

# FOOD MENU

## MEETING PLACE SINCE 183

## **SMALL & SHARING**

ETZEL v 6 Istard butter	3.9
E HERBED DAMPER v 5 stard butter	i.9
C BREAD (3PC) v 10 / Add cheese \$2	).9
IICKEN 14 cy aioli or aioli	1.9
NGLETS GF 8 FOR 14	.9

**PORK BELLY GF** 17.9 Served with braised red cabbage and a sticky Hills Cider glaze

**SMOKY BAY OYSTERS** GF

With Buffalo sauce or Jacks BBQ sauce

6 FOR 18.9 | 12 FOR 37.9 Natural with lemon wedges 6 FOR 20.9 | 12 FOR 39.9 Kilpatrick with KI bacon

**CHEESY MEATBALL BAKE GF** Free range beef meatballs cooked in house-made tomato

sauce, topped with cheddar cheese and served on a bed of creamy mash

17.9 **ARANCINI (4PC)** v Pumpkin & feta arancini served on house-made pesto and topped with parmesan cheese

17.9 **GERMAN ARMS SLIDERS (2 PC)** 

With pulled pork, Jack Daniel's sauce and slaw on a brioche bun

**GERMAN ARMS GRAZING PLATTER (SERVES 2)** 

House-made pumpkin dip, Adelaide Hills brie cheese, cheddar, Barossa salami, marinated olives, sweet pickles and fresh fruit served with toasted turkish bread (6 slices)

Add turkish bread (6 slices) \$4

## **PLANT BASED & VEGETARIAN**

**CRISPY CAULIFLOWER BITES V/VE/GFA** Battered in chickpea flour with house-made tomato and coriander chutney

SMALL 14.9 LARGE 21.9

24.9

25.9

26.9

16 FOR 22.9

18.9

**VEGAN BURGER** V/VE/GFA

House-made kofta patty flavoured with potato, cashews and Eastern spices on a vegan bun with cos lettuce, tomato, caramelised onion, vegan aioli and chips (contains nuts)

EGGPLANT PARMIGIANA V/GFA

Crumbed eggplant with parmigiana topping, chips and salad (vegan cheese available on request)

**GNOCCHI** V/VE

House made pumpkin gnocchi tossed with butter, sage, asparagus, peas and topped with Adelaide Hills goats curd and crushed almonds.

Add chicken \$7.9 / Add 6 grilled prawns \$9.9 Swap for bolognese sauce \$6.9

## **LIGHT & FRESH**

CLASSIC CAESAR SALAD GFA	24.9
Baby cos lettuce, Hahndorf double smoked bacon,	
free-range poached egg, Caesar dressing, crispy croutons	
topped with shaved parmesan	

Add chicken \$7.9 / Add 6 grilled prawns \$9.9

**CRISPY TENDER CALAMARI GFA** 26.9

Crumbed in house with rice flour and lemon pepper seasoning, served with salad, chips and house-made tartare sauce

27.9 FISH & CHIPS GFA Ale-battered flathead fish fillets, house-made tartare sauce, salad, chips and lemon wedges

Grilled - \$2

**ATLANTIC SALMON GFA** 32.9

Served with grilled asparagus, broccolini, crispy chats and Green Goddess dressing

> Vegetarian - V | Vegan - VE | Gluten Free - GF Gluten Free Available - GFA

## **PUB CLASSICS**

#### **SCHNITZELS BANGERS AND MASH GF** Two Barossa Fine Foods pork sausages served with mash, 350G CHICKEN SCHNITZEL 27.9 peas and caramelised onion gravy **PORK BELLY** GF

Served with chips, salad and your choice of sauce gravy / mushroom / pepper / Diane

Parmigiana \$5 / Add 6 garlic prawns \$9.9

350G BEEF SCHNITZEL Served with chips, salad and your choice of sauce

Parmigiana \$5 / Add 6 garlic prawns \$9.9

gravy / mushroom / pepper / Diane

**BIG DADDY SCHNITZEL** 

**ADD EXTRA SAUCE V/GF** 

A 1KG chicken breast schnitzel with chips, salad and a choice two sauces: gravy / mushroom / pepper / Diane

Parmigiana \$5 / Add 6 garlic prawns \$9.9

**BURGERS** 

29.9

49.9

21.9

27.9

27.9

29.9

59.9

74.9

39.9

potato galette and greens

**SOUTHERN SPICED CHICKEN BURGER** 24.9

Buttermilk crumbed southern spiced chicken fillet, cheddar cheese, cos lettuce, spicy aioli, fresh tomato, caramelised onion on a brioche bun with chips

