

# MENU

## TO START

<b>GERMAN PRETZEL [V]</b>	<b>7.9</b>
Served with butter	
<b>GARLIC &amp; HERB FOCACCIA [V] (SERVES 2)</b>	<b>11.9</b>
Italian focaccia with garlic & herb butter	
<b>Add - Grilled cheese</b>	3.9
<b>GLUTEN FREE GARLIC &amp; HERB BREAD [GF]</b>	<b>13.9</b>
<b>Add - Grilled cheese</b>	3.9
<b>CRUMBED BRIE (SERVES 2) [V, ALT GF]</b>	<b>23.9</b>
Whole brie, herb crumb & crispy fried, served with a honey & citrus cranberry glaze, warm olives, pistachio crumb, toasted Turkish bread [contains nuts & sesame seeds]	
<b>Add - Extra turkish bread</b>	4.9
<b>Swap for gluten free bread</b>	3.9
<b>HAUS ARANCINI (2 PC) [GF, V]</b>	<b>18.9</b>
Roasted pumpkin, feta & sage arancini served with tomato sugo, parmesan & crispy basil	
<b>Add - Extra arancini ball</b>	8.9
<b>SALT &amp; PEPPER SQUID</b>	<b>ENTREE 21.9</b>
<b>WITH ASIAN SALAD [GF, A]</b>	<b>MAIN 28.9</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 25.5</b> <b>MAIN 35.5</b>
Roasted crispy pork belly served with a Vietnamese salad of rice noodles, fresh mint & coriander, bean shoots, cucumber & crispy shallots, finished with roasted peanut crumble & nouc cham dressing [contains peanuts & sesame seeds]	
<b>HAHNDORF GRAZING BOARD [GFO] (TO SHARE)</b>	<b>40.9</b>
Barossa Fine Foods assorted smallgoods including pork & fennel salami, leg ham & saltbush crusted smoked beef, Haus whipped feta dip, marinated olives, farmhouse brie, Barossa Valley goat's cheese, lavosh crackers, quince paste, seasonal fruits and nuts [contains nuts]	
<b>Swap for gluten free bread</b>	3.9
<b>Add - Extra lavosh crackers</b>	4.9

## HAUS CLASSICS

<b>HAUS DOUBLE HOT DOG</b>	<b>26.9</b>
Barossa Fine Foods 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>27.9</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>29.5</b>
Chicken breast crumbed with sage & onion served with Haus fries and leafy salad	
<b>Add - Gluten Free chicken schnitzel [GF]</b>	5.5
<b>FISH &amp; CHIPS (2 PC) [ALT GF, I]</b>	<b>29.9</b>
Choose from either German beer battered, crumbed or grilled N.Z. Blue Grenadier fillets served with Haus fries, leafy salad, fresh lemon & aioli	
<b>HAUS 300G VIENNA PORK SCHNITZEL</b>	<b>30.5</b>
Free range pork tenderloin, coarse crumbed, served with Haus fries and leafy salad	
<b>HAUS 350G PRIME MSA BEEF SCHNITZEL</b>	<b>31.5</b>
Coarse crumbed, served with Haus fries & leafy salad	
<b>SAUCES AND TOPPINGS</b>	
<b>Add - creamy mushroom sauce, Haus glaze or green peppercorn sauce [All GF]</b>	3.9
<b>Add - Parmigiana topping [GF]</b>	6.0
<b>Add - BBQ Bacon topping (Hahndorf double smoked bacon, smoky BBQ sauce &amp; grilled mozzarella cheese)</b>	6.9

## HAUS GERMAN DISHES

*Haus German dishes are all served with creamy potato mash, sauerkraut, Haus glaze & mustards*

