



MENU



**GERMAN
ARMS** EST.
1839

FOOD & DRINKS MENU

SMALL & SHARING

HERB GARLIC BREAD v	9
<hr/>	
POPCORN CHICKEN	11.9
with Hahndorf hot sauce or aioli	
<hr/>	
CRISPY CAULIFLOWER BITES v/VE/GF	SMALL 12.9
Battered in chickpea flour with fresh mint	
and coriander chutney	
<hr/>	
BUFFALO CHICKEN WINGS	8 FOR 14.9
Served with spicy aioli or Jack's Sauce	
16 FOR 22.9	
<hr/>	
LOADED CHEESEBURGER FRIES	14.9
Crispy chips topped with chilli beef mince, pickles and melted cheese	
<hr/>	
SEASONED WEDGES v	12.9
with sweet chilli and sour cream	
<hr/>	
NURNBERGER CHIPOLATAS	6 FOR 14.9
with Jack's Sauce and mustards	
<hr/>	
GERMAN ARMS TASTING BOARD (GF option)	49.9
Selection of 2 cured meats, prawns, calamari, hummus, house pickles, olives, local cheese and charred bread	
<hr/>	
CROQUETTES	3 FOR 11.9
with triple Brie, smoked pork and tomato kasundi sauce	

KIDS

KIDS SPAGHETTI WITH BOG	9.9
KIDS SPAGHETTI WITH NAP v	9.9
KIDS SPAGHETTI WITH CHEESE v	9.9
KIDS FISH & CHIPS	9.9
SAUSAGE & MASH WITH GRAVY GF	9.9
1/2 SERVE CHICKEN SCHNITZEL	9.9
CHICKEN NUGGETS WITH CHIPS	9.9
CHIPS WITH TOMATO SAUCE v/VE/GF	6.9

PUB CLASSICS

350 GM CHICKEN SCHNITZEL	24.9
with chips, salad and your choice of sauce gravy/mushroom/pepper/diane	
PARMIGIANA	4
ADD 6 GARLIC PRAWNS	9.9
<hr/>	
350 GM BEEF SCHNITZEL	24.9
with chips, salad and your choice of sauce gravy/mushroom/pepper/diane	
PARMIGIANA	4
ADD 6 GARLIC PRAWNS	9.9
<hr/>	
GA BEEF BURGER	21.9
with mustard, grilled onion, Hahndorf bacon, aioli, lettuce, melted cheese on brioche bun with chips	
<hr/>	
SOUTHERN SPICE CHICKEN BURGER	22.9
Marinated chicken breast, cos lettuce, aioli, fresh tomato, grilled onion on brioche bun with chips and aioli	
<hr/>	
CRISPY TENDER CALAMARI GF	23.9
with garden salad, chips, lemon wedge and tartare sauce	
<hr/>	
FISH & CHIPS	24.9
Battered market fish fresh fillets (2), tartare sauce, garden salad, lemon and chips	
GRILLED	ADD 2
<hr/>	
BANGERS & MASH GF	19.9
Strathalbyn Lamb and rosemary sausages, creamy potato mash, peas and caramelised onion sauce	
<hr/>	
PULLED PORK BURGER	22.9
Jack Daniels marinated pulled pork served with house-made slaw on a brioche bun with a side of chips	
<hr/>	
VEGAN BURGER	22.9
House-made kofta patty flavoured with potato, cashews and Eastern spices on a vegan bun with cos lettuce, caramelised onion, vegan aioli and chips	
<hr/>	
GRILLED CHICKEN SALAD GF	24.9
Mixed leaves tossed with roasted pumpkin, chickpeas, chicken and haloumi with a balsamic vinaigrette	

FOOD & DRINKS

MENU

MAINS

400 GM GRAIN FED T-BONE GF	36.9
with creamy potato mash, green beans with gravy/mushroom sauce/pepper/diane	
ADD 6 GARLIC PRAWNS	9.9
NT BARRAMUNDI GF	29.9
with spring greens, shaved fennel, orange and creamy garlic sauce	
EGGPLANT PARMIGIANA V (vegan cheese available on request)	24.9
Crumbed eggplant with parmigiana topping, chips and salad	
CLASSIC CAESAR SALAD (available GF on request)	24.9
Baby cos lettuce, Hahndorf double smoked bacon, soft free-range poached egg, Caesar dressing, crispy croutons topped with shaved parmesan	
ADD CHICKEN	5.9
ADD 6 GRILLED PRAWNS	8.9

