

- EST -
1848
 THE HAGEN ARMS
 - ECHUNGA -

Established in 1848, the Hagen Arms is committed to supporting our local farming community and the world class foods they produce.

All our ingredients are sourced from the surrounds and wherever practical prepared fresh daily by our Chefs.

TRUST THE CHEF

Chef's choice:

Three savoury courses \$60pp

Or

Three savoury courses plus dessert \$65pp

SMALLER

House made focaccia, garlic & rosemary butter	\$8
Blue swimmer crab bun, lettuce, mayo	\$8ea
Char sui pork bun, cucumber, kewpie	\$7ea
Roasted beetroot, whipped fetta, fennel, soy toasted pepitas	\$15
Charred cauliflower, pomegranate, sunflower seed, fried salt bush	\$15
Chicken terrine, pickled celery & chili, croutons	\$17

LARGER

Gnocchi, roasted pumpkin, hazelnut, soubise, salsa Verde	\$30
Braised lamb shoulder, chipotle jus, Parsnip, White bean hummus, fried brussel sprouts	\$32
Roasted Nomad Farms chicken, braised kale, chermoula, jus	\$32
Local fish, Asian greens, brown butter, shallots, lemon	\$32

PUB CLASSICS

Chicken or beef schnitzel, chips, salad	\$22
sauce: parmigiana	\$4
sauce: pepper, mushroom or gravy	\$2
Crumbed local SA fish, chips, tartare sauce, slaw	\$28
Hagen Arms bacon cheeseburger, tomato, pickles, lettuce, chips, salad	\$20
Grilled grass fed striploin, chips, salad	\$34

SIDES

Chips, aioli	\$9
Grilled broccolini, garlic, chilli, fried shallots	\$9

DESSERT

Affogato/add liquor	\$9/17
Vanilla Panna cotta, poached quince, shortbread crumb	\$12
Chocolate brownie, strawberry compote, Chocolate coffee cream	\$14