

Entrees

Warm Fresh Pretzel with Butter	V \$6
Toasted Garlic & Herb Bread	V \$8
Soup of the Day with toasted ciabatta bread	GFO \$9
Crumbed Camembert Cheese with cranberry sauce & water crackers Add toasted ciabatta	V \$13 +\$3
Mushroom & Speck Spätzle Spätzle sauteed with onion, spinach, mushroom, speck, and cheese	VO \$15

Sausages

Knackwurst A smoked pork & veal sausage infused with garlic and pepper	GF \$28
Cheese Kransky A pork and cheese sausage seasoned with pepper and paprika	GF \$28
Bratwurst 100% pork sausage spiced with marjoram and pepper	GF \$28
Hungarian Debrecener A smoked 100% beef sausage seasoned with garlic and paprika Choose any two sausages per meal All served with mashed potato, seasonal vegetables, sauerkraut, and mustard	GF \$28

V vegetarian (VO option)
GF gluten free (GFO option)



BRISBANE GERMAN CLUB

Signature Dishes

The Pork Knuckle Our famous slow-roasted 1kg crispy pork hock served with fried potatoes, sauerkraut, and gravy	GFO \$42
The Pork Belly Slow-roasted crispy pork belly served with fried potatoes, braised sweet red cabbage, and sour morello cherry port sauce	GFO \$41
The Ultimate Taster Crispy pork belly, cheese kransky sausage, chicken schnitzel and a fresh pretzel served with fried potatoes, sauerkraut, red cabbage, and gravy	GFO \$48
The Sausage Taster Bratwurst, knackwurst, cheese kransky and Hungarian debrecener sausages served with fried potatoes, sauerkraut, red cabbage, and mustard	GFO \$41

Schnitzels

Chicken OR Pork OR Veal	\$27
Crumbed and fried, served with any two of: chips, mashed potato, garden salad, or vegetables	

Sauces

Mushroom, peppercorn, gravy, Dianne, sour morello cherry port, or hollandaise	\$2.5
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Sides

Kartoffelsalat Cold potato salad with bacon, egg, chives, sour cream & mayonnaise	GF \$10
Bowl of Chips	V GF \$6
Garden Salad	V GF \$9
Seasonal Vegetables	V GF \$9
Mashed Potato	V GF \$8
Sauerkraut	V GF \$8
Fried Potatoes	V GF \$8
Braised Red Cabbage	V GF \$8
Spätzle	V \$9
Single Sausage	GF \$11

Kids Meals

Chicken Schnitzel	All \$12
Battered Fish Fillets	
Frankfurter Sausages	
All served with hot chips, vegetables, and tomato sauce	
Add kids vanilla ice cream:	
1 scoop \$3.50 or 2 scoops \$4.50	
Toppings:	
Chocolate, caramel, raspberry, or sprinkles	

Please see next page for Main Meals and Desserts

Main Meals

Hot Smoked Salmon Salad GF \$24

Salad of diced apple, potato, onion, celery, mayonnaise, and salmon

Chicken and Kransky Salad GF \$24

Pan-fried chicken & sliced kransky on a mesclun, cucumber, tomato, and carrot salad with a lemon vinaigrette dressing

Maultaschen V \$26

German ravioli filled with root vegetables served with pumpkin cream sauce

Vegetable Stack VG GF \$24

Eggplant, capsicum, zucchini, and portobello mushroom, with Napoli sauce and pesto
Add Grilled Haloumi \$3

Pan-fried Atlantic Salmon GF \$32

Set on mashed potato, fresh spinach, and cherry tomatoes with a creamy mustard sauce

Duck Confit GF \$34

Maryland of duck served with fried potatoes, red cabbage, and sour morello cherry port sauce

Chicken Parmigiana \$29

Chicken schnitzel topped with bacon, Napoli sauce and cheese with your choice of chips and salad, or mashed potato and vegetables

Beef Goulash \$29

A traditional Hungarian paprika-based beef stew served with mashed potato, gherkins, and toasted bread

Kassler GF \$29

Pan-seared 300g smoked pork loin steak served with fried potatoes, sauerkraut, sweet braised red cabbage, and mustard

Frikadellen \$22

German pork and beef rissoles seasoned with herbs and spices served with mashed potato, seasonal vegetables, and gravy

Leberkäse GF \$22

Traditional pork and liver meatloaf served with mashed potato, fried egg, sauerkraut, and mustard

Desserts

Apple Strudel \$14

with brown sugar-cinnamon sauce and vanilla ice cream

Warm Sour Morello Cherry Pie \$14

with raspberry coulis and vanilla ice cream

Sticky Date Pudding \$14

with butterscotch sauce and vanilla ice cream

Traditional Black Forest Gateau \$14

with raspberry coulis and fresh whipped cream

Please visit our display cabinet for today's selection of other desserts

Barista Beverages

Tea \$3.50

English Breakfast, Peppermint, Chamomile, Lemongrass Ginger, Earl Grey, Jasmine, Green

Coffee

Espresso, Macchiato \$3.25

Piccolo \$3.75

Standard Coffees

Cappuccino, Latte, Flat White, Long Black, Iced Latte/Long Black
Small \$4.25 Medium \$4.50 Large \$4.75

Specialty Coffees

Hot Chocolate, Chai Latte, Affogato, Mocha, Iced Mocha, Iced Chai, Vienna
Small \$4.50 Medium \$4.75 Large \$5.00

Alternate Milk \$0.55

Lactose Free, Soy, Almond, Oat

Syrups: Caramel, Hazelnut, Vanilla \$0.50

Please note your table number and place your order at the restaurant counter.

Outside tables will be allocated a table number when ordering.

All our products are subject to availability as we pride ourselves on the quality and freshness of our products, and this may unfortunately cause occasional variations or shortages.

Sorry, no substitutions to menu items can be made.

We offer menu items that may contain peanuts, tree nuts, soy, onions, milk, eggs, and gluten.

While we take steps to minimise the risk of cross-contamination, we cannot guarantee that any of our meals are free of allergens.

Please ask one of our team members for any additional information regarding allergies.