

Entrees

Warm Fresh Pretzel with Butter	V	\$7.5
Toasted Garlic Bread	VG	\$10
+ add cheese		+\$2
+ add bacon		+\$2
Soup of the Day	GFO	\$12
with toasted ciabatta bread		
Crumbed Camembert Cheese	V	\$16
with cranberry sauce & water crackers		
+ add toasted ciabatta		+\$4
Cheese Spätzle	V	\$17
Spätzle with cheese sauce, crispy shallots, and chives		
Garlic Prawn Spätzle (I)		\$22
Spätzle sautéed with prawns, spinach, and garlic cream		
Potato Dumplings	VO	\$15
With gravy and crisp bread crumbs		
Currywurst	GF	\$17
Bratwurst sausage with curry ketchup and chips		

Schnitzels

Chicken Breast	\$30
Pork Loin	
Plant-based	
Crumbed and fried, served with any two of: chips, mashed potato, garden salad, or vegetables	
Parmigiana option	VO +\$3.5
add bacon, Napoli sauce, and cheese	

Sauces

Mushroom, peppercorn, gravy, Dianne, Bier jus, hollandaise, or curry ketchup	\$3
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BRISBANE GERMAN CLUB

Signature Dishes

(ideal for sharing between two)

The Pork Knuckle	GFO	\$46
Our famous slow-roasted 1kg crispy pork hock served with fried potatoes, sauerkraut, and gravy		
The Pork Belly	GFO	\$46
Slow-roasted crispy pork belly served with creamy mashed potato, braised sweet red cabbage, apple compote, and Bier jus		
The Ultimate Taster	GFO	\$49
Crispy pork belly, cheese kransky sausage, chicken schnitzel, leberkäse, and warm pretzel served with fried potatoes, sauerkraut, red cabbage, and gravy		
The Sausage Taster	GFO	\$44
Bratwurst, Knackwurst, Kransky, Bockwurst, and Debreziner sausages, served with creamy mashed potato, sauerkraut, red cabbage, and mustard		

0.4% surcharge on card payments;

**5% Social Member discount &
10% Full Member discount
off all listed prices**

Please see next page for Main Meals, Kids Meals, and Desserts

Sides

Kartoffelsalat	VO GF	\$11
Cold potato salad with bacon, egg, chives, sour cream, & mayonnaise		
Bowl of Chips	V GF	\$8
Garden Salad	V GF	\$9
Seasonal Vegetables	V GF	\$9
Creamy Mashed Potato	V GF	\$7
Sauerkraut	V GF	\$7
Fried Potatoes	V GF	\$8
Potato Dumplings	V	\$12
Braised Red Cabbage	V GF	\$8
Plain Spätzle	V	\$11
Single Sausage	GF	\$12

Sausages

Knackwurst	GF	\$26
Smoked pork & veal sausage with garlic & pepper		
Cheese Kransky	GF	\$26
Pork and cheese sausage seasoned with caraway		
Debreziner	GF	\$26
Wood-smoked beef, mildly spiced with garlic and herbs		
Bratwurst	GF	\$26
Pork sausage spiced with marjoram & pepper		
Bockwurst	GF	\$26
Double-smoked garlic sausage		

Choose any two sausages per meal
All served with mashed potato, buttered vegetables, sauerkraut, and mustard

Main Meals

Ceaser Salad	VO GFO	\$22
Bacon, egg, crouton, parmesan cheese, and Caesar dressing tossed with cos lettuce		
+ add grilled marinated chicken		+\$6
Pork Knuckle Pie		\$25
Housemade knuckle pie served with mashed potato, sauerkraut, and gravy		
Vegetable Goulash	VG GF	\$26
Paprika-based stew of root vegetables, eggplant, red peppers, pumpkin, and chickpeas		
Skin-on Red Snapper (I)	GF	\$39
Set on mashed potato and broccolini, with coconut curry sauce		
Roulade		\$33
Beef topside rolled with bacon, caramelised onion, gherkin, and mustard. Served with braised red cabbage, Spätzle, and gravy		
Beef Stroganoff		\$31
Beef, onion, and mushroom stew, served with mashed potato, gherkins, and toasted ciabatta		
Kassler	GF	\$31
Pan-seared 300g smoked pork loin steak served with fried potatoes, sauerkraut, sweet braised red cabbage, and mustard		
Frikadellen		\$26
German pork and beef rissoles seasoned with herbs and spices served with mashed potato, seasonal vegetables, and gravy		
Leberkäse	GF	\$27
Traditional pork and liver meatloaf served with mashed potato, fried egg, sauerkraut, and mustard		

Kids Meals

Chicken Nuggets		\$14
Chicken Schnitzel		
Battered Fish Fillets		
Frankfurter Sausage		
With hot chips, vegetables, and tomato sauce		
Kids vanilla ice cream:	1 scoop	\$4
	2 scoops	\$6
Toppings:		
Chocolate, caramel, raspberry, or sprinkles		
V vegetarian (VO vegetarian option), VG vegan (VGO vegan option), GF gluten-free (GFO gluten-free option)		
AIM Seafood Labelling: (A)ustralian (I)mported (M)ixed		

Please note your table number and place your order at the restaurant counter. Beer garden tables will be allocated a number when ordering.

All our meals 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.

Our kitchen prepares items that 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.

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discount off all listed prices**



SCAN FOR
BEVERAGE
PRICE LIST

Desserts

Apple Strudel	\$15
with butterscotch sauce and ice cream	
Apple Crumble	\$15
with ice cream	
Warm Sour Morello Cherry Pie	\$15
with coulis and vanilla ice cream	
Sticky Date Pudding	\$15
with butterscotch sauce and vanilla ice cream	
Traditional Black Forest Gateau	\$15
with coulis and fresh whipped cream	
Please visit our display cabinet for today's selection of other desserts	

Barista Beverages

Tea	\$4
English Breakfast, Peppermint, Chamomile, Lemongrass Ginger, Earl Grey, Jasmine, Green	
Coffee	
Espresso, Macchiato	\$4
Piccolo	\$4.5
Standard Coffees	\$6
Cappuccino, Latte, Flat White, Long Black, Iced Latte/Long Black	
Specialty Coffees	\$6.5
Hot Chocolate, Iced Chocolate, Chai Latte, Affogato, Mocha, Iced Mocha, Iced Chai, Vienna	
Alternate Milk	\$0.9
Lactose Free, Soy, Almond, Oat	
Syrups:	\$0.6
Caramel, Hazelnut, Vanilla	