**GERMAN ARMS BEEF BURGER** 

Served with a sticky Hills Cider glaze, baked apple,

24.9

32.9

38.9

45.9

46.9

84.9

7.0

13.9

22.9

31.9

Beef patty, bacon, American cheese, Dijon mustard, pickles, grilled onion, aioli, lettuce on a toasted brioche bun with chips

gravy / mushroom / pepper / Diane

**GERMAN SELECTION** 

**BOCKWURST, SAUERKRAUT AND PRETZEL** Served with German mustards, sauerkraut, mash and gravy

THE ARMS GIANT HOTDOG

Cheese Kransky, sauerkraut, bacon, onion and cheese in a freshly toasted hotdog roll with German mustard, tomato sauce and chips

**CABBAGE ROLLS** GF

Two house-made cabbage rolls - minced beef, bacon, vegetables, herbs and spices, wrapped in cabbage and slow-cooked in a rich tomato sauce, served with mash and sauerkraut

PORK JÄGERSCHNITZEL

Topped with mushroom sauce and bacon, served with sauerkraut, salad, mash and German mustards

**CHEF'S SELECTION OF GOURMET WURSTS GF** Barossa Fine Foods traditional Bratwurst, Cheese Kransky and

Bockwurst with mash, sauerkraut, German mustards and gravy SLOW-COOKED JUICY PORK HOCK (Knuckle) GF Served with mash, sauerkraut, German mustards and gravy

**GERMAN MIXED GRILL GF** Smoked pork kassler chop, cheese kransky and bockwurst served with mash, sauerkraut, German mustards and gravy

**SLOW-ROASTED CRISPY PORK HOCK** (Knuckle) GF Brined and roasted served with mash, sauerkraut, red cabbage, German mustards and gravy

Add German sausage \$8 / Add German Pretzel \$6.9 Add red cabbage \$7.9 / Add cabbage roll \$8.9

**ARMS PLATTERS** (SERVES 2-3 PEOPLE)

ARMS SAUSAGE PLATTER

A selection of one Bratwurst, Bockwurst, Cheese Kransky, Chilli Kransky, Weisswurst and Vienna sausage served with potato galette, sauerkraut, German mustards, gravy and two pretzels

**GERMAN ARMS PLATTER GF** 

Chef's selection of Bratwurst, cheese Kransky and Bockwurst, smoked Kassler chop, juicy pork knuckle, sauerkraut, mash, German mustards and gravy

**Swap for Crispy Hock GF \$9** 

**HOCK PLATTER** 

One juicy pickled pork knuckle and one slow-roasted crispy pork knuckle served with mash, red cabbage, sauerkraut, German mustards, gravy and two pretzels

Add red cabbage \$7.9 / Add cabbage roll \$8.9 **Add German Pretzel \$6.9** 

### FROM THE GRILL

#### **BUTCHER'S CUT OF THE DAY GF P.O.A** POA - See specials menu

**36 DEGREE SOUTH 350G PORTERHOUSE GF** 350g South Australian porterhouse grilled to your liking,

served with creamy mash, green beans with a choice of gravy / mushroom / pepper / Diane

Add 6 garlic prawns \$9.9

## VINC

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CHIPS WITH TOMATO SAUCE V/VE/GFA	6.9
SPAGHETTI BOLOGNESE	13.9
SPAGHETTI NAPOLITANA V	13.9
<b>SPAGHETTI WITH CHEESE SAUCE</b> V	13.9
FISH & CHIPS WITH SALAD GFA	13.9
SAUSAGE & MASH WITH GRAVY GF	13.9
1/2 CHICKEN SCHNITZEL, CHIPS & SALAD	13.9
CHICKEN NUGGETS, CHIPS & SALAD	13.9
POPCORN CHICKEN, CHIPS & SALAD	13.9

### **SALADS & SIDES**

CDEAMY DOTATO MACH WOR

CREAMY PUTATU MASH V/GF	7.9
MIXED LEAF SALAD V/VE/GF Tomato, carrot, red onion and aged balsamic vinegar	9.9
<b>BAKED JACKET POTATO</b> GF Baked potato topped with Kangaroo Island bacon, sour cream and cheese	10.9
CHIPS WITH AIOLI & TOMATO SAUCE V/GFA	10.9
SEASONED WEDGES v With sweet chilli sauce and sour cream	13.9
<b>SAUTEED GREENS</b> V/VE/GF Green beans & brocollini tossed with garlic, a hint of fresh chilli and topped with toasted almonds	14.9

TUESDAY NIGHT

SEASONAL STEAMED VEGETABLES V/VE/GF