**Add - Pretzel (Traditional German bread)** 7.9

**TRIO OF WURST [GF]**	**35.5**
Chef's selection of German specialty Mount Pleasant butcher & Barossa Fine Foods bockwurst, bratwurst & cheese kransky	
**SMOKED KASSLER PORK CHOP [GF]**	**38.5**
South Australian cured & double smoked middle loin pork chop, flame grilled	
**BRAISED PORK HOCK - EISBEIN [GF]**	**40.5**
Sweet & tender double smoked slow braised pork hock (knuckle), poached in Haus fresh herbs & spices	
**SCHWEINSHAXE [GF]**	**48.9**
Crispy skin pork hock (knuckle) with sweet braised red cabbage	
**GERMAN MIXED GRILL [GF]**	**49.9**
South Australian smoked kassler pork chop, Mt Pleasant butcher bratwurst & cheese kransky	
**THE TASTE OF BAVARIA PLATTER [GF] (SERVES 2 - 3)**	**88.5**
Slow-cooked juicy smoked pork hock (knuckle), Barossa Fine Foods bockwurst & Vienna sausage, Mt Pleasant Butcher bratwurst & cheese kransky, South Australian smoked kassler pork chop	
**Upgrade to Crispy skin pork hock**	10.9
**HAUS GERMAN FEAST [GFO] (SERVES 4)**	**150.5**
Crispy skin pork hock (knuckle), Haus chicken schnitzel, Mt Pleasant butcher cheese kransky & bratwurst, Barossa Fine Foods 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	
**Add - Gluten free option**	10.0
**ADD - GERMAN POTATO SALAD [V, GF]**	**15.0**
A classic mix of potatoes, fresh dill, gherkin, chives, celery, boiled egg, seeded mustard & mayonnaise	
**ADD - HAUS SPÄTZLE [ALT V]**	**17.0**
Traditional German egg noodles in a rich creamy sauce with smoky bacon crumb	

## HAUS PIZZA

**MARGHERITA PIZZA [V, VEO, GFO]**	**25.9**
Adelaide Hills tomatoes, mozzarella cheese, garlic, fresh basil, extra virgin olive oil and fior di latte on a tomato base	
**Add - Salami**	4.9
**HAUS HAWAIIAN PIZZA [GFO]**	**26.9**
Wood smoked Hahndorf leg ham, Australian pineapple & mozzarella cheese on tomato base	
**HERBIVORE PIZZA [V, VEO, GFO]**	**26.9**
Roasted pumpkin, sun-dried tomatoes, feta, basil pesto, rocket & mozzarella cheese	
**HAUS FLAMMKUCHEN PIZZA [GFO]**	**27.9**
Rhine potatoes, onions, Hahndorf double smoked bacon & mozzarella cheese on a crème fraîche & mustard base with spring onion & dill gherkin	
**TANDOORI CHICKEN PIZZA [GFO, ALT V]**	**27.9**
Tandoori chicken on a curry base with onion, grilled capsicum, mozzarella cheese, mint yoghurt, cucumber & fresh coriander	
**Swap Chicken for Smoked Paneer Cheese [V]**	
**HAUS MEATLOVERS PIZZA [GFO]**	**28.9**
Roasted pork belly, slow cooked lamb shoulder, Hahndorf double smoked bacon, Barossa Fine Foods pork & fennel salami, onion and mozzarella cheese on a smoky BBQ sauce base	
**HAUS SUPREME PIZZA [GFO]**	**28.9**
Barossa Fine Foods 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
**Add - Haus made chilli oil**	1.0

*We do not offer half / half pizza toppings*

OPEN 7 DAYS A WEEK - BREAKFAST, LUNCH & DINNER  
MAIN MENU FROM 11AM TILL LATE  
12.5% SURCHARGE ON SUNDAYS & PUBLIC HOLIDAYS APPLY

