

# MENU

## TO START

<b>GERMAN PRETZEL [V]</b>	<b>7.5</b>
Served with butter	
<b>GARLIC &amp; HERB FOCCACIA [V] (SERVES 2)</b>	<b>11.9</b>
Italian foccacia with garlic & herb butter	
<i>Add - Grilled cheese</i>	3.9
<b>GLUTEN FREE GARLIC &amp; HERB BREAD [GF]</b>	<b>13.9</b>
<i>Add - Grilled cheese</i>	
<b>WHIPPED FETA [V] (SERVES 2-3)</b>	<b>17.9</b>
Whipped feta, honey, crushed almond & pistachio nut crumble, marinated olive & Spanish onion salsa with paprika oil & toasted turkish bread [contains nuts]	
<i>Add - Extra toasted turkish bread</i>	4.9
<b>HAUS ARANCINI (2 PC) [GF, V]</b>	<b>18.5</b>
Mushroom and mozzarella arancini, served with sugo, parmesan & crispy basil	
<i>Add - Extra arancini ball</i>	8.5
<b>SALT &amp; PEPPER SQUID WITH ASIAN SALAD [GF]</b>	<b>ENTREE 21.5 MAIN 28.5</b>
Szechuan salt & pepper squid with an Asian salad, fresh herbs, sweet chilli dressing, peanut shallot crumble, fresh lemon & aioli [contains nuts & seeds]	
<b>ROASTED BAROSSA VALLEY PORK BELLY [GF]</b>	<b>ENTREE 24.9 MAIN 34.9</b>
Roasted crispy pork belly served with a Vietnamese salad of rice noodles, fresh coriander & mint, bean shoots, cucumber & crispy shallots, finished with crushed roasted peanuts, sesame dressing and a pineapple chilli chutney [contains peanuts & sesame seeds]	
<b>HAHNDORF GRAZING BOARD [GFO] (TO SHARE)</b>	<b>39.9</b>
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 lavosh crackers [contains nuts]	
<i>Swap for gluten free bread</i>	3.9
<i>Add - Extra lavosh crackers</i>	4.9

## HAUS CLASSICS

<b>HAUS DOUBLE HOT DOG</b>	<b>26.5</b>
Mount Pleasant butcher Vienna sausages topped with Haus sweet mustard pickles, cheddar & sauerkraut, served in a brioche roll with Haus fries [contains sesame seeds]	
<b>HAUS BEEF BURGER</b>	<b>27.5</b>
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]	
<b>HAUS 350G CHICKEN SCHNITZEL [GFO]</b>	<b>28.9</b>
Crumbed chicken with sage & onion served with Haus fries and leafy salad	
<i>Add - Gluten Free chicken schnitzel [GF]</i>	5.5
<b>FISH &amp; CHIPS (2 PC) [ALT GF]</b>	<b>29.5</b>
Choose from either German beer battered, crumbed or grilled Blue Grenadier fillets served with Haus fries, leafy salad, fresh lemon & aioli	
<b>HAUS 300G VIENNA PORK SCHNITZEL</b>	<b>29.9</b>
Free range pork tenderloin crumbed, served with Haus fries and leafy salad	
<b>HAUS 350G PRIME MSA BEEF SCHNITZEL</b>	<b>30.9</b>
Crumbed, served with Haus fries & leafy salad	
<b>SAUCES AND TOPPINGS</b>	
<i>Add - creamy mushroom sauce, Haus glaze or green peppercorn sauce [All GF]</i>	3.5
<i>Add - Parmigiana topping [GF]</i>	5.9
<i>Add - BBQ Bacon topping (Hahndorf double smoked bacon, smokey BBQ sauce &amp; grilled mozzarella cheese)</i>	6.9

