

SMALL & SHARING

GERMAN PRETZEL v	6.9
Served with mustard butter	
HOUSE-MADE HERBED DAMPER v	5.9
Served with mustard butter	
HERB GARLIC BREAD (3PC) v	10.9
Extra slice \$3.5 / Add cheese \$2	
POPCORN CHICKEN	14.9
Served with spicy aioli or aioli	
CHICKEN WINGS GF	8 FOR 14.9 16 FOR 22.9
With Buffalo sauce or Jacks BBQ sauce	
ENTRÉE PORK BELLY GF	18.9
Pork belly entrée with braised red cabbage and sticky Hills Cider glaze	
SMOKY BAY OYSTERS GF	
Natural with lemon wedges	6 FOR 20.9 12 FOR 39.9
Kilpatrick with KI bacon	6 FOR 22.9 12 FOR 41.9
CHEESY MEATBALL BAKE GF	19.9
Free range beef meatballs cooked in house-made tomato sauce, topped with cheddar cheese and served on a bed of creamy mash	
ARANCINI (4PC) v	19.9
Pumpkin & feta arancini served on house-made pesto and topped with parmesan cheese	
GERMAN ARMS SLIDERS	19.9
With pulled pork, Jack Daniel's sauce and slaw on a brioche bun	
GERMAN ARMS GRAZING PLATTER (SERVES 2)	38.9
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	SMALL 14.9 LARGE 21.9
Battered in chickpea flour with house-made tomato and coriander chutney	
VEGAN BURGER v/VE/GFA	24.9
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	25.9
Crumbed eggplant with parmigiana topping, chips and salad (vegan cheese available on request)	
GNOCCHI v/VE	26.9
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	
FISH & CHIPS GFA	27.9
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

350G CHICKEN SCHNITZEL	27.9
Served with chips, salad and your choice of sauce gravy / mushroom / pepper / Diane	
Parmigiana \$5 / Add 6 garlic prawns \$9.9	
350G BEEF SCHNITZEL	29.9
Served with chips, salad and your choice of sauce gravy / mushroom / pepper / Diane	
Parmigiana \$5 / Add 6 garlic prawns \$9.9	
BIG DADDY SCHNITZEL	49.9
A 1KG chicken breast schnitzel with chips, salad and a choice of two sauces: gravy / mushroom / pepper / Diane	
Parmigiana \$5 / Add 6 garlic prawns \$9.9	

ADD EXTRA SAUCE v/GF
gravy / mushroom / pepper / Diane

GERMAN SELECTION

BOCKWURST, SAUERKRAUT AND PRETZEL	21.9	CHEF'S SELECTION OF GOURMET WURSTS GF	32.9
Served with German mustards, sauerkraut, mash and gravy		Barossa Fine Foods traditional Bratwurst, Cheese Kransky and Bockwurst with mash, sauerkraut, German mustards and gravy	
THE ARMS GIANT HOTDOG	27.9	SLOW-COOKED JUICY PORK HOCK (Knuckle) GF	38.9
Cheese Kransky, sauerkraut, bacon, onion and cheese in a freshly toasted hotdog roll with German mustard, tomato sauce and chips		Served with mash, sauerkraut, German mustards and gravy	
CABBAGE ROLLS GF	27.9	GERMAN MIXED GRILL GF	45.9
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		Smoked pork kassler chop, cheese kransky and bockwurst served with sauerkraut, German mustards and gravy	
PORK JÄGERSCHNITZEL	29.9	SLOW-ROASTED CRISPY PORK HOCK (Knuckle) GF	46.9
Topped with mushroom sauce and bacon, served with sauerkraut, salad, mash and German mustards		Brined and roasted served with mash, sauerkraut, red cabbage, German mustards and gravy	
		Add German sausage \$8 / Add German Pretzel \$5.9	
		Add red cabbage \$7.9 / Add cabbage roll \$8.9	

ARMS PLATTERS (SERVES 2-3 PEOPLE)

ARMS SAUSAGE PLATTER	69.9	HOCK PLATTER	89.9
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		One juicy pickled pork knuckle and one slow-roasted crispy pork knuckle served with mash, red cabbage, sauerkraut, German mustards, gravy and two pretzels	
GERMAN ARMS PLATTER GF	79.9	Add red cabbage \$7.9 / Add cabbage roll \$8.9	
Chef's selection of Bratwurst, cheese Kransky and Bockwurst, smoked Kassler chop, juicy pork knuckle, sauerkraut, mash, German mustards and gravy		Add German Pretzel \$6.9	
Swap for Crispy Hock GF \$9			

FROM THE GRILL

BUTCHER'S CUT OF THE DAY GF	P.O.A
POA - See specials	
36° SOUTH 350G PORTERHOUSE STEAK GF	41.9
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	

KIDS

CHIPS WITH TOMATO SAUCE v/VE/GFA	6.9
SPAGHETTI BOLOGNESE	13.9
SPAGHETTI NAPOLITANA v	13.9
SPAGHETTI WITH CHEESE SAUCE 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

BANGERS AND MASH GF	22.9
Two Barossa Fine Foods pork sausages served with mash, peas and caramelised onion gravy	
PORK BELLY GF	31.9
Served with a sticky Hills Cider glaze, baked apple, potato galette and greens	

BURGERS

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	24.9
Beef patty, bacon, American cheese, Dijon mustard, pickles, grilled onion, aioli, lettuce on a toasted brioche bun with chips	

ADD EXTRA SAUCE v/GF 2

SALADS & SIDES

CREAMY POTATO MASH v/GF	8.9
MIXED LEAF SALAD v/VE/GF	9.9
Tomato, carrot, cucumber, red onion and aged balsamic vinegar	
BAKED JACKET POTATO GF	10.9
Baked potato topped with Kangaroo Island bacon, sour cream and cheese	
CHIPS WITH AIOLI & TOMATO SAUCE v/GFA	11.9
SEASONED WEDGES v	13.9
With sweet chilli sauce and sour cream	
SEASONAL STEAMED VEGETABLES v/VE/GF	13.9
SAUTEED GREENS v/VE/GF	14.9
Green beans & broccolini tossed with garlic, a hint of fresh chilli and topped with toasted almonds	

