

MENU

TO START

GERMAN PRETZEL [V]	6.9
GARLIC & HERB BREAD [V] (SERVES 2)	10.9
Italian Foccacia with garlic & herb butter	
Add - Grilled Cheese	3.9
GLUTEN FREE GARLIC & HERB BREAD [GF]	13.9
Add - Grilled Cheese	3.9
HAUS ARANCINI (2 PC) [GF, V]	17.9
Pumpkin & sage arancini served with sugo, parmesan & crispy basil	
Add - Extra arancini ball	7.9
SALT & PEPPER SQUID WITH ASIAN SALAD [GF]	ENTREE 20.9 MAIN 27.9
Szechuan salt & pepper squid with an Asian salad, fresh herbs, sweet chilli dressing, peanut shallot crumble, fresh lemon & aioli [contains nuts]	
BAKED BRIE [V] (SERVES 2-3)	22.9
Local brie wheel wrapped in filo and baked, served with a berry compote, honey, orange zest & walnut crumb, served with toasted Italian bread [contains nuts]	
Add - Extra Toasted Italian Bread	4.9
ROASTED KANGAROO ISLAND PORK BELLY [GF]	ENTREE 24.9 MAIN 33.9
Slow roasted crispy pork belly served with creamy potato mash, green beans & sesame maple glaze [contains sesame seeds]	
HAHNDORF GRAZING BOARD [GFO] (TO SHARE)	38.9
Skara pork & fennel salami, salt & pepper squid with aioli, marinated Hills olives, dill gherkin, whipped feta dip with crudités, Hills cheddar, Barossa quince paste, fresh fruit & nuts served with toasted Italian bread [contains nuts]	
Swap for gluten free bread	3.9
Add - Extra Toasted Italian Bread	4.9

HAUS CLASSICS

HAUS DOUBLE HOT DOG	25.9
Mount Pleasant butcher Vienna sausages topped with Haus sweet mustard pickles, cheddar & sauerkraut, served in a brioche roll with Haus fries [contains sesame seeds]	
HAUS BEEF BURGER	26.9
Herbed beef patty topped with cheddar, Hahndorf double smoked bacon, lettuce, red onion jam & tomato chutney served on a brioche bun with Haus fries [contains sesame seeds]	
FISH & CHIPS (2 PC)	29.5
German Beer battered Blue Grenadier fillets served with Haus fries, leafy salad & aioli	
HAUS 350G CHICKEN SCHNITZEL [GFO]	27.9
Lightly crumbed with sage & onion served with Haus fries and leafy salad	
Add - Gluten Free chicken schnitzel [GF]	5.5
HAUS 300G VIENNA SCHNITZEL	28.9
Free range pork tenderloin lightly crumbed, served with Haus fries and leafy salad	
HAUS 350G PRIME MSA BEEF SCHNITZEL	29.9
Lightly crumbed, served with Haus fries and leafy salad	
SAUCES AND TOPPINGS	
Add - creamy mushroom sauce, Haus glaze or green peppercorn sauce [All GF]	2.9
Add - Parmigiana topping [GF]	5.5
Add - Hawaiian Topping (Wood smoked ham, pineapple, tomato & cheese)	6.5