SALADS & SIDES

MIXED LEAF SALAD V/VE/GF	9.9
Tomato, cucumber and aged balsamic vinegar	
CRISPY CHIPS WITH AIOLI & TOMATO SAUCE V/GF	9.9
STEAMED GREEN BEANS & BOK CHOY V/VE/GF	9.9
Tossed in Adelaide Hills olive oil and garlic	
LOADED CHEESEBURGER FRIES	14.9
Crispy chips topped with chilli beef mince, pickles and melted cheese	
CREAMY POTATO MASH V/GF	7.9
SEASONED WEDGES V	12.9
with sweet chilli and sour cream	
SWEET POTATO FRIES V/VE/GF	12.9
with tomato kasundi	
ONION RINGS V	12.0
with Jack's Sauce	

GERMAN SELECTION

THE ARMS GIANT HOTDOG	21.9
Cheese kransky, sauerkraut, bacon, onion and cheese in a freshly-toasted baguette with Bavarian mustard, tomato sauce and chips	
CHEF'S SELECTION OF GOURMET WURST GF	29.9
Traditional Bratwurst, Cheese Kransky and Bockwurst	
SMOKED KASSLER CHOP GF	29.9
Max Noske & Sons double smoked Kassler chop	
SLOW COOKED JUICY PORK HOCK (KNUCKLE) GF	29.9
PORK JÄGERSCHNITZEL	26.9
with mushroom sauce, bacon and mash	
BOCKWURST, SAUERKRAUT AND PRETZEL	15.9
GERMAN ARMS TASTING PLATTER GF	69.9
Chef's selection of 3 Bratwurst, Cheese Kransky and Bockwurst sourced from local butchers, smoked kassler chop and juicy pork hock	
ADD GERMAN PRETZEL	4.5
ADD RED CABBAGE	7.9
All meals served with mash, sauerkraut, glaze and German mustards	

HOT BEVERAGES

COFFEE / HOT CHOCOLATE	CUP 4 / MUG 5
Cappucino, Latte, Flat White, Long Black, Short Black, Macchiato, Chai Latte	
TEA	4
English Breakfast, Earl Grey, Peppermint, Green, Chamomile	
LACTOSE FREE, ALMOND OR SOY MILK	EXTRA 0.5

FOOD & DRINKS

WINES

SPARKLING & ROSE

PAULETTS 'TRILLIANS' SPARKLING BRUT (CLARE VALLEY)	8.9 / 41.9
ZONTE'S FOOTSTEP PROSECCO (MCLAREN VALE)	9.9 / 44.9
BLEASDALE SPARKLING SHIRAZ (LANGHORNE CREEK)	10.9 / 48.9
HAHNDORF HILL ROSÉ (ADELAIDE HILLS)	10.9 / 48.9
SIDEWOOD SPARKLING PINOT NOIR (ADELAIDE HILLS)	10.9 / 48.9
THE LANE 'LOIS' BLANC DE BLANC (ADELAIDE HILLS)	10.9 / 48.9
SOMERLED SPARKLING (ADELAIDE HILLS)	69.9

WHITE

MIKE PRESS SAUVIGNON BLANC (ADELAIDE HILLS)	8.5 / 38.9
SPRINGSEED MOSCATO (MCLAREN VALE)	8.9 / 41.9
NEPENTHE SAUVIGNON BLANC (ADELAIDE HILLS)	9.9 / 44.9
HAHNDORF HILL PINOT GRIGIO (ADELAIDE HILLS)	10.9 / 48.9
HAHNDORF HILL WHITE MISCHIEF GRUNER (ADELAIDE HILLS)	10.9 / 48.9
LOBETHAL ROAD PINOT GRIS (ADELAIDE HILLS)	10.9 / 48.9
WILSON RIESLING (CLARE VALLEY)	10.9 / 48.9
THE LANE BLOCK 1 CHARDONNAY (ADELAIDE HILLS)	11.5 / 49.9
MURDOCH HILL CHARDONNAY (ADELAIDE HILLS)	11.9 / 51.9
KANTA RIESLING (ADELAIDE HILLS)	56.9
SHAW & SMITH SAUVIGNON BLANC (ADELAIDE HILLS)	56.9
SHAW & SMITH M3 CHARDONNAY (ADELAIDE HILLS)	89.9

