

Entrees

		Social Member	Non Member
Warm Fresh Pretzel with Butter	V	\$7.5	\$7.9
Toasted Garlic Bread	VG	\$10	\$11
+ add cheese		\$2	\$2.1
+ add bacon		\$2	\$2.1
Soup of the Day		\$12.35	\$13
with toasted ciabatta bread			
Crumbed Camembert Cheese	V	\$16.15	\$17
with cranberry and water crackers			
+ add toasted ciabatta		\$3.8	\$4
Cheese Spätzle	V	\$17.1	\$18
Spätzle with cheese sauce and crispy shallots			
Chicken Paprikash Spätzle		\$18.5	\$19.5
Spätzle with spinach leaves and chicken in a creamy paprika sauce			
Potato Dumplings	VO	\$15.2	\$16
with gravy and crisp breadcrumbs			
Currywurst	GF	\$17.1	\$18
Bratwurst sausage with curry ketchup and chips			
Pork Belly Bites	GF	\$17.1	\$18
Crispy pork belly tossed with Char Siu & sesame			

Schnitzels

Crumbed and fried schnitzel		\$29.9	\$31.5
served with any two of: chips, mashed potato, garden salad, or vegetables			
Chicken Breast			
Pork			
Veal			
Plant-based (Soy protein)			
Parmigiana option	VO	\$3.3	\$3.5
add bacon, Napoli sauce, and cheese			



BRISBANE GERMAN CLUB

Signature Dishes

(ideal for sharing between two)

The Pork Knuckle	GF	\$44.65	\$47
Our famous slow-roasted 1kg crispy pork hock served with fried potatoes, sauerkraut, and gravy			
The Pork Belly	GF	\$44.65	\$47
Slow-roasted crispy pork belly served with creamy mashed potato, braised sweet red cabbage, apple compote, and Bier jus			
The Ultimate Taster	GFO	\$47.5	\$50
Crispy pork belly, cheese kransky sausage, chicken schnitzel, leberkäse, and warm pretzel served with fried potatoes, sauerkraut, red cabbage, and gravy			
The Sausage Taster	GF	\$41.8	\$44
Bratwurst, Knackwurst, Kransky, Bockwurst, and Debreziner sausages, served with creamy mashed potato, sauerkraut, red cabbage, and mustard			

Sauces

Mushroom, pepper, gravy, Dianne,	\$2.85	\$3
Bier jus, hollandaise, or curry ketchup		

**0.4% surcharge on card payments;
5% Social Member discount &
10% Full Member discount
off regular prices**

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

Sides

		Social Member	Non Member
Kartoffelsalat	VO GF	\$11.4	\$12
Cold potato salad with bacon, egg, chives, sour cream, and mayonnaise			
Bowl of Chips	V GFO	\$8.05	\$8.5
Garden Salad	V GF	\$9	\$9.5
Seasonal Vegetables	V GF	\$9	\$9.5
Creamy Mashed Potato	V GF	\$7.1	\$7.5
Sauerkraut	V GF	\$7.1	\$7.5
Fried Potatoes	V GF	\$8.05	\$8.5
Potato Dumplings	V	\$12.35	\$13
Braised Red Cabbage	V GF	\$8.05	\$8.5
Plain Spätzle	V	\$11.4	\$12
Single Sausage	GF	\$12.35	\$13

Sausages

Choose any two sausages	GF	\$25.65	\$27
Knackwurst			
Smoked pork and veal sausage with garlic and pepper			
Cheese Kransky			
Pork and cheese sausage seasoned with caraway			
Debreziner			
Wood-smoked beef, mildly spiced with garlic and herbs			
Bratwurst			
Pork sausage spiced with marjoram and pepper			
Bockwurst			
Double-smoked pork and beef garlic sausage			
All served with mashed potato, buttered vegetables, sauerkraut, and mustard			

Main Meals

Social Member Non Member

Caesar Salad VO GFO **\$21.85** \$23

Bacon, egg, crouton, parmesan cheese, and Caesar dressing tossed with cos lettuce
+ add grilled marinated chicken **+\$6.15** +\$6.5

Pork Knuckle Pie **\$25.15** \$26.5

Housemade knuckle pie served with mashed potato, sauerkraut, and gravy

Vegetable Goulash VG GFO **\$26.1** \$27.5

Stew of pumpkin, zucchini, carrots, capsicum, eggplant, chickpea, and beetroot, with toasted ciabatta

Skin-on Barramundi (I) GF **\$37.05** \$39

Set on mashed potato and broccolini, with lemon dill and caper cream sauce

Sauerbraten **\$32.3** \$34

Beef roast, marinated for days in red wine, vinegar, and aromatic spices then slow-braised. Served with braised red cabbage, Spätzle, and gravy

Beef Stew GFO **\$27.55** \$29

Beef, pepper, and red kidney bean stew, served with mashed potato, gherkins, and toasted ciabatta

Kassler GF **\$30.4** \$32

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

Frikadellen **\$27.55** \$29

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

Leberkäse GF **\$27.55** \$29

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

Kids Meals

Social Member Non Member

Chicken Nuggets **\$14.25** \$15

Chicken Schnitzel

Battered Fish Fillets

Frankfurter Sausage

With hot chips, vegetables, and tomato sauce

Kids vanilla ice cream: 1 scoop **\$4.25** \$4.5

2 scoops **\$6.15** \$6.5

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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SOCIAL MEMBERSHIP



BEVERAGE LIST

Desserts

Social Member Non Member

Housemade Apple Strudel **\$15.2** \$16

with butterscotch sauce and ice cream

Housemade Apple Crumble **\$15.2** \$16

with ice cream

Warm Sour Morello Cherry Pie **\$15.2** \$16

with berry coulis and vanilla ice cream

Sticky Date Pudding **\$15.2** \$16

with vanilla ice cream

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

Barista Beverages

Tea **\$3.8** \$4

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

Coffee

Espresso, Macchiato **\$3.8** \$4

Piccolo **\$4.25** \$4.5

Standard Coffees **\$5.7** \$6

Cappuccino, Latte, Flat White, Long Black, Iced Latte/Long Black

Specialty Coffees **\$6.15** \$6.5

Hot Chocolate, Iced Chocolate, Chai Latte, Affogato, Mocha, Iced Mocha, Iced Chai, Vienna

Alternate Milk **\$0.85** \$0.9

Lactose Free, Soy, Almond, Oat

Syrups: **\$0.55** \$0.6

Caramel, Hazelnut, Vanilla