HAUS GERMAN DISHES

Haus German specialty dishes are served with creamy potato mash, sauerkraut, Haus glaze & mustards	
Add - Pretzel (Traditional German bread)	6.9
TRIO OF WURST [GF]	33.9
Chef's selection of German specialty Mount Pleasant butcher sausages: bockwurst, bratwurst & cheese kransky	
SMOKED KASSLER PORK CHOP [GF]	36.9
Barossa cured & double smoked middle loin pork chop, flame grilled	
BRAISED PORK HOCK - EISBEIN [GF]	39.5
Sweet & tender slow braised pork hock (knuckle), poached in Haus fresh herbs & spices	
SCHWEINSHAXE [GF]	47.9
Crispy skin pork hock (knuckle) with sweet braised red cabbage	
GERMAN MIXED GRILL [GF]	48.9
Barossa smoked pork kassler pork chop, Mount Pleasant butcher bratwurst & cheese kransky	
THE TASTE OF BAVARIA PLATTER [GF] (SERVES 2 - 3)	84.9
Slow-cooked juicy pork hock (knuckle), Mount Pleasant butcher bockwurst, Vienna, bratwurst & cheese kransky, Barossa smoked pork kassler chop	
Add - Crispy skin hock replacement	10.0
HAUS GERMAN FEAST [GFO] (SERVES 4)	145.9
Crispy skin pork hock (knuckle), Haus chicken schnitzel, Mount Pleasant butcher bockwurst, bratwurst, Vienna, cheese kransky & Barossa smoked pork kassler chop. Served with sweet braised red cabbage, creamy potato mash, sauerkraut, mushroom sauce, Haus glaze, mustards & two pretzels	
Add - Gluten free option	9.5
HAUS PIZZA	
MARGHERITA PIZZA [V, VEO, GFO]	24.9
Adelaide Hills tomatoes, mozzarella cheese, garlic, fresh basil, extra virgin olive oil and fior de latte	
Add - Salami	4.9
HAUS HAWAIIAN PIZZA [GFO]	25.9
Wood smoked Hahndorf leg ham, Australian pineapple & mozzarella cheese on tomato base	
VEGETARIAN PIZZA [V, VEO, GFO]	25.9
Spinach, onion, mushroom, capsicum, olives, cherry tomatoes and mozzarella cheese on a tomato base	
SMOKED PANEER TIKKA PIZZA [V, GFO]	26.9
Tandoori sauce base, spanish onion, grilled capsicum, smoked paneer, mozarella cheese, corainder, mint yoghurt	
BBQ CHICKEN PIZZA [GFO]	26.9
Chicken, spanish onion, Australian pineapple, mozzarella cheese & Haus made smoky BBQ sauce	
HOISIN PORK BELLY PIZZA [GFO]	26.9
Slow roasted crispy pork belly, spanish onion, grilled red capsicum, hoisin sauce, mozzarella cheese, fresh coriander, peanut & shallot crumble [contains nuts]	
TANDOORI CHICKEN PIZZA [GFO]	26.9
Tandoori chicken on a curry base with onion, grilled capsicum, mozzarella cheese, mint yoghurt, cucumber & fresh coriander	
HAUS SUPREME PIZZA [GFO]	27.9
Mount Pleasant Butcher pork and fennel salami, wood smoked ham, onion, mushroom, olives, Australian pineapple & mozzarella cheese	
Add - Vegan cheese	4.5
Add - Gluten free base	4.9
We do not offer half / half pizza toppings	

10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS APPLY

HAUS MAINS

WINTER NOURISH BOWL [V, GF]	19.9
Roasted pumpkin & beetroot, avocado, fried chickpeas, red cabbage, fresh mint & coriander salad served with jasmine rice, roasted sesame & peanut dressing with toasted almond crumble [contains sesame seeds & nuts]	
Add - Grilled haloumi	6.5
Add - Grilled chicken	8.9
Add - Crispy pork belly	10.9
Add - Grilled prawns (6pcs)	11.9
ARRABBIATA RIGATONI [V, GFO]	26.9
Rigatoni pasta tossed with mushrooms, olives, Spanish onion & parmesan in a sun dried tomato pesto sauce with toasted almond crumble & cream fraiche [contains nuts]	
Add - Bacon	5.9
Add - Grilled chicken	8.9
Add - Grilled prawns (6pcs)	11.9
MIDDLE EASTERN CHARRED CHICKEN [GF]	29.9
Char grilled boneless chicken maryland, sautéed spiced chickpeas, whipped tahini yoghurt, sesame and smoked paprika oil with fresh herbs [contains sesame seeds]	
ROASTED KANGAROO ISLAND PORK BELLY [GF]	33.9
Slow roasted crispy pork belly served with creamy potato mash, green beans & sesame maple glaze [contains sesame seeds]	
STRATHALBYN 'GOLD' LAMB SHANK [GF]	34.9
Lamb shank braised in a rosemary, tomato and red wine sauce served with steamed greens, creamy potato mash, parsnip chip garnish	
ATLANTIC SALMON [GF]	35.9
Pan seared Atlantic salmon with creamy potato mash, broccolini, hollandaise sauce, peanut & shallot crumble [contains nuts]	
BUTCHERS CUT OF THE DAY [GF]	POA
Please see today's specials	
SIDES	
HAUS SAUERKRAUT [GF]	7.9
With caraway seeds & double smoked bacon	
HAUS CREAMY POTATO MASH [V, GF]	7.9
LEAFY GREEN SALAD [V, VEO, GF]	11.9
Leafy salad mix with honey mustard vinaigrette	
BOWL OF HAUS FRIES [V, GF]	12.9
Served with aioli	
POTATO WEDGES [V]	14.9
With sweet chilli & sour cream	
SAUTÉED GREENS [V, VE, GF]	15.9
Seasonal greens sautéed with garlic & a hint of chilli, topped with toasted almond crumble [contains nuts]	
ROASTED PUMPKIN SALAD [V, GF]	15.9
Roasted pumpkin wedge & roasted beetroot, whipped fetta, honey, fresh herbs, toasted almond crumble [contains nuts]	
DIETARY & ALLERGENS	
Not all gluten free dishes are suitable for coeliacs. If you have coeliac disease or special dietary requirements, please inform our friendly staff when ordering. The Haus prepares food in a commercial kitchen so we cannot guarantee that food will be free from cross contamination.	
[V] = VEGETARIAN [VE] = VEGAN [GF] = GLUTEN FREE [VEO] = VEGAN OPTION [GFO] = GLUTEN FREE OPTION ADDITIONAL CHARGES MAY APPLY	
ALL MEALS ARE AVAILABLE FOR TAKEAWAY ORDER ONLINE OR AT THE COUNTER	
SCAN THE QR CODE TO ORDER FROM YOUR TABLE ALTERNATIVELY PLEASE ORDER AT THE COUNTER	