## HAUS MAINS

**HILLS HARVEST SALAD BOWL [V,ALT VE, GF]**	**21.5**
Roasted pumpkin, rocket, turmeric roasted cauliflower, crispy spiced chickpeas, cranberries, pomegranate, feta & dukkah with fresh herbs on whipped tahini labneh [contains nuts and seeds]	
**Add - Crumbed haloumi [GF]**	7.0
**Add - Grilled chicken tenderloin**	9.0
**Add - Herb crumbed blue grenadier Fish (1pc) [I]**	12.0
**Add - Grilled garlic king prawns (4pcs) [A]**	15.5
**Add - Crispy pork belly (2pcs)**	14.0
**VEGETARIAN PAPPARDELLE [V, GFO]**	**27.5**
Pappardelle pasta tossed with mushrooms, olives & Spanish onion in a romesco sauce with toasted almonds, crème fraîche, parmesan and basil [contains nuts]	
**Add - Hahndorf double smoked bacon**	6.0
**Add - Grilled chicken**	9.0
**Add - Grilled garlic king prawns (4pcs) [A]**	15.5
**MIDDLE EASTERN CHARRED CHICKEN [GF]**	**32.9**
Char grilled boneless chicken maryland, sautéed spiced chickpeas, whipped tahini labneh, sesame and smoked paprika oil with fresh herbs [contains sesame seeds]	
**ROASTED BAROSSA VALLEY PORK BELLY [GF]**	**35.5**
Roasted crispy pork belly served with a Vietnamese salad of rice noodles, fresh mint & coriander, bean shoots, cucumber & crispy shallots, finished with roasted peanut crumble & nouc cham dressing [contains peanuts & sesame seeds]	
**STRATHALBYN 'GOLD' LAMB SHANK [GF]**	**36.5**
Lamb shank braised in a rosemary, tomato and red wine sauce served with steamed greens, creamy potato mash & crisp parsnip chip garnish	
**PAN SEARED ATLANTIC SALMON [A,GF]**	**37.5**
Atlantic salmon served on a bed of butter braised cabbage, green peas & pancetta with capers, dill crème fraîche and parsley oil	
**BUTCHERS CUT OF THE DAY [GF]**	**POA**
Please see today's specials	
**SIDES**	
**HAUS SAUERKRAUT [GF]**	**8.9**
With caraway seeds & double smoked bacon	
**HAUS CREAMY POTATO MASH [V, GF]**	**8.9**
**BOWL OF HAUS FRIES [V, GF]**	**13.5**
Served with aioli	
**GREEN GARDEN SALAD [V, VEO, GF]**	**14.0**
Leafy salad mix, cucumber, tomato, Spanish onion with a maple & mustard vinaigrette	
**HAUS GERMAN POTATO SALAD [V, GF]**	**15.0**
A classic mix of potatoes, fresh dill, gherkin, chives, celery, boiled egg, seeded mustard & mayonnaise	
**PUMPKIN & BEETROOT SALAD [V, GF]**	**17.0**
Roasted beetroot & maple pumpkin, whipped feta, almond crumb, fresh herbs & mustard vinaigrette [contains nuts]	
**HAUS SPÄTZLE [ALT V]**	**17.0**
Traditional German egg noodles in a rich, creamy sauce with smoky bacon crumb	
**POTATO WEDGES [V, GF]**	**17.0**
With sweet chilli & sour cream	
**SAUTÉED GREENS [V, VE, GF]**	**17.0**
Seasonal greens sautéed with garlic & a hint of chilli with toasted peanut & shallot crumble [contains nuts & seeds]	

## DIETARY & ALLERGENS

[V] = VEGETARIAN | [VE] = VEGAN  
[GF] = GLUTEN FREE | [VEO] = VEGAN OPTION  
[GFO] = GLUTEN FREE OPTION  
[A] AUSTRALIAN SEAFOOD  
[I] IMPORTED SEAFOOD  
(Additional charges may apply)

Not all gluten free dishes are suitable for coeliacs. If you are coeliac or require 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.

ALL MEALS ARE AVAILABLE FOR TAKEAWAY  
ORDER ONLINE OR AT THE COUNTER



## FOR OUTDOOR DINING

SCAN THE QR CODE TO ORDER FROM YOUR TABLE

ALTERNATIVELY PLEASE ORDER AT THE COUNTER

# BEVERAGE MENU

## SPARKLING WINE

	glass	btl
NV Alpha Box & Dice 'Tarot' Prosecco <i>McLaren Vale, SA</i>	12	56
NV The Lane 'Lois' Blanc de Blanc <i>Adelaide Hills, SA</i>	14	67
25 Howard Vineyard Sparkling Blanc de Blanc, <i>Adelaide Hills, SA</i>		80
NV Paracombe 'A Trio of Pinot' Sparkling Rosé, <i>Adelaide Hills, SA</i>	14.9	68
NV Bleasdale Sparkling Shiraz <i>Langhorne Creek, SA</i>	14	63
NV Pol Roger Brut <i>France</i>		245

## WHITE WINE

	150ml	250ml	btl
25 Lake Breeze Moscato <i>Langhorne Creek, SA</i>	12.5	18.5	56
The Haus Sauvignon Blanc <i>Multiple regions</i>	10.9	17	47
25 Longview 'Whippet' Sauvignon Blanc, <i>Adelaide Hills, SA</i>	13.0	20.5	58
25 Shaw + Smith Sauvignon Blanc <i>Adelaide Hills, SA</i>			89
25 Wilson Watervale Riesling <i>Clare Valley, SA</i>	13.9	20.5	62
25 Pikes 'Luccio' Pinot Grigio <i>Clare Valley, SA</i>	14.0	22.0	60
25 Spring Seed 'Poppy' Pinot Grigio, <i>McLaren Vale, SA</i>			54
25 Paracombe Pinot Gris <i>Adelaide Hills, SA</i>	13.9	21.5	59
25 Mr Mick Fiano <i>Clare Valley, SA</i>	11	17.5	50
25 CRFT 'K1 Vineyard' Grüner Veltliner, <i>Adelaide Hills SA</i>			70
24 The Lane Chardonnay <i>Adelaide Hills, SA</i>	14.9	23.5	66
24 Kyffhäuser Chardonnay <i>Eden Valley, SA</i>			81

