

# HAUS SPECIALS & CLASSICS

## TO START

**GARLIC & HERB BREAD [V] (SERVES 2)** 10.9  
Warm Turkish bread with garlic & herb butter  
Add - Grilled Cheese 3.9

**500G HICKORY SMOKED BBQ CHICKEN WINGS** 12.9  
Hickory smoked chicken wings coated in BBQ sauce [contains sesame seeds]  
Add - Haus ranch dipping sauce 4.0  
Add - Haus Blue cheese sauce 4.0  
Chef's Pairing: 23' Gemtree Grenache 12.90 | 20  
Tempranillo Rose

**CREAMY POTATO, LEEK AND BACON SOUP [ALT V, ALT GF]** 15.9  
Adelaide Hills potatoes cooked with leek, thyme, onion, celery & carrot, finished with cream and topped with crispy bacon. Served with grilled ciabatta

## 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

**HAUS MIDDLE EASTERN SWEET POTATO [V]** 26.9  
Maple roasted sweet potato with creamy whipped tahini yogurt, crispy spiced chickpeas, crushed avocado, sesame and smoked paprika oil  
Add - Grilled Haloumi 6.5  
Chef's Pairing: 23' The Lane Chardonnay 13.90 | 22

**BAVARIAN BRAISED BEEF POT PIE** 29.9  
12 hour slow cooked beef, braised in a German Dunkel beer and rich red wine gravy with mushrooms, carrots and celery. Served on a bed of creamy Haus mash potato and topped with a puff pastry lid.  
Chef's Pairing: Weltenburger Kloster Barock Dunkel 11 | 18

**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

## ROAST OF THE DAY

**CRISPY ROAST PORK [GF]** 29.9  
Free range pork with creamy potato mash, roasted broccolini, served with Haus glaze & apple sauce  
Chef's Pairing: The Lane Pinot Noir 14.9 | 23

## BUTCHER'S CUT

**300G 36° SOUTH PORTERHOUSE STEAK [GF]** 39.9  
200 day grain fed porterhouse steak cooked to your liking, served with Haus fries, leafy salad and Bearnaise sauce  
Chef's Pairing: 23' Pressed Shiraz 11.9 | 18

**200G WAGYU BRISKET** 45.9  
200g Marble Score 8 Wagyu brisket, slow cooked and wood smoked for 12 hours, served on creamy potato mash with broccolini & green beans with a red wine jus  
Chef's Pairing: 21' Majella 'The Composer' 13.9 | 22  
Cabernet Sauvignon

## 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** 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)

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

# 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 Co. Zingi 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

### HOT GERMAN GLÜHWEIN 12.9

Hot mulled red wine spiced with cinnamon, cloves, star anise, honey, fresh apple & orange

### 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	18	33.9	49.9	81.9

### CRAFT TAP BEER & CIDER

	285ml	425ml	500ml	1L	1.5L	2.5L
Lobo Orchard Apple Cider 5%	7.9	10.9	12.5	24	35	58
Haus Easy Ale 3.5%	7.9	9.9	11.9	20.5	30	50
Mismatch Session Ale 4.0%	7.9	9.9	10.5	20.5	30	50
Hahn Super Dry 4.6%	7.9	10.9	12.5	24.9	36.9	57
Little Bang Brewing Ginger Beer 3.5%	8.5	13.5	16.5	31.5	49.5	81.5
Uraidla Brewery Seasonal Pale Ale 5%	8.5	12.5	15.9	29.9	44.9	72

## 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

Fireball, vodka, apple juice & cinnamon syrup

### HILLS WINTER FEAST 19

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

### GIN GIN BERRY 19

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

*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

### VERY BERRY DELICIOUS 12.9

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

### LEMONGRASS WINTER GLOW 13.9

Lemongrass, kaffir lime, ginger, honey syrup, Sprite

*Add - A shot of house gin or vodka* 9.5

*Haus*  
RESTAURANT

Tag us @thehaushahndorf

OPEN 7 DAYS A WEEK  
8AM TILL LATE

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SUNDAYS & PUBLIC HOLIDAYS