OPEN 7 DAYS A WEEK
BREAKFAST, LUNCH & DINNER
MAIN MENU FROM 11AM TILL LATE

BEVERAGE MENU

SPARKLING WINE	glass	btl
NV Alpha Box & Dice Tarot Prosecco <i>McLaren Vale, SA</i>	11.5	51
24 Howard Vineyard Sparkling Blanc de Blanc <i>Adelaide Hills, SA</i>	13.3	63
NV Paracombe 'A Trio of Pinot' Sparkling Rosé, <i>Adelaide Hills, SA</i>	14.9	65
23 Hentley Farm Blanc De Noir Sparkling White, <i>Barossa Valley ,SA</i>		79
NV Bleasdale Sparkling Shiraz <i>Langhorne Creek, SA</i>	13.9	62
NV Pol Roger Brut <i>France</i>		230

WHITE WINE	150ml	250ml	btl
24 Lake Breeze Moscato <i>Langhorne Creek, SA</i>	11.9	18	54
23 The Haus Sauvignon Blanc <i>Multiple regions</i>	10.5	16.5	46
24 Longview 'Whippet' Sauvignon Blanc, <i>Adelaide Hills, SA</i>	12.5	19	55
24 Paracombe Sauvignon Blanc <i>Adelaide Hills, SA</i>			60
23 Shaw + Smith Sauvignon Blanc <i>Adelaide Hills, SA</i>			85
22 Mordrelle Gruner Vetliner 'Basket Press', <i>Adelaide Hills SA</i>			75
25 Pikes 'Luccio' Pinot Grigio <i>Clare Valley, SA</i>	13.5	21	57
24 Paracombe Pinot Gris <i>Adelaide Hills, SA</i>	12.9	20	56
25 Lobethal Road Pinot Gris <i>Adelaide Hills, SA</i>			60
24 Mr Mick Fiano <i>Clare Valley, SA</i>			49
24 Wilson Watervale Riesling <i>Clare Valley, SA</i>	13.9	21	59
24 Hentley Farm Eden Valley Riesling, <i>Eden Valley, SA</i>			64
23 The Lane Chardonnay <i>Adelaide Hills, SA</i>	13.9	22	62
24 Heirloom Chardonnay <i>Adelaide Hills, SA</i>			69

WINE VINTAGES SUBJECT TO CHANGE

SEASONAL SPECIALTY

HOT GERMAN GLÜHWEIN 12.9
Mulled red wine spiced with cinnamon, cloves, star anise, orange and honey, served hot with fresh orange
**Served over ice during cooler months*

