

HAUS SPECIALS & CLASSICS

Haus
RESTAURANT

TO START

HANDCRAFTED GERMAN PRETZEL [V]	7.5
Served with butter	
GARLIC & HERB FOCCACCIA [V] (SERVES 2)	11.9
Italian Foccacia with garlic & herb butter	

Add - Grilled Cheese 3.9

CHEF'S SELECTION

CHICKEN CLUB SANDWICH	23.9
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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
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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	27.5
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"BURGER" PIZZA	27.5
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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
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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
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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
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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
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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
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Free range pork tenderloin crumbed, served with Haus fries and leafy salad

HAUS 350G PRIME MSA BEEF SCHNITZEL	30.9
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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
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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
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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
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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
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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
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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
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Mount Pleasant butcher bratwurst & cheese kransky served with creamy potato mash, sauerkraut, Haus glaze & mustard

GERMAN BIERWURST BANGERS & MASH	26.9
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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
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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

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

19.9

SOUTH AUSTRALIAN CRAFT BEER

- Lobo Orchard Apple Cider
- Mismatch Brewing Session Ale
- Uraidla Brewery Seasonal Pale Ale
- Ranga Tang Ginger Beer

19.9

SCHNAPPS TASTING PADDLE

A selection of three traditional schnapps

23.9

SOUTH AUSTRALIAN GIN PADDLE

Includes Fever-Tree tonic, garnishes

24.5

- Ambleside No.8 Botanical Gin, SA
- 23rd Street Violet Gin, SA
- Never Never Ginache Gin, SA

WHISKEY TASTING PADDLE

Served with ice, 'A Rock and A Hard Place' Still Water

26.9

- Glenmorangie 10yr, Highlands
- Benriach 12yr Single Malt, Speyside
- The Aberlour 12yr Double Cask, Speyside

Seasonal Specialty

MONT BLANC

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

8.9

HOT CHOCOLATE BOUNTY

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

CUP 6.7

MUG 7.7

ICED GERMAN GLÜHWEIN

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

13.5

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

Lobo Orchard Apple Cider 5%

285ml 425ml 500ml 1L 1.5L 2.5L

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

Fireball, Vodka, Apple Juice & Cinnamon Syrup

19.5

HILLS SUMMER FEAST

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

19.5

GIN GIN BERRY

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

19.5

ESPRESSO MARTINI

Vodka, Kahlua, Espresso & Simple Syrup

20

LYCHEE LOCO

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

20

HAUS SPICY MARGARITA

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

22

HAUS OF BLACKFOREST

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

22

MOCKTAILS

HILLS SUNRISE

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

12.5

PIN-NO-COLADA

Pineapple Juice, Coconut Cream, Coconut Syrup & Maraschino Cherry

13.5

PASSION TINGLE

Passionfruit Syrup, Pineapple Juice, Lime, Mint & Soda

13.5

NAKED GERMAN

Lime, Mint, Simple Syrup & Ginger Beer

13.5

SOBER PALOMA

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

13.5

BERRY NOJITO

Berry Syrup, Lime, Mint & Lemonade

13.5

VERY BERRY DELICIOUS

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

13.9

SPICY PEACH SEÑORITA

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

13.9

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