## DESSERT & FORTIFIED WINE

	60ml	btl
18 Tim Adams Botrytis Riesling <i>Clare Valley, SA</i>	12.9	66
Valdespino Pedro Ximénez <i>Spain</i>	12	
Yalumba Antique Muscat <i>Barossa Valley, SA</i>	12	

PLEASE NOTE:  
WINE VINTAGES SUBJECT TO CHANGE

## SPIRITS

### APERITIFS, DIGESTIVES, BRANDY & COGNAC

Campari, <i>Italy</i>	9.0
Amaro Montenegro, <i>Italy</i>	10.0
Aperol, <i>Italy</i>	10.0
Pimms, <i>England</i>	10.0
St Agnes VS, <i>SA</i>	10.0
Disaronno Amaretto, <i>Italy</i>	10.0
Hennessy VSOP, <i>France</i>	20.9

### VODKA

Signature One Neat, <i>SA</i>	10.0
23rd Street Distillery Pomegranate Vodka, <i>SA</i>	10.9
Grey Goose, <i>France</i>	13.9

### TEQUILA & OUZO

Olympus Ouzo, <i>Greece</i>	10.0
Jose Cuervo, <i>Mexico</i>	10.9

### BOURBON

Jack Daniel's	10.9
Jim Beam White Label	10.9
Maker's Mark	10.9
Southern Comfort	10.9
Wild Turkey 'Rye'	12.0

## ROSÉ

	150ml	250ml	btl
24 Killibinbin 'Sweet Lips' Rosé <i>Adelaide Hills, SA</i>	11	19	50
25 Longview Rosato <i>Adelaide Hills, SA</i>	13	20.5	60
25 Down The Rabbit Hole Rosé <i>McLaren Vale, SA</i>			69

## RED WINE

	150ml	250ml	btl
24 Mt Bera Pinot Noir <i>Adelaide Hills, SA</i>	15.0	23.5	70
25 Howard Vineyard Pinot Noir <i>Adelaide Hills, SA</i>			67
25 Gemtree Tempranillo, <i>McLaren Vale, SA</i> <i>Vegan &amp; Organic Wine</i>	14.5	21.9	64
22 Robert Oatley Signature G-21 Grenache, <i>McLaren Vale, SA</i>	14.9	23	64
25 Thistle Down 'Thorny Devil' Grenache, <i>McLaren Vale, SA</i>			79
22 Rockford 'Moppa Springs' Grenache/Mataro/Shiraz <i>Barossa Valley, SA</i>			125
23 Bremerton 'Tamblyn' Cabernet, Shiraz, Merlot, Malbec <i>Langhorne Creek, SA</i>	13.5	20	58
19 Mordrelle Merlot Basket Press, <i>Langhorne Creek, SA</i>	15	23.5	68
24 Haus Shiraz <i>Multiple regions</i>	10.9	17	47
25 Hentley Farm 'Villian & Vixen' Shiraz, <i>Barossa Valley, SA</i>	15	23.5	66
23 Pike & Joyce Shiraz <i>Adelaide Hills, SA</i>	15.9	25	75
24 Battle of Bosworth 'The Puritan' Shiraz, <i>McLaren Vale, SA</i> <i>Organic Wine</i>			56
23 Mollydooker 'Blue Eyed Boy' Shiraz, <i>McLaren Vale, SA</i>			140
23 Lake Breeze 'Bernoota' Shiraz Cabernet, <i>Langhorne Creek, SA</i>	13.9	21	62
22 Majella 'The Composer' Cabernet Sauvignon <i>Coonawarra, SA</i>	14	22.5	62
20 Penley Estate 'Gryphon' Cabernet Merlot, Cabernet Franc <i>Coonawarra, SA</i>			58

## SEASONAL SPECIALTY

### GERMAN GLÜHWEIN 13.9

Mulled red wine spiced with cinnamon, cloves, star anise, orange and honey, served with fresh orange

*\*Served warm throughout winter, or enjoyed chilled over ice during the warmer months.*