## HAUS GERMAN DISHES

<i>Haus German specialty dishes are served with creamy potato mash, sauerkraut, Haus glaze &amp; mustards</i>	
<i>Add - Pretzel (Traditional German bread)</i>	7.5
<b>TRIO OF WURST [GF]</b>	<b>34.9</b>
Chef's selection of German specialty Mount Pleasant butcher & Barossa Fine Foods bockwurst, bratwurst & cheese kransky	
<b>SMOKED KASSLER PORK CHOP [GF]</b>	<b>37.9</b>
South Australian cured & double smoked middle loin pork chop, flame grilled	
<b>BRAISED PORK HOCK - EISBEIN [GF]</b>	<b>39.9</b>
Sweet & tender slow braised pork hock (knuckle), poached in Haus fresh herbs & spices	
<b>SCHWEINSHAXE [GF]</b>	<b>48.5</b>
Crispy skin pork hock (knuckle) with sweet braised red cabbage	
<b>GERMAN MIXED GRILL [GF]</b>	<b>49.5</b>
South Australian smoked kassler pork chop, Mount Pleasant butcher bratwurst & cheese kransky	
<b>THE TASTE OF BAVARIA PLATTER [GF] (SERVES 2 - 3)</b>	<b>87.9</b>
Slow cooked juicy pork hock (knuckle), Barossa Fine Foods bockwurst & Vienna sausage, Mt Pleasant Butcher bratwurst & cheese kransky, South Australian smoked pork kassler chop	
<i>Upgrade to Crispy skin pork hock</i>	10.5
<b>HAUS GERMAN FEAST [GFO] (SERVES 4)</b>	<b>149.9</b>
Crispy skin pork hock (knuckle), Haus chicken schnitzel, Mount Pleasant butcher cheese kransky & bratwurst, Barossa bockwurst & Vienna sausage, South Australian smoked kassler pork chop. Served with sweet braised red cabbage, creamy potato mash, sauerkraut, mushroom sauce, Haus glaze, mustards & two pretzels	
<i>Add - Gluten free option</i>	9.9
<b>ADD - GERMAN POTATO SALAD [V, GF]</b>	<b>14.9</b>
A classic mix of potatoes, fresh dill, gherkin, chives, celery, boiled egg , seeded mustard & mayonnaise	
<b>ADD - HAUS SPATZLE [ALT V]</b>	<b>16.9</b>
Traditional German egg noodles in a rich creamy sauce with smoky bacon crumb	
<b>HAUS PIZZA</b>	
<b>MARGHERITA PIZZA [V, VEO, GFO]</b>	<b>25.5</b>
Adelaide Hills tomatoes, mozzarella cheese, garlic, fresh basil, extra virgin olive oil and fior de latte on a tomato base	
<i>Add - Salami</i>	4.9
<b>HAUS HAWAIIAN PIZZA [GFO]</b>	<b>26.5</b>
Wood smoked Hahndorf leg ham, Australian pineapple & mozzarella cheese on tomato base	
<b>VEGETARIAN PIZZA [V, VEO, GFO]</b>	<b>26.5</b>
Onion, mushroom, capsicum, olives, tomatoes, and mozzarella cheese on a tomato base with rocket and feta crumble	
<b>SMOKED PANEER TIKKA PIZZA [V, GFO]</b>	<b>27.5</b>
Tandoori sauce base, Spanish onion, grilled capsicum, smoked paneer, mozzarella cheese, coriander, mint yoghurt	
<b>HOISIN PORK BELLY PIZZA [GFO]</b>	<b>27.5</b>
Slow roasted crispy pork belly, Spanish onion, grilled red capsicum, hoisin sauce, mozzarella cheese, fresh coriander, peanut & shallot crumble [contains nuts and seeds]	
<b>TANDOORI CHICKEN PIZZA [GFO]</b>	<b>27.5</b>
Tandoori chicken on a curry base with onion, grilled capsicum, mozzarella cheese, mint yoghurt, cucumber & fresh coriander	
<b>HAUS SUPREME PIZZA [GFO]</b>	<b>28.5</b>
Mount Pleasant Butcher pork and fennel salami, wood smoked ham, onion, mushroom, olives, Australian pineapple & mozzarella cheese	
<i>Add - Vegan cheese</i>	4.5
<i>Add - Gluten free base</i>	4.9
<i>We do not offer half / half pizza toppings</i>	

