

FOOD MENU

MEETING PLACE SINCE 1839

22.9

31.9

SMALL & SHARING

GERMAN PRETZEL V	6.9	
Served with mustard butter		
HERB GARLIC BREAD (3PC) v Extra slice \$3.5 / Add cheese \$2	10.9	
POPCORN CHICKEN Served with spicy aioli or aioli	14.9	
CHICKEN WINGLETS GF With Buffalo sauce or Jacks BBQ sauce	10 FOR 14.9 18 FOR 22.9	
ENTRÉE PORK BELLY GF Pork belly entrée with braised red cabbage and sticky Hills Cider glaze		
CURRYWURST GF Sliced bratwurst topped with curry ketchup	18.9 and served with chips	
ARANCINI (4PC) v Pumpkin & feta arancini served on house-made pesto and topped with parmesan cheese		
SMOKY BAY OYSTERS GF Natural with lemon wedges 6 Kilpatrick with K.I bacon 6	FOR 20.9 12 FOR 39.9 FOR 22.9 12 FOR 41.9	

PLANT BASED & VEGETARIAN	
EGGPLANT PARMIGIANA V/GFA Crumbed eggplant with parmigiana topping, chips and salar (vegan cheese available on request)	25.9
GNOCCHI V/VE House-made Gnocchi tossed with garlic, asparagus, peas, a Napolitana sauce, topped with Grana Padano	26.9 and
Add chicken \$7.9 / Add 6 grilled prawns \$9.9 Swap for bolognese sauce \$6.9	

LIGHT & FRESH

and Green Goddess dressing

CLASSIC CAESAR SALAD GFA Baby cos lettuce, Hahndorf double smoked bacon, free-range poached egg, Caesar dressing, crispy croutons	24.9
topped with shaved parmesan	
Add chicken \$7.9 / Add 6 grilled prawns \$9.9	00.0
CRISPY TENDER CALAMARI GFA Crumbed in house with rice flour and lemon pepper seasoning, served with salad, chips and house-made tartare sauce	26.9
FISH & CHIPS GFA Ale-battered flathead fish fillets, house-made tartare sauce, salad, chips and lemon wedges	27.9
Grilled - \$2	
ATLANTIC SALMON GFA	32.9

Served with grilled asparagus, broccolini, crispy chat potato

KIDS	
CHIPS WITH TOMATO SAUCE V/VE/GFA	6.9
SPAGHETTI BOLOGNESE	13.9
SPAGHETTI NAPOLITANA ∨	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

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

PUB CLASSICS

350G CHICKEN SCHNITZEL

Served with chips, salad and your choice of sauce

SCHNITZELS

gravy / mushroom / pepper / Diane		PORK BELLY GF Served with a sticky Adelaide Hills cider glaze, baked apple,	31.9
Parmigiana \$5 / Add 6 garlic prawns \$9.9		potato galette and greens	
350G BEEF SCHNITZEL Served with chips, salad and your choice of sauce gravy / mushroom / pepper / Diane	29.9	BURGERS	
Parmigiana \$5 / Add 6 garlic prawns \$9.9		SOUTHERN SPICED CHICKEN BURGER Buttermilk crumbed southern spiced chicken fillet, cheddar chee	24.9
BIG DADDY SCHNITZEL	49.9	cos lettuce, spicy aioli, fresh tomato, caramelised onion on a brid bun with chips	
A 1kg chicken breast schnitzel with chips, salad and a choice of sauces: gravy / mushroom / pepper / Diane	f two	GERMAN ARMS BEEF BURGER Beef patty, bacon, American cheese, Dijon mustard, pickles, grill	24.9
Parmigiana \$5 / Add 6 garlic prawns \$9.9		onion, aioli, lettuce on a toasted brioche bun with chips	eu
ADD EXTRA SAUCE V/GF gravy / mushroom / pepper / Diane GERMAN SELECTION			2
BOCKWURST, SAUERKRAUT AND PRETZEL	21.9	CHEF'S SELECTION OF GOURMET WURSTS GF	
Served with German mustards, sauerkraut, mash and gravy	21.0	Barossa Fine Foods traditional Bratwurst, Cheese Kransky and	.37 Y
THE ADMC CLANT HOTDOO			32.9
THE ARMS GIANT HOTDOG Cheese Kransky, sauerkraut, bacon, onion and cheese in a freshly toasted hotdog roll with German mustard,	27.9	Bockwurst with mash, sauerkraut, German mustards and gravy SLOW-COOKED JUICY PORK HOCK (Knuckle) GF Served with mash, sauerkraut, German mustards and gravy	38.9
Cheese Kransky, sauerkraut, bacon, onion and cheese in a	27.9 27.9	Bockwurst with mash, sauerkraut, German mustards and gravy SLOW-COOKED JUICY PORK HOCK (Knuckle) GF	
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	27.9	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	38.9
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		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 sauerkraut, mash, German mustards and gravy SLOW-ROASTED CRISPY PORK HOCK (Knuckle) GF Brined and roasted served with mash, sauerkraut, red	38.9 45.9

27.9

BANGERS AND MASH GF

PORK BELLY GF

peas and caramelised onion gravy

Two Barossa Fine Foods pork sausages served with mash,

PORK JAGERSCHNITZEL Topped with mushroom sauce and bacon, served with sauerkraut, salad, mash and German mustards	29.9	Add German sausage \$8 / Add German Pretzel \$6.9 Add red cabbage \$8.9 / 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 pota galette, sauerkraut, German mustards, gravy and two pretzels	69.9 to	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	89.9
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	79.9	Add red cabbage \$8.9 / Add cabbage roll \$8.9 Add German Pretzel \$6.9	
Swap for Crispy Hock GF \$9			

BUTCHER'S CUT OF THE DAY GF POA - Please see our specials menu	P.O.A	
36° SOUTH 350G PORTERHOUSE STEAK GF 350g South Australian porterhouse grilled to your liking, served with creamy mash, green beans with a choice of gravy / mushroom / pepper / Diane	41.9	
Add 6 garlic prawns \$9.9		
SCHNITZEL NIGHT EVERY MONDAY 5-9PM \$20 INCLUDES A TOPPING \$19.9 COMES WITH	5-9PM	
BUFFET NIGHT	A P	
EVERY WEDNESDAY & THURSDAY 6PM & 8PM SEATING TIMES		
S29.9 PER PERSON S14.9 FOR KIDS UNDER 1 LIMITED À LA CARTE MENU & GERMAN SPECIALITIES ALSO AL		

CVI VUC & CIUEC

24TAD2 & 2IDE2	
PICKLED RED CABBAGE V/GF	8.9
SAUERKRAUT V/GF	8.9
CREAMY POTATO MASH V/GF	8.9
MIXED LEAF SALAD V/VE/GF Tomato, carrot, cucumber, red onion and aged balsamic vinegar	9.9
BAKED JACKET POTATO GF Baked potato topped with Kangaroo Island bacon, sour cream and cheese	10.9
CHIPS WITH AIOLI & TOMATO SAUCE V/GFA	11.9
SEASONED WEDGES v With sweet chilli sauce and sour cream	13.9
SEASONAL STEAMED VEGETABLES V/VE/GF	13.9
SAUTEED GREENS V/VE/GF Green beans & brocollini tossed with garlic, a hint of fresh chilli and topped with toasted almonds	14.9