

SPECIALS & CLASSICS

Today's Specials

GERMAN ARMS ROAST PORK [GF] | 25.9

Succulent free-range pork shoulder, slow cooked, served with chat potatoes, carrots, beetroot, green beans, apple sauce and gravy

THAI BEEF SALAD | 28.9

Beef and nahm jim sauce on a mixed leaf salad with carrot, onion, mint, coriander, cucumber, cherry tomatoes, topped with peanuts and shallot crumble

300G BARRAMUNDI SCHNITZEL | 29.9

House-made panko crumbed barramundi fillet served with chips, salad and lemon wedges

SA LAMB SHANK | 32.9

South Australian lamb shank, slow cooked overnight in a rich tomato sauce with celery and carrot. Served with creamy mash potato & broccolini

CRAB & PRAWN PASTA | 32.9

Spaghetti pasta tossed in a house-made creamy Rosé sauce, garlic, chilli, prawns, blue swimmer crab and topped with parmesan

RIBS & WINGS | 39.9

Free range pork ribs coated with house made Jack Daniels BBQ sauce and 8 Buffalo wings served with crispy chips, kalamata olives and mixed leaf salad

BUTCHER'S CUT OF THE DAY - 300G SCOTCH FILLET [GFA] | 38.9

Premium Scotch fillet steak grilled to your liking served with broccolini, mash potato and your choice of sauce (Gravy, Mushroom, Diane or Pepper)

Add 6 garlic prawns - 9.9

Special Cut

MAYURA STATION SIGNATURE SERIES 'THOR'S HAMMER' (SERVES 3-4) | 139.9

3kg Wagyu beef shank braised overnight with secret house spices and served with creamy mash potato, roasted broccolini, carrot, asparagus and beetroot

Please allow approximately 30 mins to cook

German Selection

BOCKWURST, SAUERKRAUT AND PRETZEL | 21.9

Served with German mustards, sauerkraut, mash and gravy

THE ARMS GIANT HOTDOG | 27.9

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

PORK JAGERSCHNITZEL | 29.9

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

CHEF'S SELECTION OF GOURMET WURSTS [GF] | 32.9

Barossa Fine Foods traditional Bratwurst, cheese Kransky and Bockwurst with mash, sauerkraut, German mustards and gravy

SMOKED KASSLER PORK CHOP [GF] | 34.9

Cured & double smoked middle loin pork chop, flame grilled served with mash, sauerkraut, German mustards and gravy

GERMAN ARMS PLATTER [GF] | 79.9

Chef's selection of bratwurst, cheese Kransky and bockwurst from Barossa Fine Foods, smoked Kassler chop, juicy pork knuckle, sauerkraut, mash and German mustards

Small & Sharing

GERMAN PRETZEL [V] | 6.9

Served with mustard butter

SMOKEY BAY OYSTERS [GF]

Natural with lemon wedges | 6 for 20.9

Kilpatrick with K.I. bacon | 6 for 22.9

ARANCINI (4PC) | 19.9

Pumpkin & feta arancini served on house-made pesto and topped with parmesan

CURRYWURST [GF] | 18.9

Sliced bratwurst topped with curry ketchup and served with chips

PLEASE NOTE : A 10% SURCHARGE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS

[V] = VEGETARIAN | [VE] = VEGAN | [GF] = GLUTEN FREE
[GFA] = GLUTEN FREE AVAILABLE

TODAY'S DRINKS SPECIALS



GUINNESS

GUINNESS DRAUGHT IS NOW ON TAP | 4.2%

The classic dark Irish draught with a creamy head is now on tap at the front bar! Smooth, bitter and an aromatic roast finish akin to coffee. Put it down on a warm day or enjoy it with a succulent meal in the restaurant—either way you can't go wrong with a Guinness.



RANGA TANG — HARD GINGER BEER (GF & VEGAN FRIENDLY) | 4%

Looking for a ginger beer with a kick? Ranga Tang Hard Ginger Beer is the ultimate thirst quencher! Slightly tangy with a refreshing ginger taste. It's gluten free and vegan so you can feel good drinking it!



LANDBIER ZWICK'L KELLERBIER | 5.3%

A light delicate reddish colour, unfiltered and slightly opaque. The Zwick'l kellerbier is full-bodied with a hint of spicy flavor balanced with nuances of malt and bitters.



AMPERSAND VODKA PINE-LIME SODA | 4%

A twist on the Aussie classic— The Splice. A nice refreshing Vodka and pine lime soda that's also Gluten Free, Carb free and sugar free! Available on tap and by the can!

WHAT'S ON AT THE GERMAN ARMS HAPPY HOUR MONDAY TO FRIDAY 4–6 PM

TAKEAWAY DRINKS SPECIALS

BREMERTON WILSON CITRUS BURST-\$85

78 DEGREES SUNSET GIN- \$75

78 DEGREES CLASSIC GIN- \$70

AMBLESIDE DISTILLERY BIG DRY GIN- \$65

WEST END 30PK- \$55

STAGE DOOR RIESLING—1X FOR \$20 OR 2X FOR \$32

WINE OF THE MONTH

SIDEWOOD ESTATE CHARDONNAY OR SHIRAZ

\$10 GLASS | \$45 BOTTLE

GIN OF THE MONTH

AMBLESIDE DISTILLERS WILD SAFARI OR NO.8 BOTANICAL GIN

PAIRED WITH FEVER TREE TONIC WATER | \$17

\$20 SCHNITZEL NIGHT

EVERY MONDAY 5 - 9 PM

Chicken, Beef or Eggplant Schnitzel

+ a topping

FRI-YAY COCKTAIL NIGHT

EVERY FRIDAY 6 - 9 PM

Cocktails from \$15

BUFFET NIGHT IS BACK FOR 2025

TUESDAY, WEDNESDAY & THURSDAY NIGHTS FROM 5:30PM

TAKEAWAY SALES | FRONT BAR & GAMING LOUNGE OPEN TILL LATE | 7 DAYS A WEEK