

# Southern Cross

G R I L L O N Q U E E N

## Wine and Dine with Ron

### Oktoberfest Edition

#### **Buttery Soft Pretzels with Sea Salt**

Traditional German pretzels glazed with butter and topped with sea salt. Served with a Dijon and horseradish mayonnaise.

**Paired with:** Gaffel Kolsch Ale, 5.2%, Rheinhessen, Germany

#### **Sausage and Apple Hot Potato Salad**

A delicious combination of braised cabbage, apples, potatoes and Bratwurst sausage, served with a honey mustard glaze.

**Paired with:** Krombacher Pilsner, 4.8%, Germany

#### **Jager Schnitzel**

Breaded seasoned pork loin, fried and topped with a creamy Hunter sauce. Served with hand-cut fries.

**Paired with:** Holsten Premium Lager, 5.2%, Germany

#### **Slow-Cooked Beef Short Ribs**

Braised beef short ribs, slowly simmered in seasoned broth. Served on a bed of wide egg noodles and garnished with sweet butternut puree.

**Paired with:** Paulaner Salvator Lager, 7.5%, Germany

#### **Black Forest Cake with Kirsch Wasser**

A traditional Black Forest cake made by our Pastry Chef, Julia.

**Paired with:** Mas Janeil Maury 2005, Roussillon, France