



## Dinner Specials

### HAUS SOUP OF THE DAY

Haus Tom Yum chicken & sweetcorn soup served with ciabatta bread.

'16 Tim Gramp Watervale Riesling | 8.0

10.9

### ROAST SIRLOIN BEEF

Roasted Prime sirloin beef served on kipfler potato & chorizo crush, creamed horseradish & roasted heirloom carrots.

Add mushroom sauce | 3.5

Add 5 garlic prawns | 6.0

'13 The Willows Cabernet | 9.9

23.9

### HAHNDORF GOURMET SMOKED CHICKEN AND COUS COUS SALAD

Hahndorf Gourmet smoked chicken breast served on cous cous, cooked in orange juice mixed with toasted almonds, sultanas, cherry tomatoes, roasted pumpkin, baby spinach, red onion drizzled with Barossa olive oil dressing.

'16 First Drop "Endless Summer" Pinot Grigio | 9.5

17.9

### HAUS CHICKEN SCHNITZEL

Lightly crumbed with sage & onion served with beer battered chips, Haus mushroom sauce & garden salad.

Add 5 garlic prawns | 6.0

'16 The Lane "Block 2" Pinot Gris | 9.0

23.9

### DUO OF WURSTS

Seared Bratwurst and Cheese Kransky sausage served with creamy mustard potato bake, sauerkraut & red wine sauce.

Hofbräu Keller Unfiltered Lager 500ml | 13.0

20.9

### FISH & CHIPS - COORONG MULLET

Fisherman direct beer battered Coorong Mullet (3 fillets) served with garlic aioli, Haus fries and a garden salad.

'16 Lobethal Road Sauvignon Blanc | 8.5

25.5

### SALT & PEPPER SQUID WITH ASIAN SALAD

Szechuan salt & pepper squid served with a raw salad of carrots, capsicum, fresh coriander, mint, bean sprouts crunchy shallots & peanuts with fresh lime.

NV Zonte's Footsteps Prosecco | 8.0

22.9

### BEERS OF THE MONTH | ON TAP

Pirate Life Pale Ale

Prancing Pony Brewery Red Ale

Little Creatures Pale Ale

Warsteiner Lager

Kelly Brothers Apple Cider

Little Creatures Rogers (Mid Strength)

Hofbräu Hefeweizen Dunkel

Hofbräu Keller

König Ludwig Dunkel

König Ludwig Weissbier

Smiling Samoyed Kolsch

Hahn Super Dry

*"Underberg" is an alcoholic drink to help with digestion after your meal.*

*A soothing herbal speciality from Rheinberg made up of herbs from 43 countries – A must try!*

[GF] = Gluten Free  
[V] = Vegetarian

Please note  
**Only 1 account per table**  
No split payments

10% Surcharge  
Sundays & Public Holidays

**LUNCH**  
Monday to Friday  
11.30am to 3pm

**Saturday & Sunday**  
12pm to 3pm

**DINNER**  
Monday to Sunday  
6pm to late