### BLENDED & MALT WHISKEY

Canadian Club, <i>Canada</i>	10.0
Fireball, <i>Canada</i>	10.0
Johnnie Walker Red, <i>Scotland</i>	10.0
Jameson Irish Whiskey, <i>Ireland</i>	11.0
Monkey Shoulder, <i>Scotland</i>	11.9
Johnnie Walker Black, <i>Scotland</i>	13.0
Glenmorangie (10yo), <i>Scotland</i>	14.0
Benriach (12 yo), <i>Scotland</i>	16.0
Archie Rose, <i>Australia</i>	17.0
Dalwhinnie (15yo), <i>Scotland</i>	17.0
Glenfiddich (12yo), <i>Scotland</i>	17.5
Glenkinchie (12yo), <i>Scotland</i>	18.9
Lagavulin (8yo), <i>Scotland</i>	20.0
Ardberg Uigeadail, <i>Scotland</i>	28.5

### RUM

Bati Dark Rum or White Rum, <i>Fiji</i>	10.9
Bundaberg UP Rum, <i>Australia</i>	10.9
Malibu Coconut Rum, <i>Caribbean</i>	10.9
Sailor Jerry Spiced Rum, <i>Caribbean</i>	10.9
Captain Morgan Spiced Rum, <i>Jamaica</i>	11.9
Kraken Spiced Rum, <i>Caribbean</i>	11.9

## 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 Mediterranean Tonic & Garnish

Lobo Classic Orchard Gin, <i>SA</i>	16.5
Bombay Sapphire Gin, <i>London</i>	17.5
23rd Street Violet Gin, <i>SA</i>	18.9
Adelaide Hills Distillery 78° Gin, <i>SA</i>	18.9
Ambleside Blossom Gin, <i>SA</i>	18.9
Ambleside No.8 Botanical Gin, <i>SA</i>	18.9
Hendrick's Gin, <i>Scotland</i>	18.9
Hidden Trove Acre 96 Lychee Gin, <i>SA</i>	18.9
Kangaroo Island Spirits Wild Gin, <i>SA</i>	18.9
Never Never Ginache Gin, <i>SA</i>	18.9
Roku Gin, <i>Japan</i>	18.9

## PACKAGED BEER

Coopers Premium Light (355ml)	11.0
Better Beer Zero Carb Lager (355ml)	11.5
Coopers Lager (375ml)	12.0
Coopers Pale Ale (375ml)	12.0
Coopers Sparkling Ale (375ml)	12.0
Coopers Stout (375ml)	12.0
Hahn Gluten Free (330ml)	12.0
James Boags Premium Lager (375ml)	12.0
Peroni (330ml)	12.0
Corona (355ml)	12.5
Lobethal Bierhaus Red Truck Porter (330ml)	13.0
Silver Bark Irish Red Ale (330ml)	13.0
Matso's Gingerbeer (330ml)	13.9
Maisel's Weisse Dunkel Dark Wheat (500ml)	17.0

## BOTTLED CIDER

Barossa Cider Co. Mid Strength Apple Cider (330ml)	12.0
Lobo Cloudy Apple Cider (330ml)	13.9
The Hills Cider Co. Pear Cider (330ml)	13.9

## TAP BEERS / CIDER

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

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

## GERMAN TAP BEERS

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

## NON-ALCOHOLIC BEVERAGES

Heaps Normal Lager 0.5% (375ml)	10.0
Hills Cider Co. Virgin Apple Cider 0.5% (330ml)	12.0
Früh Kölsch Alkoholfrei 0.0% (330ml)	13.9
Maisel's Alkoholfrei Wheat Beer 0.5% (500ml)	14.9
Henkell Alkoholfrei Sparkling Piccolo <0.5% (200ml)	15.0

## SOFT DRINKS & JUICE

	small	med	large	jug
Coca-Cola, Coca-Cola Zero Sugar, Sprite, Fanta Lemon, Cascade Tonic, Cascade Soda Water or Cascade Dry Ginger Ale	4.8	6.0	6.9	14.2
Lemon Lime & Bitters or Soda Lime & Bitters, Raspberry	5.3	6.5	7.1	14.8
Besa Apple, Pineapple or Orange Juice	5.3	6.7	7.3	14.7
Haus Made Peach Iced Tea				10.0
				btl
330ml Glass Bottle				7.6
Coca-Cola, Fanta, Coca-Cola Zero Sugar				
Besa Green Juice or Apple & Strawberry Juice (310ml Bottle)				9.0
Red Bull (250ml)				7.0
Bundaberg Ginger Beer (330ml)				7.0
				330ml 750ml
'A Rock And A Hard Place' Sparkling or Still Water Mount Lofty SA			7.0	12.0

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

12.5% SURCHARGE ON SUNDAYS &  
PUBLIC HOLIDAYS APPLY

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



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