

HAUS SPECIALS & CLASSICS

TO START

GERMAN PRETZEL [V]	6.9
Traditional German Bread served with butter	
GARLIC & HERB BREAD [V] (SERVES 2)	10.9
Warm Turkish bread with garlic & herb butter	
Add - Grilled Cheese	

CHEF'S SELECTION

CHICKEN CLUB SANDWICH	23.9
150g grilled chicken, Hahndorf double smoked bacon, Swiss cheese, Hills avocado, tomato, lettuce & Haus made thousand island dressing on toasted Vienna bread, served with Haus fries	
Chef's Pairing: Wilson Riesling 13.5 21	
CHICKEN SCHNITZEL CAESAR	27.9
Herb crumbed chicken schnitzel, cooked till golden topped with cos lettuce, crispy bacon & fresh shallots, Haus Caesar dressing, shaved parmesan & soft-boiled egg	
Chef's Pairing: Longview 'Whippet' Sauvignon Blanc 12.5 19	
HAUS WAGYU BRISKET BURGER	28.9
12 hour slow cooked, wood smoked Wagyu Brisket topped with Swiss cheese, Haus burger sauce, pickled gherkin & coleslaw served on brioche bun with Haus fries	
Chefs Pairing: Uraidla Seasonal Pale Ale 8.5 12.5	
GRILLED SALMON SKEWERS	29.9
Char-grilled salmon skewers served with a refreshing cucumber and edamame salad finished with a creamy dill yoghurt sauce & basil oil	
Chef's Pairing: 23 Paracombe Pinot Gris 12.9 20	
HAUS MUNICH RIBS [GF]	49.9
600g slow cooked BBQ pork ribs served with slaw, Haus fries & aioli	
Chef's Pairing: Landbier Zwick'l Keller Bier 11 18	

HAUS CLASSICS

FISH & CHIPS (2 PC)	29.5
German Beer battered Blue Grenadier fillets served with Haus fries, leafy salad & aioli	
350G HAUS 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	
300G HAUS VIENNA SCHNITZEL	28.9
K.I. free range pork tenderloin in a light herb crumb served with Haus fries and leafy salad	
350G HAUS PRIME M.S.A. BEEF SCHNITZEL	29.9
Lightly crumbed, served with Haus fries & leafy salad	
Add sauce - Mushroom, Haus glaze or peppercorn [GF] 2.9	
Add - Parmigiana topping [GF] 5.5	
Add - Hawaiian Topping 6.5	

PLEASE ORDER AT THE COUNTER OR VIA THE QR CODE ON THE TABLE IF PAYING SEPARATELY OR SITTING OUTSIDE

10% SURCHARGE APPLY ON SUNDAY & PUBLIC HOLIDAYS

ROAST OF THE DAY

CRISPY ROAST PORK [GF]	29.9
Crispy roasted free-range pork served with creamy potato mash, roasted maple pumpkin, green beans, and a side of Haus glaze & Apple sauce	
Chef's Pairing: The Lane Pinot Noir 14.9 23	

BUTCHER'S CUT

300G PORTERHOUSE STEAK [GF]	39.9
200-day grain fed porterhouse steak cooked to your liking, served with creamy potato mash, vine trussed cherry tomatoes, green beans, and café de Paris butter	
Add - creamy mushroom sauce, Haus glaze, green peppercorn sauce, or red wine jus 2.9	
Chef's Pairing: Hentley Farm Villain & Vixen Shiraz 13.9 22	
250G WAGYU BRISKET	45.9
250G Marble Score 8 Wagyu brisket, slow cooked and apple wood smoked for 12 hours, served on creamy potato mash, chargrilled broccolini and rich red wine jus	
Chef's Pairing: 21' Majella 'The Composer' Cabernet Sauvignon 13.5 21	

GERMAN HAUS SPECIALTIES

GERMAN TASTING EXPERIENCE	22.9
Choose one artisan Adelaide Hills sausage: Bratwurst, bockwurst, cheese kransky or deluxe Vienna sausage. Served with German mustards, sauerkraut, a pretzel & Haus glaze	
Add - Extra sausage 6.0	
HAUS DOUBLE HOT DOG	25.9
Barossa Fine Foods Vienna sausages topped with Haus sweet mustard pickles, cheddar cheese & sauerkraut, served on a brioche roll with Haus fries	
DUO OF WURST [GF]	26.9
Mount Pleasant butcher bratwurst & cheese kransky served with creamy potato mash, sauerkraut, Haus glaze & mustard	
GERMAN BIERWURST BANGERS & MASH	26.9
Made Exclusively for The Haus	
Two bierwurst (pork & beef) sausages in natural skin infused with dark ale, seared & served on creamy potato mash with peas and caramelised onion gravy	
GERMAN GOURMET SAUSAGE PLATTER	45.9
Bierwurst, bockwurst, cheese kransky, bratwurst & deluxe Vienna sausage. All served with creamy potato mash, sauerkraut, Haus glaze & mustards	
Add - Pretzel 6.9	

DIETARY & ALLERGENS

Not all gluten free dishes are suitable for coeliacs. If you have special dietary requirements, please inform our staff when ordering. We prepare food in a commercial kitchen and cannot guarantee that food will be free from cross contamination.