RED

MIKE PRESS SHIRAZ (ADELAIDE HILLS)	8.5 / 38.9
ELVARADO TEMPRANILLO (MCLAREN VALE)	8.9 / 41.9
MAJELLA 'THE MUSICIAN' CAB/SHIRAZ (COONAWARRA)	8.9 / 41.9
BLEASDALE MULBERRY TREE CABERNET SAUVIGNON (LANGHORNE CREEK)	9.9 / 44.9
RIPOSTE 'THE DAGGER' PINOT NOIR (ADELAIDE HILLS)	10.9 / 48.9
ROBERT OATLEY GSM (MCLAREN VALE)	10.9 / 48.9
HENTLEY FARM 'VILLIAN & VIXEN' SHIRAZ (BAROSSA)	11.5 / 49.9
SIDEWOOD SHIRAZ (ADELAIDE HILLS)	11.9 / 51.9
BREMERTON TAMBLYN BLEND (LANGHORNE CREEK)	39.9
BATTLE OF BOSWORTH 'PURITAN' SHIRAZ — ORGANIC (MCLAREN VALE)	44.9
PARKER ESTATE CABERNET SAUVIGNON (COONAWARRA)	49.9
MOLLYDOOKER 'THE BOXER' SHIRAZ (MCLAREN VALE)	55.9
TEUSNER 'THE DOG STRANGLER' MATARO (BAROSSA)	64.9
JOHN DUVAL 'THE PLEXUS' GSM (BAROSSA)	74.9
LA PROVA 'COLPEVOLE' NEBBIOLO (ADELAIDE HILLS)	74.9
MURDOCH HILL 'THE LANDAU' SHIRAZ (ADELAIDE HILLS)	74.9
LAKE BREEZE WINEMAKER'S SELECTION SHIRAZ (LANGHORNE CREEK)	76.9

FOOD & DRINKS
BEER

Prefer it packaged?

STUBBIES

COOPERS SPARKLING

CROWN LAGER

COOPERS STOUT

JAMES BOAG PREMIUM

CORONA

STELLA ARTOIS

LIGHT

COOPERS LIGHT

ERDINGER ALCOHOL-FREE

CANS

MISMATCH PALE ALE

PIRATE LIFE THROWBACK (SESSION ALE)

PRANCING PONY HOPWORK ORANGE

PRANCING PONY STAGE ROADIE (SESSION ALE)

PRANCING PONY 'THE ZEPPELIN' NEIPA

PRANCING PONY PALE ALE

FOOD & DRINKS

BEER, CIDER COCKTAILS

GERMAN TAP BEER

300ML	9.9
500ML	16.9
LITRE	28.9

HOFBRAU ORIGINAL (5.1%)	LAGER
HOFBRAU DUNKEL (5.1%)	DARK LAGER
HOFBRAU WEISSBIER (5.1%)	WHEAT BEER

CRAFT TAP BEER

PRANCING PONY SUNSHINE ALE (4.8%)	SUMMER ALE
PIRATE LIFE SOUTH COAST PALE (4.4%)	PALE ALE
MISMATCH (4%)	SESSION ALE
PRANCING PONY INDIE KID (5.1%)	PILSENER

AUSTRALIAN TAP BEER

COOPERS PALE ALE (4.5%)	WEST END DRAUGHT (4.5%)
CARLTON DRAUGHT (4.5%)	HAHN SUPER DRY (4.6%)
GREAT NORTHERN (3.5%)	CARLTON DRY LOW CARB (4.5%)

CIDER

HILLS CIDER CO (5%)	APPLE
HILLS CIDER CO (8%)	TROPICAL

GERMAN SCHNAPPS AND LIQUEUR

APPLE	8.9	CHERRY
SOUR APPLE		PEACH
BUTTERSCOTCH		JÄGERMEISTER

COCKTAILS

FRESH & FRUITY

\$14.90

PALOMA

Tequila + Lime + Capi Pink Grapefruit + Peppercorn Bitters

CLOVER CLUB

Gin + Lemon + Beerenberg Raspberry Jam

COSMO

Vodka + Lime + Cranberry

BREAKFAST MARTINI

Vodka + Gin + Lemon + Beerenberg Marmalade + Grapefruit Bitters

MOJITO

White Rum + Lime + Mint + Soda

FRENCH MARTINI

Vodka + Chambord + Pineapple

APPLE-TINI

Apple Schnapps + Vodka + Apple + Cinnamon Bitters

FROZEN MARGARITA

Tequila + Lime + Lemon + Salt

FOR SLOW SIPPING

\$16.90

NEGRONI

Campari + Gin + Rosso Vermouth

SMOKED & SALTED

Bourbon + Maple + Smoked & Salted Bitters

SAZERAC

Absinthe + Rye Whiskey + Cognac + Peychaud's

MANHATTAN

Canadian Whiskey + Rosso Vermouth + Havana & Hide Bitters

DESSERT & AFTER DINNER

\$14.90 - \$18.90

FRU-CHOCTAIL

Peach Schnapps + Mozart Chocolate + Valdespino + Apricot + Cream

\$18.90

TOBLERONE

Frangelico + Baileys + Kahlua + Honey + Cream

\$18.90

ESPRESSO MARTINI

Espresso + Vodka + Ristretto + Galliano + Chocolate Bitters

\$14.90