

HAUS SPECIALS & CLASSICS

TO START

HANDCRAFTED GERMAN PRETZEL [V]	7.5
Served with butter	
GARLIC & HERB FOCCACIA [V] (SERVES 2)	11.9
Italian Foccacia with garlic & herb butter	
Add - Grilled Cheese	3.9

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: Atlas Watervale Riesling	11.9 19
BAVARIAN LEBEKASE ROLL	26.9
Handcrafted German pretzel roll, filled with Bavarian Lebekase (German Sausage meatloaf), sauerkraut, melted Swiss cheese, vine ripe tomato, caramelized onion, iceberg lettuce with a honey Dijon mustard served with Haus fries	
Chef's Pairing: Bayreuther Hell Lager	11.5 18.5
SMOKED BBQ WAGYU BRISKET "BURGER" PIZZA	27.5
12-hour apple wood smoked Wagyu brisket, caramelised Spanish onion, Haus smoky BBQ sauce base, mozzarella cheese, fresh rocket, diced gherkin, Russian dressing & grated parmesan	
Chef's Pairing: Weltenburger Kloster Barock Dunkel	11.5 18.5
SMOKY PORK HOCK & SAUSAGE PLATE	39.9
Wood smoked pork hock, Barossa Vienna sausage served with sauerkraut, creamy potato mash, Haus caramelised onion gravy and German mustard	
Add - German Pretzel	7.5
Chef's Pairing: Früh Kölsch	11.5 18.5
HAUS MUNICH RIBS [GF]	49.9
600g slow cooked BBQ pork ribs served with slaw, Haus fries & aioli. Contains sesame seeds	
Chef's Pairing: Landbier Zwick'l Keller Bier	11.5 18.5

HAUS CLASSICS

HAUS 350G CHICKEN SCHNITZEL [GFO]	28.9
Crumbed chicken with sage & onion served with Haus fries and leafy salad	
Add - Gluten free chicken schnitzel [GF]	5.5
FISH & CHIPS (2 PC) [GFO]	29.5
Choose from either German beer battered, crumbed or grilled Blue Grenadier fillets served with Haus fries, leafy salad, fresh lemon & aioli	
HAUS 300G VIENNA PORK SCHNITZEL	29.9
Free range pork tenderloin crumbed, served with Haus fries and leafy salad	
HAUS 350G PRIME MSA BEEF SCHNITZEL	30.9
Crumbed, served with Haus fries & leafy salad	
SAUCES & TOPPINGS	
Add - creamy mushroom sauce, Haus glaze or green peppercorn sauce [All GF]	3.5
Add - Parmigiana topping [GF]	5.9

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: Mt Bera 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	14.9 23
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: Majella 'The Composer' Cabernet Sauvignon	13.9 22

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	26.5
Mount Pleasant butcher Vienna sausages topped with Haus sweet mustard pickles, cheddar & sauerkraut, served in a brioche roll with Haus fries [contains sesame seeds]	
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	7.5

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
Ranga Tang 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 No.8 Botanical Gin, SA
23rd Street Violet Gin, SA
Never Never Ginache Gin, SA

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 Specialty

MONT BLANC 8.9

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 13.5

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

GERMAN TAP BEER

Früh Kölsch 4.8%				
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
Ranga Tang Ginger Beer 4.0%	8.8	13.9	16.5	32.5	49	81
Uraidla Brewery Seasonal Pale Ale 5%	8.8	13.9	16.9	32.6	51.2	84.3

GIN & TONIC

All served with Fever Tree Tonic & Garnish

Lobo Classic Orchard Gin, SA	16.0
Bombay Sapphire Gin, London	17.0
23rd Street Violet Gin, SA	18.5
Adelaide Hills Distillery 78° Gin, SA	18.5
Ambleside Blossom Gin, SA	18.5
Ambleside No.8 Botanical Gin, SA	18.5
Hendrick's Gin, Scotland	18.5
Hidden Trove Acre 96 Lychee Gin, SA	18.5
Kangaroo Island Spirits Wild Gin, SA	18.5
Never Never Ginache Gin, SA	18.5
Roku Gin, Japan	18.5

COCKTAILS (SOME CLASSIC COCKTAILS ALSO AVAILABLE)

APFEL PIE MARTINI 19.5

Fireball, Vodka, Apple Juice & Cinnamon Syrup

HILLS SUMMER FEAST 19.5

White Rum, Malibu, Passionfruit, Lemon, Pineapple & Rosemary

GIN GIN BERRY 19.5

Gin, Berry Jam, Lemon Juice, Cranberry Juice, Simple Syrup & Wonder Foam

ESPRESSO MARTINI 20

Vodka, Kahlua, Espresso & Simple Syrup

LYCHEE LOCO 20

Lychee Gin, Malibu, Coconut Syrup, Coconut Cream, Cranberry Juice & Wonder Foam

HAUS SPICY MARGARITA 22

Tequila, Triple Sec, Simple Syrup, Lime, Jalapeno & Tajin
Optional - Make it Fiery Hot!

HAUS OF BLACKFOREST 22

Vodka, Chambord, Dark Chocolate Liqueur, Chantilly Cream, Maraschino Cherry & Grated Chocolate

MOCKTAILS

HILLS SUNRISE 12.5

Lyre's Cane Spirit, Raspberry, Orange Juice, Lime & Mint

PIN-NO-COLADA 13.5

Pineapple Juice, Coconut Cream, Coconut Syrup & Maraschino Cherry

PASSION TINGLE 13.5

Passionfruit Syrup, Pineapple Juice, Lime, Mint & Soda

NAKED GERMAN 13.5

Lime, Mint, Simple Syrup & Ginger Beer

SOBER PALOMA 13.5

Lyre's Agave Spirit, Grapefruit Juice, Lime, Simple Syrup & Soda Water

BERRY NOJITO 13.5

Berry Syrup, Lime, Mint & Lemonade

VERY BERRY DELICIOUS 13.9

Lyre's Italian Spirit, Cranberry, Berry Jam, Orange Juice, Peach Syrup, Soda Water, Thyme & Dehydrated Strawberry

SPICY PEACH SEÑORITA 13.9

Lyre's Agave Spirit, Peach Syrup, Mint, Lime, Tajin Spice, Jalapeno & Tabasco

Optional - Make it Fiery Hot!

Add - A shot of house gin or vodka 9.9

Haus

RESTAURANT

Tag us @thehaushahndorf

OPEN 7 DAYS A WEEK

8AM TILL LATE

10% SURCHARGE APPLIES ON
SUNDAYS & PUBLIC HOLIDAYS