[V] = VEGETARIAN | [DF] = DAIRY FREE | [VE] = VEGAN
[VEO] = VEGAN OPTION | [GF] = GLUTEN FREE
[GFO] = GLUTEN FREE OPTION (ADDITIONAL CHARGES MAY APPLY)

BEVERAGES

TASTING PADDLES

All tasting paddles come with tasting notes

GERMAN CRAFT BEER 19.9

Bayreuther Hell Lager
Röthaus Pilsner
Landbier Zwick'l Keller Bier
Weltenburger Kloster Barock Dunkel

SOUTH AUSTRALIAN CRAFT BEER 19.9

Lobo Orchard Apple Cider
Mismatch Brewing Session Ale
Uraidla Brewery Seasonal Pale Ale
Little Bang Brewing Ginger Beer

SCHNAPPS TASTING PADDLE 23.9

A selection of three traditional schnapps

SOUTH AUSTRALIAN GIN PADDLE 24.5

Includes Fever-Tree tonic, garnishes
Ambleside Distillery no.8 Botanical Gin
Hidden Trove Acre 96 Lychee Sipping Gin
23rd Street Distillery Violet Gin

WHISKEY TASTING PADDLE 26.9

Served with ice, 'A Rock and A Hard Place' Still Water
Glenmorangie 10yr, Highlands
Benriach 12yr Single Malt, Speyside
The Aberlour 12yr Double Cask, Speyside

Seasonal Speciality

MONT BLANC 8.5

Iced Coffee Brew with a hint of Vanilla, Orange
Zest and Nutmeg topped with Chantilly Cream

HOT CHOCOLATE BOUNTY CUP 6.7 MUG 7.7

Milk Lab Coconut Milk blended with
Haus made chocolate syrup, served hot
with shredded toasted coconut

ICED GERMAN GLÜHWEIN 12.9

Mulled red wine spiced with cinnamon, cloves, star
anise, honey, fresh apple & orange, served over ice

GERMAN TAP BEER

Weltenburger Kloster Festbier 5.6%					
Bayreuther Hell Lager 4.9%					
Landbier Zwick'l Keller Bier 5.3%					
Röthaus Pilsner 5.1%					
Maisel's Weisse Hefe 5.2%					
Weltenburger Kloster Barock Dunkel 4.7%					
300ml	500ml	1L	1.5L	2.5L	
11.5	18.5	34.5	50.5	82.5	

CRAFT TAP BEER & CIDER

	285ml	425ml	500ml	1L	1.5L	2.5L
Lobo Orchard Apple Cider 5%	8.1	11.2	12.9	24.9	36.2	60
Haus Easy Ale 3.5%	8.1	10.2	12.3	21.2	31	51.7
Mismatch Session Ale 4.0%	8.1	10.2	10.9	21.2	31	51.7
Hahn Super Dry 4.6%	8.1	11.2	12.9	25.7	38.1	58.9
Little Bang Brewing Ginger Beer 3.5%	8.8	13.9	16.9	32.6	51.2	84.3
Uraidla Brewery Seasonal Pale Ale 5%	8.8	12.9	16.4	30.9	46.4	74.5

GIN & TONIC

All served with Fever Tree Tonic & Garnish

Adelaide Hills Distillery 78° Gin, SA	18
Kangaroo Island Spirits Wild Gin, SA	18
Ambleside No.8 Botanical Gin, SA	18
Ambleside Blossom Gin, SA	18
23rd Street Violet Gin, SA	18
Hidden Trove Acre 96 Lychee Gin, SA	18
Bombay Sapphire Gin, London	18
Hendrick's, Scotland	18
Roku, Japan	18

COCKTAILS

APEROL SPRITZ 17

Aperol, prosecco, fresh orange & soda

APFEL PIE MARTINI 19.5

Fireball, vodka, apple juice & cinnamon syrup

HILLS SUMMER FEAST 19.5

White rum, Malibu, passionfruit puree, lemon,
pineapple juice & rosemary

GIN GIN BERRY 19.5

Gin, berry jam, lemon, simple syrup & wonderfoam

ESPRESSO MARTINI 20

Vodka, Kahlua, espresso & simple syrup

HAUS SPICY MARGARITA 22

Tequila, triple sec, simple syrup, lime, jalapeno & tajin

HAUS OF BLACKFOREST 22

Vodka, chambord, dark chocolate mozart liqueur,
Chantilly cream, maraschino cherry and dark chocolate

Some classic cocktails also available

MOCKTAILS

HILLS SUNRISE 11.9

Lyre's cane spirit, orange juice & grenadine

CARAMEL APPLE TWIST 12.9

Caramel syrup, lemon, apple juice, dehydrated apple

NAKED GERMAN 12.9

Ginger beer, fresh lime, mint, soda

SPICED GINGER VIRGIN MOJITO 12.9

Haus ginger syrup, lime, fresh mint, soda

PASSION TINGLE 12.9

Passionfruit, pineapple, fresh lime, mint, soda

SOBER PALOMA 12.9

Lyres Non alcoholic tequila, grapefruit juice,
lime juice, simple syrup, soda

VERY BERRY DELICIOUS 13.5

Lyre's Italian spritz, berry jam, orange juice,
peach syrup, cranberry, soda, fresh thyme

SPICY PEACH SEÑORITA 13.5

Lyres Non Alcoholic Tequila, peach, lime juice,
tabasco, jalapeno, tajin salt

Add - A shot of house gin or vodka 9.5

Haus
RESTAURANT

Tag us @thehaushahndorf

OPEN 7 DAYS A WEEK
8AM TILL LATE

10% SURCHARGE APPLIES ON
SUNDAYS & PUBLIC HOLIDAYS