-off the celebrations on Saturday 18<sup>th</sup> September at 6.30pm with a traditional keg tap, which traditionally marks the start of Oktoberfest in Munich.

Oompah bands will play traditional thigh-slapping tunes at The Bavarian Eagle Street Pier, Chermside and Rockhampton every Friday from 6pm to 9pm and Saturday from 7pm to 10pm.

The Bavarian restaurants are renowned for their imported German draught beers, served in traditional, glass steins. Throughout the Oktoberfestivities 10 German brews are on tap at all locations, including three of the official, limited-edition Oktoberfestbeers – Hofbrau, Paulaner, Lowenbrau – brewed by German brewmeisters especially for the annual Oktoberfest. Prost!

The Bavarian Fest set menu is available throughout Oktoberfest, including a haus-baked pretzel, crunchy noodle salad, golden chicken schnitzel with mushroom sauce and fries, and classic apple strudel with vanilla ice cream, as well as two hours of beers (all 10 are available), house wine and soft drinks (\$79 per person).

An Oktoberfest Combo menu is also available, including a fresh-baked pretzel, crackling pork belly or schnitzel, a 500ml German beer and a shot of schnapps (\$45 per person).

Also on the menu is The Oktoberfest schnitzel, which comprises of a golden crumbed chicken breast, sautéed potatoes, wurstsalat (traditional sausage salad), pickled cucumber and mustard (\$28).

The Bavarian's a la carte icons are also available, including pork knuckles thick with golden crackling, traditional sausages and large sharing platters loaded with classic meat dishes and all the Bavarian trimming of sauerkraut, creamy mash, apple compote and beer jus.

The Bavarian Director of Venue Performance and Experience John Sullivan said: "If festival-goers can't visit Oktoberfest in Munich, we'll bring a taste of Oktoberfest to them with all 10 of The Bavarian restaurants across Queensland offering a five-week schedule of family-friendly fun."

"From classic dishes that are generous in size and flavour, to steins of traditional imported beer, and festive tunes and songs from our oompah bands, our restaurants capture the essence of an Oktoberfest experience without travelling too far from home."

**Bookings:** [thebavarians.com](http://thebavarians.com).

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