SPIRITS

APERITIFS, DIGESTIVES, BRANDY & COGNAC	
Campari, <i>Italy</i>	8.9
Amaro Montenegro, <i>Italy</i>	9.5
Aperol, <i>Italy</i>	9.5
Pimms, <i>England</i>	9.5
St Agnes VS, <i>SA</i>	9.5
Disaronno Amaretto, <i>Italy</i>	9.9
Hennessy VSOP, <i>France</i>	20.0
VODKA	
23rd Street Distillery Pomegranate Vodka, <i>SA</i>	9.9
Russian Standard Vodka, <i>Russia</i>	9.9
Grey Goose, <i>France</i>	12.9
TEQUILA & OUZO	
Olympus Ouzo, <i>Greece</i>	9.5
Jose Cuervo, <i>Mexico</i>	9.9
BOURBON WHISKEY	
Jack Daniel's, <i>USA</i>	9.9
Jim Beam White Label, <i>USA</i>	9.9
Maker's Mark, <i>USA</i>	9.9
Southern Comfort, <i>USA</i>	9.9
Wild Turkey, <i>USA</i>	9.9

ROSÉ	150ml	250ml	btl
23 Killibinbin 'Sweet Lips' Rosé <i>Adelaide Hills, SA</i>	10.9	18	48
23 Gemtree 'Luna De Fresa' Grenache Tempranillo Rosé <i>McLaren Vale, SA</i>	13.9	22	65
<i>*Organic, Biodynamic & Vegan Friendly</i>			

RED WINE	150ml	250ml	btl
24 The Lane Pinot Noir <i>Adelaide Hills, SA</i>	14.9	23	69
21 Honey Moon Vineyard Pinot Noir <i>Adelaide Hills, SA</i>			110
24 Elvarado Tempranillo Grenache, <i>McLaren Vale, SA</i>	11.5	18	50
22 Robert Oatley Signature G-21 Grenache <i>McLaren Vale, SA</i>	13.9	22	62
22 Willunga 100 Grenache <i>McLaren Vale, SA</i>			67
23 Dandelion Vineyards Menagerie of the Barossa GSM <i>Barossa Valley, SA</i>			64
21 Rockford 'Moppa Springs' Grenache/Mataro/Shiraz <i>Barossa Valley, SA</i>			115
23 Pikes 'Luccio' Sangiovese <i>Clare Valley, SA</i>	12.9	20	57
19 Mordrelle Merlot Basket Press, <i>Langhorne Creek, SA</i>	13.9	22	62
23 Haus Shiraz <i>Multiple regions</i>	10.5	16.5	46
23 Pressed Shiraz Single Vineyard, <i>Adelaide Hills, SA</i>	11.9	18	54
23 Hentley Farm Villian & Vixan Shiraz, <i>Barossa Valley, SA</i>	13.9	22	62
Karawatta 'Dairy Block' Shiraz <i>Adelaide Hills, SA</i>			85
22 Hentley Farm 'The Beauty' Shiraz, <i>Barossa Valley, SA</i>			150
22 Lake Breeze 'Bernoota' Shiraz Cabernet, <i>Langhorne Creek, SA</i>			65
22 Majella 'The Composer' Cabernet Sauvignon <i>Coonawarra, SA</i>	13.5	21	59
22 Elderton Cabernet Sauvignon <i>Barossa Valley, SA</i>			89

DESSERT & FORTIFIED WINE

	60ml	btl
17 Tim Adams Botrytis Riesling <i>Clare Valley, SA</i>	11.9	63
Valdespino Pedro Ximenez <i>Spain</i>	11.5	
Yalumba Antique Muscat <i>Barossa Valley, SA</i>	11.5	

BLENDED & MALT WHISKEY	
Canadian Club, <i>Canada</i>	9.9
Fireball, <i>Canada</i>	9.9
Jameson Irish Whiskey, <i>Ireland</i>	9.9
Johnnie Walker Red, <i>Scotland</i>	9.9
Chivas Regal (12yo), <i>Scotland</i>	10.9
Monkey Shoulder, <i>Scotland</i>	11.5
Johnnie Walker Black, <i>Scotland</i>	12.9
Aberlour (12yo), <i>Scotland</i>	13.4
Glenmorangie (10yo), <i>Scotland</i>	13.9
Dalwhinnie (15yo), <i>Scotland</i>	15.9
Benriach (12yo), <i>Scotland</i>	14.9
Glenfiddich (12yo), <i>Scotland</i>	17.0
Lagavulin (8yo), <i>Scotland</i>	19.9
Ardberg Uigeadail, <i>Scotland</i>	25.0
RUM	
Bati Dark Rum or White Rum, <i>Fiji</i>	9.9
Bundaberg UP Rum, <i>Australia</i>	9.9
Malibu Coconut Rum, <i>Caribbean</i>	9.9
Sailor Jerry Spiced Rum, <i>Caribbean</i>	9.9
Captain Morgan Spiced Rum, <i>Jamaica</i>	10.9
Kraken Spiced Rum, <i>Caribbean</i>	10.9