OPEN 7 DAYS A WEEK - BREAKFAST, LUNCH & DINNER  
MAIN MENU FROM 11AM TILL LATE  
10% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS APPLY

## HAUS MAINS

<b>HARVEST SALAD BOWL [V,ALT VE, GF]</b>	<b>20.5</b>
Roasted pumpkin, rocket, kale, cranberries, apple, fresh mint, feta & candied walnuts, with a maple mustard dressing [contains nuts]	
<i>Add - Crumbed haloumi [ALT GF]</i>	6.9
<i>Add - Grilled chicken</i>	8.9
<i>Add - Herb crumbed blue grenadier Fish (1pc)</i>	11.9
<i>Add - Grilled prawns (6pcs)</i>	12.9
<i>Add - Crispy pork belly (2pcs)</i>	13.9
<b>VEGETARIAN RIGATONI [V, GFO]</b>	<b>27.5</b>
Rigatoni pasta tossed with mushrooms, olives, Spanish onion in a tomato ragu with toasted almonds, creme fraiche, parmesan and basil [contains nuts]	
<i>Add - Bacon</i>	5.9
<i>Add - Grilled chicken</i>	8.9
<i>Add - Grilled prawns (6pcs)</i>	12.9
<b>HARISSA CHAR-GRILLED CHICKEN</b>	<b>31.9</b>
Boneless chicken maryland, marinated in a mild harissa spice blend with smoked paprika and lemon & char-grilled, served with roasted almond & cardamom couscous, pomegranate arils, fresh herbs, mint yoghurt & pomegranate molasses dressing with crispy chickpeas [contains nuts]	
<b>ROASTED BAROSSA VALLEY PORK BELLY [GF]</b>	<b>34.9</b>
Roasted crispy pork belly served with a Vietnamese salad of rice noodles, fresh coriander & mint, bean shoots, cucumber & crispy shallots, finished with crushed roasted peanuts, sesame dressing and a pineapple chilli chutney [contains peanuts & sesame seeds]	
<b>STRATHALBYN 'GOLD' LAMB SHANK [GF]</b>	<b>35.9</b>
Lamb shank braised in a rosemary, tomato and red wine sauce served with steamed greens, creamy potato mash, parsnip chip garnish	
<b>THAI YELLOW ATLANTIC SALMON [GF]</b>	<b>36.9</b>
Poached Atlantic salmon in a fragrant Thai yellow curry sauce with charred leek, fresh herbs & Jasmine rice	
<b>BUTCHERS CUT OF THE DAY [GF]</b>	<b>POA</b>
Please see today's specials	
<b>SIDES</b>	
<b>HAUS SAUERKRAUT [GF]</b>	<b>8.5</b>
With caraway seeds & double smoked bacon	
<b>HAUS CREAMY POTATO MASH [V, GF]</b>	<b>8.5</b>
<b>BOWL OF HAUS FRIES [V, GF]</b>	<b>12.9</b>
Served with aioli	
<b>GREEN GARDEN SALAD [V, VEO, GF]</b>	<b>13.9</b>
Leafy salad mix, cucumber, tomato, Spanish onion with maple & mustard vinaigrette	
<b>HAUS GERMAN POTATO SALAD [V, GF]</b>	<b>14.9</b>
A classic mix of potatoes, fresh dill, gherkin, chives, celery, boiled egg,seeded mustard & mayonnaise	
<b>ROCKET &amp; PARMESAN SALAD [V, GF]</b>	<b>15.9</b>
Rocket leaves tossed with orange segments, shaved parmesan and candied walnuts, maple & mustard vinaigrette [contains nuts]	
<b>HAUS SPATZLE [ALT V]</b>	<b>16.9</b>
Traditional German egg noodles in a rich, creamy sauce with smoky bacon crumb	
<b>POTATO WEDGES [V, GF]</b>	<b>16.9</b>
With sweet chilli & sour cream	
<b>SAUTÉED GREENS [V, VE, GF]</b>	<b>16.9</b>
Seasonal greens sautéed with garlic, maple & a hint of chilli with toasted peanut & shallot crumble [contains nuts & seeds]	

## 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

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