COCKTAILS, MOCKTAILS & TASTING PADDLES

See our daily specials menu for our extensive list of cocktails, mocktails and our specialty Haus beer, gin, schnapps and whiskey paddles on offer

GIN & TONIC

All served with Fever Tree Tonic & Garnish

Adelaide Hills Distillery 78° Gin, <i>SA</i>	18.0
Kangaroo Island Spirits Wild Gin, <i>SA</i>	18.0
Ambleside No.8 Botanical Gin, <i>SA</i>	18.0
Ambleside Blossom Gin, <i>SA</i>	18.0
23rd Street Violet Gin, <i>SA</i>	18.0
Hidden Trove Acre 96 Lychee Gin, <i>SA</i>	18.0
Bombay Sapphire Gin, <i>London</i>	18.0
Hendrick's, <i>Scotland</i>	18.0
Roku, <i>Japan</i>	18.0

PACKAGED BEER

Better Beer Zero Carb Lager (330ml)	10.5
Coopers Premium Light (355ml)	10.5
Coopers Pale Ale (375ml)	11.9
Coopers Sparkling Ale (375ml)	11.9
Coopers Stout (375ml)	11.9
Corona (355ml)	11.9
Hahn Gluten Free (330ml)	11.9
James Boags Premium Lager (330ml)	11.9
Mismatch Brewing Co Lager (375ml)	11.9
Peroni (330ml)	11.9
Lobethal Bierhaus Choc. Oatmeal Stout (330ml)	12.9
Lobethal Bierhaus Red Truck Porter (330ml)	12.9
Maisels's Weisse Dunkel Dark Wheat (500ml)	16.5

BOTTLED CIDER

Barossa Cider Co. Mid Strength Apple Cider (330ml)	11.5
Lobo Cloudy Apple Cider (330ml)	13
The Hills Cider Co. Pear Cider (330ml)	13

TAP BEERS / CIDER

Available in 285ml, 425ml, 500ml, 1L, 1.5L & 2.5L

GERMAN TAP BEERS

Available in 300ml, 500ml, 1L, 1.5L & 2.5L

12 local & premium German beer and cider available on tap. Please refer to our specials menu

NON-ALCOHOLIC BEVERAGES

Heaps Normal Lager 0.5% (375ml)	9.5
Hills Cider Co. Virgin Apple Cider (330ml)	11.5
Früh Kölsch Alcohol Frei (330ml)	12.9
Maisels Alcohol Frei Wheat Beer 0.5% (500ml)	13.9

Tempus Two Zero Pinot Grigio (750ml Btl)	49
Tempus Two Zero Shiraz Blend (750ml Btl)	49

SOFT DRINKS & JUICE

	small	med	large	jug
Coca-Cola, Coca-Cola Zero Sugar, Sprite, Lift, Raspberry, Cascade Tonic, Cascade Soda Water or Cascade Ginger Ale	4.5	5.7	6.3	13.6
Lemon Lime & Bitters or Soda Lime & Bitters	5.0	6.2	6.8	14.1
Besa Apple, Pineapple or Orange Juice	5.0	6.4	7.0	14.0
Haus made Peach Iced Tea			9.9	
				btl
330ml Glass Bottle				7.2
Coca-Cola, Fanta, Coca-Cola Zero Sugar				
Besa Green Juice or Apple & Strawberry Juice (310ml Bottle)				8.9
Red Bull (250ml)				5.7
Bundaberg Ginger Beer (330ml)				6.7
			330ml	750ml
'A Rock And A Hard Place' Sparkling or Still Water <i>Mount Lofty SA</i>		6.7		11.9

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WE ALSO HAVE A SELECTION OF YOUR
FAVOURITE LIQUEURS, PORTS AND APERITIFS